



DON'T SWEAT IT

Schedule maintenance now to beat the rush

When it comes to maintaining your furnace and other natural gas appliances, summer is the best time to get ready for winter. Schedule your annual natural gas appliance checkup now to beat the heating season rush.

Without regular servicing, your natural gas appliances could waste energy, resulting in higher gas bills. Putting maintenance on hold can also result in costly repairs when poorly maintained appliances malfunction. And, though it's hard to think about while summer temperatures soar, a heating system checkup now could prevent spending cold winter nights with no heat.

More important, inspections ensure your gas connections are secure from leaks and carbon monoxide. You'll rest better every night knowing you and your family are safe.

Contact a licensed heating and air contractor to visit your home for an inspection.

Bonus tip: You may be entitled to an early-bird discount for scheduling now.

TECH TASKS

Arrange to have all gas appliances inspected to ensure they are in good working order and gas line connections are secure.

Ask your technician to pay particular attention to these areas:

- **Dryer** – Check vent for nesting rodents and lint. Ensure proper venting to the outside.
- **Fireplace** – Inspect burner, venting, pilot light, thermostat and operation of the blower.
- **Heating system** – Check inside unit to ensure blower, blower belt, heat exchanger and flue system are working properly.

Call your certified heating and air contractor today to schedule your gas appliance checkup.



DIY

Keep your natural gas appliances in good working order all year long with these do-it-yourself maintenance practices.

☐ HEATING SYSTEM

- Remove all dust and check for rust or other signs of corrosion.
- Change the air filter. Depending on the type of air filter you use, it should be changed or cleaned every one to two months.

☐ WATER HEATER

- Before installing a wrap, check with the manufacturer first to ensure insulation wraps are approved for use. Insulation should wrap around the sides of the water heater, not over the top.
- For better efficiency, fix leaky pipes and faucets. You can also insulate hot water pipes using pre-cut foam pipe insulation.

☐ DRYER

- Clean lint screen after each use.
- Remove dust and dirt buildup around the dryer.

☐ FIREPLACE

- Routinely clean the glass, fans and air passageways.
- Keep area in front of the logs clear of objects that may be a fire hazard.

gas up the stove

Hawaiian Kabobs

- | | |
|-----------------------------------|---|
| 1/2 cup soy sauce | 1 teaspoon dry mustard |
| 1 cup unsweetened pineapple juice | 1 1/2 pounds boneless chicken breasts (cut into 1-inch cubes) |
| 1/4 cup vegetable oil | 1 15-ounce can pineapple chunks (use this juice for above) |
| 1 tablespoon brown sugar | 1 large green pepper |
| 1 teaspoon garlic powder | 12 medium mushrooms (fresh) |
| 1/4 teaspoon ground pepper | 18 cherry tomatoes |
| 2 teaspoons ground ginger | |

Combine first 8 ingredients in saucepan; bring to boil. Reduce heat and simmer five minutes. Let cool. Pour over chicken cubes and marinate about four hours. Skewer chicken, peppers, mushrooms and tomatoes on kabob skewers. Grill over medium-low heat for about 20 to 30 minutes, turning and basting with marinade. Makes six servings.

Submitted by Laura Dankewich, Cumming. 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.



Fast & Festive!

Send us your recipes!
The best entry each month will appear in the *Gazette* & receive a **FREE** cookbook.

Send recipe, name, address to:

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

Up Your Grilling Game

Turn on your natural gas grill and get those tongs ready!

July is National Grilling Month – the perfect time to invite family and friends over for a cookout. To elevate your grilling game, Walton Gas offers this handy cheat sheet.

Your guests will think you're a grilling pro when you use these hacks to prepare flavorful fare quickly.

- 1 RUB IT IN.** When using a rub, apply it to meat an hour before cooking. Use equal parts salt, pepper, granulated garlic and grilled onion for a flavorful rub.
- 2 BUTTER YOUR BURGER.** Avoid a dried-out hamburger by adding a pat of butter or an ice cube to the center of the ground meat patty.
- 3 FINISH FAST.** If you're pressed for time, pre-cook meat most of the way through by microwaving or boiling it. Put it on the grill to finish cooking.
- 4 ADD FLAVOR.** Periodically spray 100 percent apple juice on ribs, chicken or pork to add sweet flavor.
- 5 PREVENT STICKING.** To prevent fish from sticking on the grill, place some citrus slices directly on top of your grill and lay the fish on top of the slices.
- 6 RETAIN JUICES.** Flipping repeatedly causes a lot of natural juices to fall off the meat. Cook one side fully before flipping the meat just once.
- 7 AVOID OVERCOOKING.** Meat continues cooking after it's taken off the grill, so remove it about a minute or two before it's done to avoid a tough, overcooked cut.
- 8 TAKE 10.** For extra flavor and moisture, let meat rest for 10 minutes under a loose foil tent before serving.

Read more grilling tips and hacks on the Walton Gas blog at walgas.com/blog.

GEORGIA PROUD
Walton GAS

Toll Free 866-WEMCGAS (936-2427)
or 770-267-2505

Front Counter Hours
Weekdays, 8 AM to 5 PM

Call Center Hours
Weekdays, 7 AM to 7 PM

Monroe 842 US Hwy. 78 NW

Snellville 3645 Lenora Church Rd.

Watkinsville
2061-D Hog Mountain Rd.

Jim Bottone
Vice President, Walton Energy & External Affairs

Ashlie Franklin
Commercial Accounts
afranklin@walgas.com

Philip Peters
Commercial Accounts

Savannah Chandler, MCC
Communications Coordinator

Greg Brooks, MCC
Community and Public Relations Director

Call Atlanta Gas Light to report gas leaks or emergencies anytime.

Inside Metro Atlanta 770-907-4231

Outside Metro Atlanta 877-427-4321