

BBQ SERVED 'Slope's Style'

"You could make a living doing this."

The suggestion from a friend altered the course of Bob White's life. It's how the financial planner who enjoyed making barbecue feasts for neighborhood cookouts and church picnics ended up being the proprietor of Slope's BBQ in Roswell.

This year, the restaurant is celebrating its 30th anniversary. Bob, his wife Marlene and their daughter, Mary White Hixson, run the business.

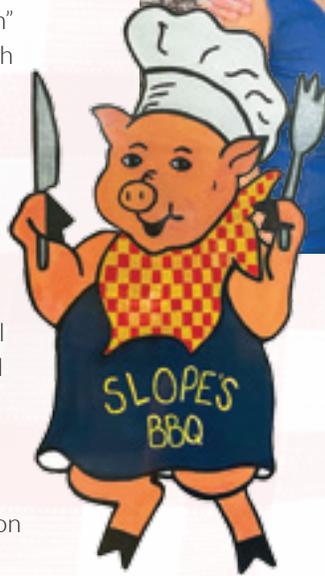
The restaurant specializes in "authentic Georgia-style Southern" barbecue. The hickory-smoked, hand-pulled meat is cooked with a signature sauce Bob perfected over the years.

"Anybody can smoke meat, but the only place in the world you can get this sauce is at Slope's," said the longtime Walton Gas customer.

The menu includes a wide variety of barbecue selections delivered in what the family calls "Slope's style." The phrase refers to their commitment to using premium meats, old-school techniques and Bob's distinctive sauce to create satisfying food that's served up by a friendly staff.

Though barbecue is always the star of the show, diners also crave Slope's cheese biscuits that are served only in the dining room on Friday and Saturday evenings. Like almost every item on the menu, the biscuits are made in-house from scratch.

The not-so-secret ingredient to the three decades of success at Slope's is the continuous focus on family. In Bob's words: "We're a family-run operation and we serve a lot of family groups in a family-friendly setting."



Slope's BBQ is located at 34 Crossville Road in Roswell. The dining room is open 11 a.m.-8 p.m. Monday through Thursday, and 11 a.m.-8:30 p.m. on Friday and Saturday. The restaurant is closed on Sundays. Slope's also offers catering services. A menu and details can be found at slopesbbq.com.

MAY IS *Small Business* MONTH!



Natural Gas: It's Good for Business

When it comes to small businesses, there is nothing small about them.

Here in Georgia, there are more than 1 million small businesses in operation. They make up 99.6 percent of all businesses within the Peach State and employ 1.6 million of our residents. That's nearly 44 percent of all Georgia employees.

As a member of the small business community, Walton Gas is proud to help others succeed by supplying reliable, affordable natural gas. We supply gas that heats store spaces, provides hot water, operates equipment and fuels grills and stovetops for businesses all across the state.

In celebration of National Small Business Month, we're recognizing a few of the many Walton Gas small business customers who inspire us with your dedication and commitment to the communities you serve.

- **Dance It Off, Sandy Springs.** "Don't think you are too old, just think you CAN dance!" is the motto at this studio that helps adults have fun while staying fit.
- **Team Biscuits & Burgers, Athens.** It's worth seeking out this hidden treasure near downtown Athens where good food at a reasonable price is just part of the attraction.

- **Alpharetta Outfitters, Alpharetta.** Big fish stories are always welcome at this unique, not-for-profit business serving fly fishing enthusiasts.
- **Moore's Mill Dental, Atlanta.** Since 1975, this family-owned dental practice has been providing a full scope of general and cosmetic dentistry as well as oral surgery.
- **Just B Hair Salon, Duluth & Atlanta.** Founder Brayden Pelletier is committed to creativity that "fulfills all your hair dreams" to satisfy each client.
- **El Guero Mexican Grill, Lilburn.** The house specialty, carnitas, tops a long list of Tex-Mex dishes featured on the menu. And don't miss Taco Tuesdays!

Share your small business story.

Contact Walton Gas Communications Coordinator Savannah Chandler at schandler@waltonemc.com.

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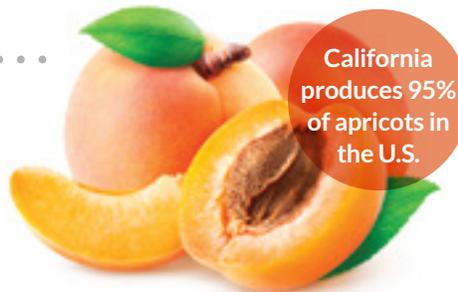
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gas up the stove Apricot Nectar Cake



CAKE

- 1 box yellow cake mix
- 1 small box lemon or orange Jell-O
- 3/4 cup oil
- 3/4 cup apricot nectar
- 4 eggs

GLAZE

- 2 cups powdered sugar
- 2 lemons, juiced

Mix cake, Jell-O, oil and nectar until blended. Add eggs one at a time beating one minute after each egg. Grease and flour the bottom of a cake pan. Pour in batter and bake at 325 degrees for 1 hour.

Combine powdered sugar and lemon juice. Pour over cake while hot. Return to oven for 2 minutes.

Submitted by Melba Hobert of Loganville. 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 *Gazette* and receive a **FREE** cookbook.

Send recipe, name, address to:

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