



TALKING turkey



COOKING SMART

tips

Get even more energy value while cooking your holiday meal:

- **Use glass and ceramic dishes.** They hold heat well and allow you to lower the oven temperature by 25 degrees.
- **Keep the oven door closed.** The temperature drops 25–75 degrees each time the oven door is opened, so monitor cooking time and peek through the oven window, if possible, to check on your food.
- **Plan to bake more than one dish** or cook an entire meal in the oven to save energy.

reduce cooking time by nearly

50%

by cooking turkey in a roasting bag.



COOKING COST

How much does it cost to cook your Thanksgiving dinner? Here's the cooking cost breakdown...

ROAST STUFFED TURKEY

cook time: 4 hours

24¢

Large pan of MASHED POTATOES

cook time: 20 minutes

2¢

GIBLET GRAVY

cooked on the stove
cook time: 10 minutes

1¢

Homemade DINNER ROLLS

bake time: 30 minutes

3¢

VEGETABLE CASSEROLE

bake time: 1 hour

6¢

Two baked PUMPKIN PIES

6¢

Total

42¢

DID YOU KNOW?



Americans eat **46 million turkeys** at Thanksgiving with another 22 million eaten at Christmas.*

34%

of Thanksgiving meals are cooked in gas-powered ovens.



Butterball's Turkey Talk-Line offers 50+ experts who answer 100,000+ questions in November and December. Call 1-800-BUTTERBALL (1-800-288-8372) or connect through social media or text.

*According to the National Turkey Federation.

gas up the stove

Layered Pecan Pie

LAYER 1

8 ounces cream cheese
1/3 cup sugar
1/4 teaspoon salt
1 egg
1 teaspoon vanilla extract
1 1/4 cup pecans, chopped
9-inch pie shell, deep dish

LAYER 2

3 eggs
1 cup light corn syrup
1/4 cup sugar
1 teaspoon vanilla extract



Want even more flavor? Try with vanilla ice cream.

Combine the first three ingredients, beat until smooth. Add 1 egg and 1 teaspoon vanilla extract. Beat until combined. Spoon into pie shell and sprinkle with pecans.

Combine 3 eggs, corn syrup, 1/4 cup sugar and 1 teaspoon vanilla extract – pour over layer 1.

Bake at 375 degrees for 35 to 40 minutes or until set.

Submitted by Judy Waggoner of Snellville. Featured recipes are not independently tested, so we must depend on the accuracy of the cooks sending them. Always use safe food handling, preparation and cooking procedures from the recognized experts.

Send us your recipes! The best entry each month will appear in the Gasette and receive a FREE cookbook.

Send recipe, name, address to:

Walton Gas; Attn: Recipe
P.O. Box 260
Monroe, GA 30655
or gasette@waltonemc.com

GATE Card Expiration Approaching

The Georgia Agriculture Tax Exemption (GATE) is a certificate issued by the Georgia Department of Agriculture that identifies its user as a qualified farmer or producer who is exempt from sales tax on the inputs used in the production of their commodity.

If you are currently receiving a GATE sales tax exemption for gas purchased from Walton EMC, your card will expire Dec. 31, 2018. To continue receiving this exemption, you will need to re-apply for the GATE certificate and submit it no later than Dec. 31, 2018.



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Toll Free **866-WEMCGAS** (936-2427)
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Walton Gas appreciates and recognizes the contribution of agriculture to the well-being and security of our state and country.