



Natural Gas Matters

IDEAS AND INSIGHTS FROM YOUR NATURAL GAS SERVICE PROVIDER



Making a Difference for a Better Tomorrow

Kansas Gas Service is a division of ONE Gas, one of the largest natural gas utilities in the United States. From the Gulf Shores of Texas, throughout Oklahoma and across Kansas, ONE Gas provides domestic and affordable energy to more than 2 million customers, along with the economic impact that comes with the employment of more than 3,400 people – all of whom are making a difference in the communities we serve.

We believe being a community partner requires a commitment to making our areas better through charitable giving and volunteerism. Our employees are active partners in this effort and their spirit of community is contagious. Last year, employees throughout Kansas, Texas and Oklahoma volunteered 7,600 hours. In Kansas, volunteers supported organizations such as the Special Olympics, Kansas Food Bank, Keep America Beautiful and more, giving generously of their free time to help others.



In addition to volunteering, our employees donate funds to community organizations each year. In 2016, ONE Gas employees, retirees and directors pledged \$743,000 to the United Way. With ONE Gas matching each pledge dollar for dollar, that's \$1,486,000 that will make a big difference for organizations served by the United Way in our communities. Our employees also contributed a total of \$181,000 to other charitable organizations, which was matched 100 percent by the ONE Gas Foundation, doubling the impact of their generosity.

We all have a part to play in the success of our communities, and we're proud to have employees who place a premium on helping others. Together as a company, we're working toward a better tomorrow.

Calling All Runners! Join Us for the 811 Run

Kansas Gas Service is a proud sponsor of the annual Kansas 811 Race, which promotes safe digging practices and the national 811 number. Join us in Wichita's Riverside area on August 11 to run 8.11 kilometers and spread the word about digging safety. All proceeds from the event benefit the Kansas Food Bank.

Be sure to check our Facebook or Twitter page for more information. We hope to see you there! And remember, always call 811 at least two full business days before you dig.



Sail into Summer with Natural Gas

We all know natural gas is the best way to stay warm in the winter – but it's got a lot of great uses for the warmer months, too. Here are a few ways natural gas equipment can enhance your outdoor living space for your summertime soirees:



Natural Gas Grills – For outdoor cooking, there's really only one choice: a natural gas grill. Because the grill connects right to your home's natural gas system, it eliminates the hassle of charcoal or refilling heavy propane tanks. 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 Barbecue Association at www.hpba.org to learn more about the benefits of natural gas appliances for outdoor living.

Spicy Summer Salmon

For your next summer cook out, fire up the natural gas grill and try our recipe for Spicy Summer Salmon. Looking for more recipes? Follow @KansasGas on Twitter and like Kansas Gas Service on Facebook for recipes and cooking tips.

Ingredients:

- ¼ cup reduced-sodium soy sauce
- 2 tablespoons lemon juice
- 2 tablespoons honey
- 1 tablespoon Sriracha sauce
- 1 tablespoon ground ginger
- 5 medium cloves of garlic, minced
- 4 6-ounce salmon fillets, skin on
- Chopped fresh chives, for garnish

Directions:

1. Combine soy sauce, lemon juice, honey, Sriracha, ground ginger and garlic in a small bowl. Whisk until well mixed.
2. Put the salmon in a large Ziploc bag or baking dish, pour marinade over salmon and seal the bag. Let marinate in fridge for 1 to 8 hours.
3. Heat your natural gas grill to high. Oil grates and add salmon. Grill until cooked through, about 5 minutes per side.
4. Serve warm and garnish with chives.

