

# TEE IT UP

## POLL NAMES GEORGIA'S MOST POPULAR PUBLIC GOLF COURSES

If watching this month's Masters tournament in Augusta gets you in the golfing mood, take a look at our list of five Georgia public golf courses rated as favorites in our Walton Gas Facebook poll.

**Pine Lakes Course, Jekyll Island.** "It's a beautiful course in a beautiful setting," writes nominator Todd Evans of Cumming. "You will see plenty of wildlife on the course, such as deer, alligators and osprey. Framing everything are the lush pines, black water lakes, very white sand and the famous Palmetto bushes and Palmetto trees that you find all over Coastal Georgia."

**Wallace Adams Golf Course, Little Ocmulgee State Park, McRae-Helena.** "You won't believe this is a state park golf course," says poll respondent Patti Benton of Alpharetta. She calls this venue "a great golf destination," noting its beautiful conditions, challenging layout and great views.

**Bear's Best Atlanta, Suwanee.** Recommended by Robert Gaspard of Buford, the course currently ranks among Golfweek's Top 200 residential courses in the U.S. The 18-hole venue showcases some of Jack Nicklaus' most iconic hole designs.

**Bobby Jones Golf Course, Atlanta.** Phil Weatherly, Walton Gas business development director, favors this course for its revolutionary reversible design. The two nine-hole walking courses feature multiple tees and large double greens, sometimes even presenting two hole locations.

**Fairways of Canton, Canton.** This 18-hole, par 72 course nominated by Cliff Hodge of Cumming opened in 2007. Well-groomed fairways and greens keep the course difficult yet friendly.

Learn more about each of the nominated courses in this month's Walton Wise blog ([wالتongas.com/walton-wise](http://wالتongas.com/walton-wise))



# gas up the stove



Serve with  
your favorite  
fruit

## Whipping Cream Pound Cake

### INGREDIENTS

1 cup butter, softened	3 cups sugar
6 eggs	1 cup whipping cream
4 cups flour	1 teaspoon vanilla flavoring

### INSTRUCTIONS

Cream butter and sugar. Alternate adding eggs and flour. Add vanilla and blend in whipping cream. Pour batter into a greased and floured tube pan. Do not preheat oven. Put pan in cold oven and bake at 350 degrees F for 1 hour and 15 minutes.

**Submitted by Jane Owen of Statham.** 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 with over 600 recipes.

Send recipe, name, address to:

Walton Gas; Attn: Recipe  
P.O. Box 260  
Monroe, GA 30655  
or [gazette@walgongas.com](mailto:gazette@walgongas.com)

Recipes can also be submitted at [walgongas.com/recipe-submissions](http://walgongas.com/recipe-submissions).



## Spring Clean Your Natural Gas Grill



Now's the time to get your natural gas grill primed and ready for another season of backyard cookouts. Here are some hacks to make the job easier.

- **TAKE PHOTOS.** Before disassembling grill parts for cleaning, take photos for reassembly reference.
- **USE BAKING SODA.** It's a popular cleaning alternative to harsh chemicals.
- **VARY THE VINEGAR.** Many homemade cleaning solutions call for using white vinegar. Instead of regular white vinegar, which is about 5% acidity, opt for "cleaning" vinegar, which is a stronger 6% acidity.
- **PICK PLASTIC.** Fill large, heavy-duty garbage bags or plastic storage containers with cleaning solution for soaking grates and other grill parts.
- **VACUUM DEBRIS.** Suck up loose charred debris from the grill's cookbox with a wet/dry workshop vacuum.
- **POWER WASH IT.** Use an electric or gas pressure washer that produces at least 1.3 GPM (gallons per minute) at 2,000 PSI (pound-force per square inch) for adequate cleaning.

### SAFETY FIRST

Remember to turn off the gas at the shut-off valve before removing any grill parts for cleaning. If your grill is connected to your home's natural gas line via a convenience gas outlet, simply unplug while you're cleaning.

Once you've completed a proper spring cleaning of your grill, you'll be all set for backyard barbecues. Bring on the burgers!



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