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### Happy New Year from the ONE Gas Education & Training (EAT) Area!

The past year has been an exciting one as we've taken the EAT Area to new heights with incredible events, dynamic video productions and an expanded lineup of efficient natural gas appliances.

We're already gearing up for even bigger and better things in 2025 — and we can't wait to share them with you!

### eat2explore: An International Culinary Experience in Your Kitchen

The EAT Area's residential filming kitchen was the perfect place to shoot the new creative campaign for eat2explore, an elevated home meal kit service.

The experiential cooking project brings cultural education to life by offering a variety of cooking and baking options that explore cuisines from around the world.

The meal kits are available nationwide. Learn more and order yours today at [eat2explore.com](http://eat2explore.com).



### AGA is #CookingWithGas in the EAT Area



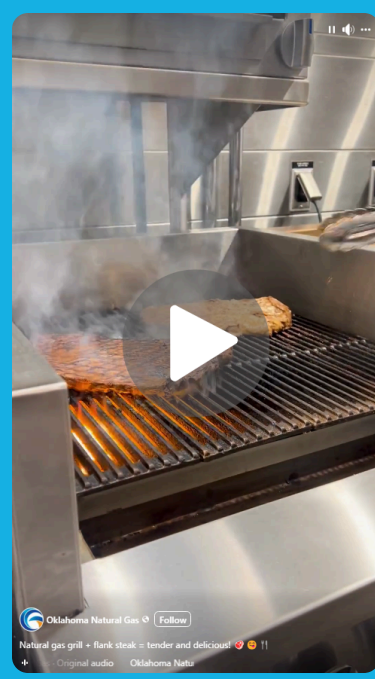
The American Gas Association recently shot a series of three cooking videos in the EAT Area as part of their #CookingWithGas campaign.

The episodes feature three talented Tulsa chefs: [Jeremy Johnson](#) from [Food Bank of Eastern Oklahoma](#), [Jacque Siegfried](#) from [NATV Restaurant](#) and [Austin Plumlee](#) from [The Tavern](#) and [Bull in the Alley](#).

These videos are designed to highlight the benefits of cooking with natural gas and showcase why it's the preferred cooking fuel for chefs across the country.



### The Sizzle and Symphony of Grilling



There's something undeniably soothing about the sound of grilling meat on a natural gas grill.

For those who savor the sensory experience, grilling on a natural gas grill delivers a uniquely satisfying symphony. From the sizzle as the meat hits the hot grates to the rhythmic crackles and pops that accompany the cooking process, the sounds alone can elevate the experience.

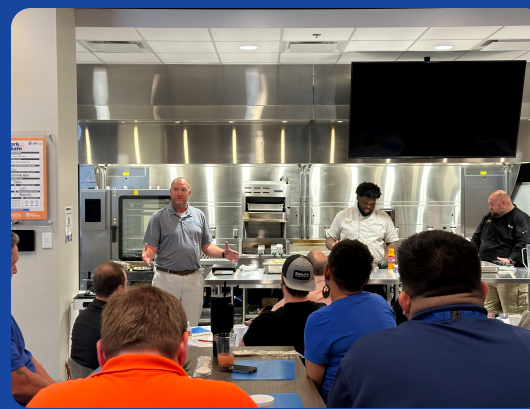
But natural gas grills offer more than just delightful sounds. They provide consistent, easily adjustable heat to ensure your food cooks evenly every time. With precise temperature control, quick and even heat distribution, effortless ignition, and mess-free operation, they're the perfect choice for your next steak night.

### Full Steam Ahead with CareerTech

The EAT Area hosted culinary instructors from across the state during the Oklahoma Career Tech Summit annual conference. For the first time, the conference featured training in a real kitchen environment. Culinary instructors from various institutions across the state attended, including Tulsa Tech, Francis Tuttle, Pioneer Tech and many others.

The event featured various presentations, including one from Bill Leib, chief instructor at Francis Tuttle, head of the ProStart Chefs and the Oklahoma Restaurant Association Odyssey De Culinare program. Mr. Leib provided valuable insights on how to successfully coordinate a cooking competition.

Chef Jeremy and Chef Eric from the [Eastern Oklahoma Food Bank](#) prepared lunch and highlighted the features of the [AccuTemp](#) steamer and griddle with [Jeremy Smith](#) of [LMS Associates](#).



### Recipe for Your Own EAT Area

Ready to get #cookingwithgas? Try Chef Jacque's [Seared Trout with Wild Rice and Grilled Corn](#)



### Save Money With Our Rebates!

Did you know we offer Commercial Food Service rebates in Oklahoma and Texas? Learn more and see how you can save today.

- [Oklahoma](#)
- [Rio Grande Valley](#)

### Connect with us!



Do you have an event you'd like to host in the EAT Area? Let us know. We'd love to partner with you!

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