



WARMING TREND

Update gas logs to improve fireplace performance and appearance

Do your gas fireplace logs look like they're made of plastic? Instead of a roaring fire, do your logs produce a weak flame? Then it's probably time for a natural gas fireplace "gut" check.

Gas logs – the guts of your fireplace – should be replaced about every 10 years in the average northern Georgia home. Updating the logs can transform a tired-looking fireplace into a modern one that both provides warmth and enhances your décor.

Fireplace logs have improved through the years so that they mimic real wood with great detail. Even better, ventless logs provide an impressive amount of energy-efficient heat.

LOG LOGISTICS

Gas logs can be vented or ventless. You'll need to know the difference to choose what's right for you.

VENTED GAS LOGS

- Require a fully functional chimney.
- Produce realistic tall, golden flames.

The tradeoff: The chimney damper must be open when these logs burn to prevent the buildup of harmful combustion byproducts. An open damper allows about 90 percent of the generated heat to escape.

VENTLESS GAS LOGS

- Don't require a chimney.
- Produce a clean, smokeless flame.
- Are energy efficient – most of the heat produced stays in the room.

The tradeoff: Fire produced by a ventless log set doesn't have a realistic appearance. Also, some people notice an odor (associated with the combustion), which may bother those with allergies or asthma.

SCHEDULE ANNUAL MAINTENANCE

Whether you choose to replace your logs or keep what you have, be sure to schedule an annual inspection by a professional before using your fireplace this winter.

Logs should be inspected for cracks and breaks. Valves, pipes and gas connections should also be checked to ensure they are in good repair.

Ventless sets should have the ember bed and logs cleaned to remove any buildup. If you have vented logs, you'll need to have your chimney inspected and swept once a year, too.

BLOG BONUS

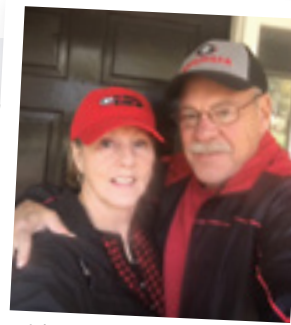
Dive deeper into details about selecting and maintaining gas logs by reading the latest Walton Gas blog post at bit.ly/Walton_Gas_Blog.



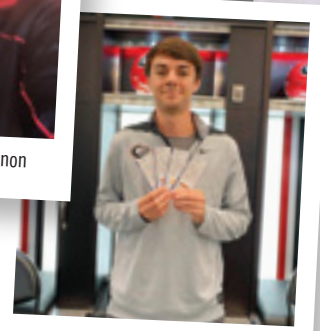
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Julia Faggard & Harold Drennon



Samuel Patterson

New Customers Win UGA Prizes

Harold Drennon and Julia Faggard of Woodstock are the winners of the Ultimate Fan Experience at the University of Georgia vs. the University of Florida football game in Jacksonville, Florida. The pair was awarded tickets to the game, airfare, hotel and a gift card. Samuel Patterson won our UGA vs. Auburn tickets and a football signed by Kirby Smart.

Opportunities like this are just another perk of being a Walton Gas customer. Welcome new customers and congratulations to our winners!



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gas up the stove

Swedish Meatball Sauce

- | | |
|----------------------------------|------------------------------------|
| 2 tablespoons butter | 1/2 teaspoon salt |
| 3 tablespoons flour | 1/2 teaspoon pepper |
| 2 cups beef broth | 2 teaspoons fresh parsley, chopped |
| 1 cup whole milk or cream | Meatballs |
| 2 teaspoons Worcestershire sauce | |

Heat butter and flour together until well mixed. Gradually add beef broth, milk and rest of ingredients; cook until sauce thickens. Heat meatballs in sauce. Serve over cooked noodles, mashed potatoes or your preference of veggies.

Stephanie Espinosa of Buford. 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.



Perfect served over a variety of dishes!

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

Send recipe, name, address to:

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