

PLUG INTO natural gas



The popularity of outdoor living spaces has never been higher here in Georgia. Families are spending more time in the backyard, sparking sales of quality outdoor appliances, like natural gas-fueled grills, patio heaters and fire pits.

As these new appliances arrive on decks and patios, Walton Gas consumers are being confronted with a problem: how to provide a steady supply of gas to multiple appliances at once. Installing a convenience gas outlet is the solution.

The convenience gas outlet, or gas “plug,” offers an easy way to connect outdoor appliances to a natural gas supply. It looks and functions much like an electrical outlet. A built-in ring makes connecting and disconnecting quick and easy.

“Having a gas convenience outlet let’s you plug directly into your home’s natural gas supply,” said Savannah Chandler, Walton Gas communications coordinator. “You never have to worry about running out of fuel right in the middle of a nice evening. And you don’t have the hassles of lighting charcoal or refilling a propane tank.”

Convenience outlets can be surface mounted or flush mounted in the outdoor living space. Double outlets are available so homeowners can plug in two devices at the

same time. Manufacturers offer models that are designed to blend into wood, concrete, brick or rock surfaces.

Standard safety features on gas plugs include built-in thermal protection to prevent gas flow if the outlet is exposed to temperatures in excess of 300 degrees Fahrenheit. A manual on/off and automatic shut-off valves with safety interlocks prevent connection or disconnection of a gas appliance when the outlet is in the “on” position.

You’ll need to consult a plumber or gas contractor about installation of a gas convenience outlet. If you’re building a new home, ask your contractor to add a natural gas outlet on the deck or patio area.

Now is an ideal time to schedule an installation so you’ll be ready to simultaneously enjoy your natural gas grill and patio heater when cooler temperatures arrive.

Convenience outlets allow homeowners flexibility when using natural gas.



customer highlight

Baking up simple, Southern goodness

CUPCAKES AND GOOEY BARS KEEP CUSTOMERS COMING TO BEE'S KNEES BAKERY

"We're a simple, Southern bakery."

You can almost taste the goodness in the five words Bradley Wilkins uses to describe Bee's Knees Bakery & Gifts, the Athens sweet shop he operates with wife Jaime.

"This is the stuff your grandma used to make, but we put our own little spin on it," the Walton Gas customer said about the menu of desserts that have attracted a loyal customer following.

The baking duo uses many Depression-era recipes and fresh ingredients to create the "from-scratch" cupcakes, cakes and gooey bars that have made them popular.

"All of our items are made in-house. Nothing comes from a mix or is frozen," Bradley said.

Cupcakes, available in more than 15 flavors, are the bakery's top sellers. Vanilla cupcakes topped with a homemade butter cream icing are the most requested. Salted caramel and red velvet flavors are also customer favorites.



The bakery is also known for its gooey bars. Red velvet, peanut butter and lemon are the most popular flavors.

Custom cakes are another Bee's Knees specialty. A traditional, Southern vanilla cake with raspberry filling and buttercream icing wins out as the most popular combination for weddings.

The cake flavor lineup also includes the popular red velvet. "It's NOT a chocolate cake colored red; we make a true red velvet cake," the bakery's website reminds. There's also a traditional Southern carrot cake made with raisins and fresh carrots and a hummingbird cake that includes pecans, bananas and spices.

In addition to bakery items, Bee's Knees offers a lunchtime menu featuring fresh, homemade sandwiches. "We bake the bread in our oven. And we make the chicken salad, egg salad and pimento cheese right here, too," Bradley said.

1850 Epps Bridge Pkwy, Athens
Mon.-Sat., 9:30 a.m.-6:30 p.m.
beeskneesbakeryandgifts.com



Bradley and Jaime Wilkins display decadent cupcakes at their Athens sweet shop, Bee's Knees Bakery & Gifts.

Bee's Knees Chocolate Pound Cake

3 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
5 tablespoons cocoa
1 cup (2 sticks) butter, softened
1/2 cup vegetable shortening
3 cups sugar
5 eggs
1 cup buttermilk
1 tablespoon pure vanilla extract

Preheat oven to 325 degrees F. Grease and flour a 10-inch bundt pan.

Sift together flour, baking soda, baking powder, salt, cocoa, and set aside.

Using an electric mixer, cream together butter, shortening, and sugar until fluffy. Add eggs one at a time and mix well after each addition. Add flour and buttermilk alternately to butter mixture, beginning and ending with flour. Add vanilla and mix well.

Pour batter into prepared pan. Bake for 1 3/4 hours, or until cake is done. Remove from oven and allow cake to cool in pan for 10 minutes. Invert onto cake plate and serve.

GEORGIA PROUD
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