



Natural Gas Matters

IDEAS AND INSIGHTS FROM YOUR NATURAL GAS SERVICE PROVIDER



Pipeline Right-of-Way Safety

The natural gas that warms your home, cooks your food and heats your water arrives at your home through a network of underground pipelines. Even though you can't see them, these buried pipelines play a vital role in keeping your house running – and you play an important role in keeping these pipelines safe.



Some pipelines are buried below streets and highways; some are found underneath public land; and some may be located on your property in a pipeline right-of-way. A pipeline right-of-way is a strip of land over and around buried pipelines that allows them to be permanently located on public and/or private land to provide natural gas service. Rights-of-way should be kept clear of obstructions to enable Kansas Gas Service employees to safely operate, patrol, inspect, maintain and repair the pipelines.

CALL BEFORE YOU DIG – Be cautious before beginning any construction projects on your property, such as the installation of fences, mailboxes, sprinkler systems, etc. You should never dig or construct anything without first calling 811 to have the natural gas pipelines and other utility facilities marked at no cost to you. It's important that you do not install any structures, store anything that could be an obstruction or plant trees or shrubs on or along rights-of-way.

If you smell natural gas, leave the area and call 911 or Kansas Gas Service at 1-888-482-4950. For more information, visit our website at www.kansasgasservice.com/811.



REMEMBER:

- Call 811 at least two full working days before you dig.
- Don't dig until locations of all utility facilities are marked or cleared.
- Don't dig where there are marked utilities.
- Don't plant trees or tall shrubs on or near a right-of-way.
- Don't dig, build, store or place anything on or near a right-of-way.

Enhance Your Outdoor Living with Natural Gas



Natural gas isn't just for staying warm in the winter – it's a great way to have summer fun, too! You can transform your patio into a summertime oasis with outdoor natural gas equipment:

NATURAL GAS GRILLS – For outdoor cooking, there's really only one choice: a natural gas grill. Natural gas eliminates the hassle of charcoal or refilling heavy propane tanks because the grill connects right to your home's natural gas system. Plus, cooking outdoors reduces heat in the kitchen – keeping energy costs low.

POOL HEATERS – Pool too cool? Maintain ideal water temperatures with natural gas. According to the American Gas Association, natural gas pool heaters warm water twice as fast as electric heaters and are the more energy-efficient choice.

OUTDOOR NATURAL GAS LIGHTS – No need to stop the fun when the sun goes down! Outdoor natural gas lighting can light up your entire outdoor living area after dark and can be adjusted from inside your home or put on a timer.



PATIO HEATERS – There's no need for a cold front to keep you inside when you've got natural gas heaters for your patio or deck. These umbrella-shaped units radiate heat downward to warm a 12- to 20-foot area and are most effective when temperatures are between 50 and 70 degrees.



Visit your local retailer or the Hearth, Patio and Barbecue Association at www.hpba.org to learn more about the benefits of natural gas appliances for outdoor living.

Grilled Pesto Shrimp Skewers

Ingredients:

1 cup fresh basil leaves, chopped
2 cloves garlic
¼ cup grated parmesan cheese
¼ cup fresh lemon juice
3 tbsp. olive oil
1 ½ lbs. jumbo shrimp, peeled and deveined
Kosher salt and fresh pepper to taste
7 wooden skewers

Directions:

1. In a food processor, pulse basil, garlic, parmesan cheese, lemon juice and salt and pepper until smooth. Slowly add the olive oil while pulsing.
2. Combine raw shrimp with pesto and marinate for a few hours in a bowl. Soak wooden skewers in water at least 20 minutes. Thread shrimp onto 7 skewers.
3. Heat a natural gas grill to medium heat. Be sure the grates are clean and spray lightly with oil. Place shrimp on the hot grill and cook until shrimp turns pink on the bottom, about 3-4 minutes. Turn skewers and continue cooking until shrimp is opaque and cooked through, about 3-4 minutes. Serves 7.

