



Natural Gas Matters

IDEAS AND INSIGHTS FROM YOUR NATURAL GAS SERVICE PROVIDER



The Right Way to Protect a Pipeline Right-of-Way

Every day, you rely on underground pipelines to bring you safe, clean and efficient natural gas to warm your home, cook your meals, heat your water and more. And we rely on you to help us in keeping those 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, plant trees or shrubs or store anything that could be an obstruction on or near 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.



Fun in the Sun with Outdoor Natural Gas Equipment

Summer is here! It's the season for kicking back and enjoying the warm weather with friends and family. It may sound surprising, but summer is a great season for natural gas, too.

Here are a few ways natural gas equipment can enhance your outdoor living space:



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.

OUTDOOR NATURAL GAS LIGHTS – 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.

POOL HEATERS – When your pool is just a little 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.



PATIO HEATERS – Don't let a cold front keep you inside. Install 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 Barbeque Association at www.hpba.org to learn more about the benefits of natural gas appliances for outdoor living.

Grilled Chicken Tacos – Next time you fire up your natural gas grill, try our recipe for Grilled Chicken Tacos! Looking for more recipes? Be sure to like Kansas Gas Service on Facebook and follow @KansasGas on Twitter for more recipes and cooking tips.

Ingredients:

1 teaspoon chili powder
 1/2 teaspoon salt
 1/2 teaspoon ground cumin
 1/2 teaspoon freshly ground black pepper
 Dash of cayenne pepper (if desired)
 1 pound skinless, boneless chicken thighs
 Cooking spray
 12 (6-inch) white corn tortillas or taco shells
 1 1/2 cups chopped lettuce
 1/4 cup (1 ounce) shredded reduced-fat Monterey Jack cheese (such as Tillamook)
 Low-fat sour cream or plain Greek yogurt (optional)
 Chopped tomatoes (optional)
 Salsa (optional)

Directions:

1. Combine first 5 ingredients in a small bowl; rub spice mixture over chicken.
2. Spray your natural gas grill with cooking spray and turn on a medium flame.
3. Place chicken on grill; grill 10 minutes on each side or until done. Let stand 5 minutes; chop.
4. Heat tortillas or taco shells according to package directions. Divide chicken evenly among tortillas; top each tortilla with lettuce and cheese. Serve with sour cream, tomatoes or salsa, if desired.

Recipe adapted from
www.myrecipes.com

