

Gasette



Revamped & Revitalized

FOOD AND FUN ARE FOCUS AT SUMMIT CHASE

All eyes are on Kara Zornig as she shows the attentive group how to upgrade their charcuterie game with creative arrangements of fresh fruits, veggies, cheese and bread. The build-a-board workshop is just one of several new attractions at Summit Chase, formerly Summit Chase Country Club, on the eastern outskirts of Snellville.

After closing for renovations last winter, the Walton Gas customer reopened in March with an altered image that has broadened its appeal.

"We have an all-new concept that is open to everyone in the community," said Vice President and General Manager Don Britt.

After nearly 50 years operating as primarily a golf club, a new chapter has begun for the family-owned business. The golf course was sold. Now, there's more emphasis on public offerings such as farm-fresh dining and special event spaces.

"We doubled the size of the kitchen and redid the interiors of both the restaurant and the bar area," Zornig, the club's social media coordinator, said about the property's updated dining facilities.

Everything is made from scratch or ingredients are locally sourced for menu items at The Kitchen, the club's upscale-casual restaurant that is open Wednesdays through Sundays.

Beyond food, Summit Chase is welcoming guests for weddings, private parties and business functions. It's also a local hot spot for cornhole league play on Tuesdays and live music on Fridays.

"Everyone can come enjoy Summit Chase," Britt said.

Participants are all smiles at the conclusion of the monthly build-a board workshop that is among activities offered at the revamped Summit Chase in Snellville.



gas up the stove

Spaghetti Mac

INGREDIENTS

- 1 cup elbow macaroni, uncooked
- 1/2 pound ground beef
- 1 - 10 3/4 ounce can condensed tomato soup, undiluted
- 1 - 8 ounce can tomato sauce
- 1 teaspoon dried minced onion
- 1 teaspoon dried parsley flakes
- 1/2 teaspoon salt
- 1/2 teaspoon dried oregano
- 1/4 cup Parmesan cheese, shredded



INSTRUCTIONS

Cook and drain macaroni as directed on package. While preparing macaroni, fry beef until no longer pink; drain. Stir in soup, tomato sauce and spices; heat through. Serve over macaroni and sprinkle with cheese. Makes 2-3 servings.



SEND US YOUR RECIPES!

The best entry each month will appear in the *Gazette* and receive a FREE cookbook with over 650 recipes.

Send recipe, name, address to:

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

Recipes can also be submitted at walgas.com/recipe-submissions

Submitted by Paula McGill of Snellville. 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.

ENTER THE WALTON GAS

Ultimate Fan Experience

WIN TICKETS, HOTEL & TRAVEL FOR BULLDOGS VS. GATORS ON OCT. 29



The start of the 2022 college football season is less than a month away. Are you among the Bulldog faithful who are ready to rally behind our national champions?

Then don't miss out on your chance to win this year's Walton Gas Ultimate Fan Experience prize package.

All Walton Gas customers are eligible to enter to be this year's ultimate fan to receive tickets, accommodations and travel to cheer on the Dawgs versus the Florida Gators in one of college football's legendary rivalry games.

WINNER RECEIVES

- 2 tickets to see the Bulldogs-Gators matchup in Jacksonville, Florida, on Oct. 29.
- Two nights accommodations in Jacksonville.
- Airfare for you and a guest.
- \$150 gift card.

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Visit walgas.com/ultimatefanexperience to read contest rules and complete the entry form.

DEADLINE

Enter before midnight, Sept. 23.

Follow Walton Gas on Facebook for more contest details and announcements. The winner will be announced on Sept. 26. Don't miss it!

Go00000 Dawgs!

GEORGIA PROUD
Walton GAS

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