

What You Should Know About SMOKE + CO DETECTORS

On Nov. 7, everyone will “fall back” an hour to mark the end of Daylight Saving Time. This is the period when the International Fire Chiefs Association suggests that homeowners check or replace their smoke and carbon monoxide (CO) detector batteries.

But it's a good idea to do more than just check batteries. Here's what you should know to keep your monitors in good working order.

They don't last forever.

Replace your smoke detector every 10 years for optimum performance and safety. CO detectors require replacing about every 5 to 7 years.



Sensor type matters.

A dual sensor smoke detector — with ionization and photoelectric sensors — is best for identifying a fire emergency quickly. Look for a CO detector with electrochemical sensing technology, which is more sensitive and less prone to false alarms.

More is better.

Install smoke detectors on every floor of your home (including the basement), in each bedroom, outside of sleeping areas and in hallways.

CO detectors should be installed on every level of your home, too. Place them outside of sleeping areas, in the kitchen, in living/dining areas and in the garage.

Location is critical.

Smoke detectors should always be installed on the ceiling. Safety experts recommend installing CO detectors at around knee height. Never place a CO monitor any higher than 15 inches below the ceiling.

Maintenance is essential.

Regularly clean units with a dry cloth to remove dust and grease. Twice a year, vacuum away dust and cobwebs from around and inside detectors.

Invest in professional monitoring.

Tying your smoke/CO detectors into a professionally monitored home security system ensures a signal for help, even if you're not home. Walton Gas affiliate EMC Security (emcsecurity.com) offers affordable monitoring.

Fast and Easy Holiday Cooking With Gas



Registered dietician and chef Julie Andrews of The Healthy Epicurean (thehealthyepicurean.com) prefers natural gas for cooking her Rustic Yukon Mashed Potatoes recipe.

Whipping up a Thanksgiving feast for family and friends can become stressful. Let natural gas come to your rescue!

Visit our Walton Wise blog (wالتongas.com/walton-wise) for details and links to try these quick and easy recipes for many traditional Thanksgiving dishes. Each can be made on a natural gas stovetop.

FIVE-MINUTE CRANBERRY SAUCE

Beat the Thanksgiving morning rush by making this recipe before you go to bed the night before.

STOVETOP THANKSGIVING STUFFING

Make stuffing on the stovetop that's not from a box.

RUSTIC YUKON MASHED POTATOES

You'll need only a few ingredients to prepare fluffy, creamy whipped potatoes.

STOVETOP CINNAMON APPLES

Georgia-grown apples are the key ingredient.

GREEN BEAN CASSEROLE

Try this new twist on a classic — cooked in a skillet on the stovetop.

By the time your turkey slides out of the oven, the rest of the meal will be ready to go. Your family and friends will love the food — and only you will know how simple it was to make.

gas up the stove Chocolate Mousse Pie

1 package (4 oz) sweet chocolate or semi-sweet if preferred

1/3 cup milk, divided

2 tablespoons sugar

1 package or 3 oz of cream cheese, softened

1 container (8 oz) whipped cream

1 - 8" graham cracker crust



Heat chocolate and 2 tablespoons of the milk in a saucepan or double boiler on low heat, stirring until melted. Beat sugar into the cream cheese in a large separate mixing bowl, just enough to blend. Add remaining milk, chocolate mixture and whipped cream to cream cheese blend. Lightly fold to combine. Spoon mixture into crust. Using the cover of the graham cracker crust, cover the pie and place it into the freezer until firm, about 4 hours. Before serving the pie, thaw for 10 minutes.

Submitted by Marjory Wooten of Milledgeville.

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
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