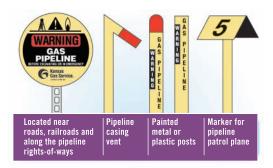
JUNE 2019

PIPELINE RIGHT-OF-WAY SAFETY

The natural gas that warms your home, cooks your food and heats your water is delivered through a network of underground pipelines. While you can't see them, these buried pipelines play a vital role in delivering the energy that makes a house a home. We regularly monitor and maintain our pipelines to keep them operating safely, and by understanding pipeline right-of-way, you can help keep them safe, too.

What Is a Pipeline Right-of-Way?

A pipeline right-of-way is a strip of land encompassing buried pipelines and other natural gas equipment allowing them to be permanently located on public and/or private land to provide natural gas service. A right-of-way allows pipeline operators, like Kansas Gas Service, to access and maintain buried pipelines when needed.



Curb markers located in residential areas



Rights-of-ways should be kept clear of obstructions to enable Kansas Gas Service employees and contractors to safely operate, patrol, inspect and maintain the pipelines, but you also have a role to play in keeping those pipelines safe. 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-ways.

In rural areas, you can spot a pipeline right-of-way by looking for line markers, like the ones shown in this image, which are used to indicate the presence of a buried pipeline. In

populated areas, pipeline markers are not always required. It is important to always call 811 – in both populated and rural areas – to have underground utility lines located and marked before beginning any excavation.

Call 811 Before You Dig

Before beginning any construction or digging project, including installing a fence, mailbox, deck or sprinkler system, be sure to call 811. You should never dig or construct anything without first calling 811 to have the natural gas pipelines and other underground utilities marked for free.

Right-of-Way Reminders:

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

For more information about rights-of-ways and natural gas safety, visit www.KansasGasService.com.

ENJOY NATURAL GAS THIS SUMMER...OUTSIDE

Summer is here! It's the season for kicking back and enjoying the warm weather with friends and family. It may surprise you, but summer is a great season for natural gas, too. Check out some of the natural gas appliances that can enhance your outdoor living space this summer:



- > Natural Gas Grill Eliminate 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 helping keep your energy costs lower.
- > Fire Pit Maximize your outdoor living space with a centerpiece that not only beautifies your outdoor room but provides a clean and safe way to enjoy an outdoor fire without the need to cut, haul or clean up wood.
- > Outdoor Natural Gas Lights Light up your entire outdoor living area after dark while bringing warmth and charm to walkways, driveways, patios or entryways.
- > Patio Heater Keep the outdoor fun going into those long summer nights with 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.
- > **Pool Heater** Maintain ideal water temperatures with natural gas all summer long. Natural gas pool heaters warm water twice as fast as electric heaters and are the more energy-efficient choice, saving you money on your energy bills.

Source: American Gas Association

Cooking with Natural Gas Recipe

GRILLED PORKCHOPS

Ingredients:

- 6 boneless pork loin chops, trimmed of fat
- 3 tablespoons lemon pepper seasoning
- 2 teaspoons minced garlic
- 1/2 cup water
- 1/3 cup light soy sauce
- 1/4 cup vegetable oil

Directions:

- 1. Mix water, soy sauce, vegetable oil, lemon pepper seasoning and minced garlic in a deep bowl; add pork chops and marinate in refrigerator at least 2 hours.
- 2. Preheat your outdoor natural gas grill for medium-high heat and lightly oil the grate.
- **3.** Remove pork chops from the marinade and shake off excess. Discard the remaining marinade.
- **4.** Cook the pork chops on the preheated grill until no longer pink in the center, 5 to 6 minutes per side. An instant-read thermometer inserted into the center should read 145 degrees F.

