

a LEGACY of service

CUSTOMERS CELEBRATE PHILIP PETERS' PEOPLE-FOCUSED APPROACH

Since its start 20 years ago, Walton Gas has consistently been a favorite with Georgia consumers. Philip Peters, longtime commercial accounts representative, is one of the reasons.

Philip has been a Walton Gas employee since 2005, and a natural gas industry professional for more than 40 years. Next month, he retires from a career that has garnered many loyal fans for Walton Gas.

Among them is Chris Durand, director of management services for the Salvation Army Metro Atlanta Area Command.

"He's phenomenal — just the highest level of integrity and honesty in a business relationship," Chris said. "Walton Gas and Philip have a heart and passion for the mission we're trying to accomplish here."

Mack Guest, CEO of LAD Truck Lines and three complementary companies in Watkinsville and Athens, is another longtime fan.

"He understands my business," he said about Philip. "I know he's always looking out for my company."

Jeff Hall, co-owner of 10 Marco's Pizza stores and four daycare centers in western Georgia, commends Philip's responsiveness.

"In this day and age, it's rare to work with someone who will answer your call or at least call you right back. But if I call Philip, he'll answer the phone even if he's on vacation," the business man said, explaining why he recommends Walton Gas to fellow Marco's franchise owners.

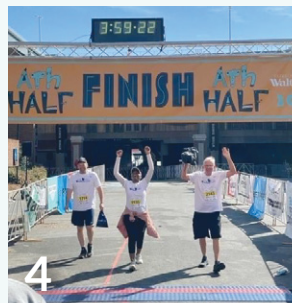
True to his customer care reputation, Philip has carefully mentored the representative Ashlie Franklin to take over his accounts when he retires. "I'm certain our customers will remain in good hands with Ashlie," Philip said.



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PHOTOS

Clockwise, from top left.

1. Philip has been serving natural gas consumers in Georgia throughout his career, which began in the 1980s.
2. Philip, left, at a golf tournament benefitting Extra Special People Inc. When he retires next month, the longtime Walton Gas employee hopes to spend more time on the links.
3. Philip, far left, represented Walton Gas at a University of Georgia football game to present the Champions for Charity checks to three Georgia organizations.
4. In October, Philip, far right, joined fellow Walton Gas employees participating in the 2023 AthHalf Half Marathon that benefits arts education in Athens-Clarke County.

"He's phenomenal — just the highest level of integrity and honesty in a business relationship."

— Chris Durand, Salvation Army Metro Atlanta Area Command

Make it a Genuine Georgia Holiday

WALTON GAS EMPLOYEES SUGGEST GIFT IDEAS FOR EVERYONE ON YOUR LIST

The holidays are coming— whether you're ready or not. If you find gift-giving a challenge, the employees of Walton Gas are here to help.

We polled our team to come up with some out-of-the-box ideas — all with a Georgia twist — that are sure to please those on your gift list.

Experiences, rather than items like toys or ties, come highly recommended this year. "Gifts that encourage people to try new things are going to be especially appreciated," predicts Sara Hodge, marketing specialist.

Adventures the entire family can enjoy, such as an outing to Historic Banning Mills, or a trip to see holiday lights at Atlanta Botanical Garden, made this year's list.

Riverboat cruises, food tours, vineyard tours, puppet-making workshops and gardening classes are also recommended experiences.

Georgia-themed gift ideas for golfers, outdoors enthusiasts, sports fans, dog lovers, party hosts and working parents are also among the recommendations.



Check out our holiday gift guide at wالتongas.com/walton-wise for complete descriptions and website links. Most recommendations also include easy online shopping options.



gas up the stove Almond Lace Cookies

INGREDIENTS

- | | |
|--------------------------|---|
| 2/3 cup unsalted butter | 1 1/2 cups old-fashioned rolled oats |
| 1 cup light brown sugar | 2 tablespoons all-purpose flour |
| 1/4 cup light corn syrup | 2 teaspoons vanilla extract |
| 1 tablespoon whole milk | 1/2 cup toasted, finely chopped almonds |
| 1/4 teaspoon salt | |

INSTRUCTIONS

Preheat oven to 375 degrees F; adjust oven rack to the upper third of the oven. Line baking sheet with parchment paper; set aside. Bring the butter to a boil in a medium saucepan over medium heat. Reduce the heat so the butter slows to a gentle boil, stirring occasionally, for 3 to 4 minutes or until the solids on the bottom of the pan turn light brown. Remove from heat. Add the brown sugar, corn syrup, milk and salt to the butter, and stir to blend well. Stir in the oats, flour and vanilla, then fold in the almonds. Drop teaspoons of the batter onto the baking sheets, spaced about 3 inches apart. Bake for 6–8 minutes or until the cookies are golden brown and slightly darker at the edges. Transfer the baking sheets to a cooling rack and sit until the cookies firm up, about 5 minutes. Gently transfer the cookies to wire racks until cool. Store the cookies in an airtight container at room temperature.



A sweet treat for the holidays!

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
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or gasette@waltonemc.com

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

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Submitted by Beth Brundige of Stone Mountain. 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.