



NATURAL GAS

Matters



**Kansas
Gas Service®**
A Division of ONE Gas

ENERGY FOR YOUR ENTIRE HOME

Natural gas is the energy that makes a house a home. Whether you find comfort from a warm home, a hot shower or a home-cooked meal, natural gas delivers. Plus, it's the smart choice for greater efficiency and lower energy costs.



In the Kitchen: Natural gas is the top choice of chefs for its superior cooking ability. Natural gas cooks meals quicker, while providing instant, precise temperature control and even heat.



In the Bathroom: Nobody wants to waste water waiting around for the shower to heat up. Natural gas water heaters deliver hot water twice as fast and cost less to operate compared to electric.



In the Outdoor Kitchen: Natural gas grills eliminate the hassle of charcoal or refilling heavy propane tanks by connecting right to your home's natural gas system.



In the Laundry Room: With a natural gas clothes dryer, your clothes will dry faster and fluffier for about half the cost of using an electric dryer.



In the Backyard: Maximize your outdoor living space with a natural gas fire pit – a clean and safe way to enjoy an outdoor fire without the need to cut, haul or clean up wood.

Learn more about the benefits of natural gas at [KansasGasService.com](https://www.KansasGasService.com).

OPTIONS AVAILABLE TO HELP YOU PAY YOUR BILL

COVID-19 has created hardships that many people have never faced before. If you are having difficulty paying your natural gas bill, we want to make sure you're aware of all the options available.

For information on energy assistance programs and other financial resources, visit [KansasGasService.com/Cares](https://www.KansasGasService.com/Cares).

This is a stressful time for everyone, but we offer a variety of options to make payments or to set up alternative payment plans to help you avoid disruption in your service.

Establishing payment plans in advance can help lessen the burden of higher amounts owed later in the year.

Call **800-794-4780** to speak to a customer service representative about payment options.



NATURAL GAS Matters

Need Updates On Your Account? We'll Text You!

Kansas Gas Service offers customers the convenience of text or email reminders about your account.

You can receive alerts reminding you when your bill is due, confirming payment and notifying you of general account updates. You can adjust your message preferences by logging into your online account and selecting "Make Changes to my Account."

Log in to your account at KansasGasService.com today to opt in to any alerts you find useful.



Utility 'Graffiti': What Do Those Lines Mean?

Have you ever seen colorful lines spray-painted on the street or sidewalk and wondered what they were? It might not look very pretty, but this "utility graffiti" is there to help prevent damage to property and make construction activities safer.

Each color indicates a different type of buried asset, from natural gas pipelines to electric utilities and telecommunication cables. When a construction project is planned for a specific area, line locators mark all buried assets so workers know not to dig near the markings. While it may look like just a mess of lines to you, "utility graffiti" is actually a very important safety precaution; and unlike other graffiti, these utility markings will fade after a few weeks.

"Utility graffiti" isn't just for construction companies. You, too, should call 811 two full business days before starting any digging project to have underground utilities marked free of charge.



#CookingWithGas

GRILLED CORN WITH A KICK



- 1 teaspoon chili powder
- 1/8 teaspoon dried oregano
- 1 pinch onion powder
- Cayenne pepper to taste
- Garlic powder to taste
- Salt and pepper to taste
- 1/2 cup butter, softened
- 6 ears corn, husked and cleaned

1. Preheat your natural gas grill for medium-high heat.
2. In a medium bowl, mix together the chili powder, oregano, onion powder, cayenne pepper, garlic powder, salt and pepper. Blend in the softened butter. Apply this mixture to corn, then place each ear of corn onto a piece of aluminum foil. Wrap each one like a burrito and twist the ends to close.
3. Place wrapped corn on the preheated grill, and cook 20 to 30 minutes, until tender when poked with a fork. Turn corn occasionally during cooking.

