

# PIPELINE



## Slowing Down to Create a Lifestyle of Thankfulness

In a culture often perceived as less than appreciative or even entitled, we may, and I often do, fail to capitalize on the opportunity to say a simple *Thank you*. This failure, I believe, is not one of a cultural lack of gratitude, but often is just an oversight resulting from our rush to the next task at hand. Our hurried lifestyle causes us to fail to take the opportunity to recognize those around us that have helped to make our success possible. In this quarter's newsletter, I want to take a moment to say thank you to some to whom thanks is due.

First, thankfulness is due to our Creator and Sustainer for the opportunity for redemption and for the blessings of life He has provided.

To the men and women who have served our country in the armed forces, past and present, thank you for your sacrifice. Thank you for your love of country and for your fellow man. Also, to the first-responders, police, fire, and fellow utility workers; thank you for your service to your community.

To the over 8,000 customers who have chosen DC Gas as an energy provider, thank you. It was a choice you

made, a wise one I might note, to have natural gas service in your homes and businesses. We understand that there are multiple energy choices available in our service area, and while research shows that we are providing the most dependable and economical energy source available, we understand that you, our customer, chose us. We recognize that without you, our loyal customer, we are employed elsewhere at best or unemployed at worst. DC Gas says thank you, and also say it is our pleasure to serve you with clean, efficient, reliable, and economical natural gas.

Lastly, I take this opportunity to recognize Jeff Chandler and to congratulate him on his planned retirement in Spring 2021. Jeff has served DC Gas for thirty-three years in multiple roles. For the last five years, Jeff has served DC Gas as its Operations Manager, supervising the operations of construction, plumbing, service and maintenance. During his tenure as operations manager, Jeff supervised and managed over \$15 million in pipeline expansion and maintenance. Thank you for being a leader, mentor, and friend. It



**Jayson Higdon**  
General Manager

has been my pleasure to work alongside you for the last five years. We wish you well in your retirement.

In closing, I encourage you to find the opportunity to give thanks and to adjust focus to a lifestyle of gratitude. For his 1963 Thanksgiving Day proclamation written on November 4, 1963, just over two weeks before his tragic death, John F. Kennedy penned these words, "As we express our gratitude, we must never forget that the highest appreciation is not to utter words, but to live by them." Let our focus be one of gratitude, and our lifestyle be one of thankfulness.

To Your Family from Ours,  
Happy Thanksgiving  
Jayson Higdon  
General Manager, DC Gas

## A Peek into the job of a DC Gas Serviceman

Todd Davis, a 12-year employee of DC Gas gives us a glimpse inside the job of a serviceman.

The safety of our customer is our number-one goal at DC Gas. We respond to all leak calls due to natural gas or carbon monoxide. Anytime a customer believes they smell a questionable odor that may be natural gas related, we ask them to call our office. Our team will investigate the cause of the odor and, if necessary, remediate the issue in a safe and courteous manner. This service is available 24 hours a day and 7 days a week.

The DC Gas team works in conjunction with Alabama 811 to locate our underground natural gas lines for local utilities, homeowners and contractors. We also service natural gas heaters, water heaters (including tankless water heaters) and other natural gas appliances.



Seth Adams (Centre), Wesley Womack (South Ft Payne), Tommy Stephens (Leesburg - Gadsden), Brent Jones (South DeKalb), Todd Davis (North Ft Payne), Kyle Williams (Sand Mountain) not pictured

During the warmer months when some think we are in our slow season, we are actually busy doing maintenance to our gas system, performing our yearly mandated valve inspections, and checking our gas system for leaks both underground and above ground. These are important and necessary projects we perform to protect the public, our valued customer and to maintain the integrity of our natural gas system.



## Now's the Time for Winter Prep

Ensure your gas heating system is prepared for a drop in temperatures. We've got tips to keep you safe and help you save on utility bills.

- Have a qualified HVAC Contractor **inspect your heating system** at least once a year to make sure it's working properly. Make needed repairs immediately for your safety and for energy efficiency.
- **Never heat your home with your oven, range or outdoor grill.** These appliances are not designed for home heating and put your home and family at risk if used this way.
- **Change furnace filters** about once a month to keep it running efficiently.
- **Check for leaks** around doors and windows. Seal with weather stripping or caulking to avoid a draft.
- **Turning the water heater down** to 120 degrees from 140 degrees saves three to five percent on your gas bill.
- **Close off unused rooms.**
- **Open curtains** during the day to allow in heat from the sun.
- **Set ceiling fans to rotate clockwise,** pushing heat down into rooms.

## Set the Mood for Fall and Winter



### The HearthRite Vent-Free Stove \$699

Features a dual burner, decorative arch screen and five ceramic fiber logs. With 25,000 BTUs, it can warm a 1,000-square-foot space. Its state-of-the-art Oxygen Depletion Sensor technology ensures safe, reliable performance. It includes a thermostat remote.



### Robert H. Peterson G10 Vent-Free Burner Real Fyre Charred Frontier Oak 24" Premium Log Set \$839

Provides beauty and warmth to your living space. Lively flames and a large ember bed with Bryte Coals highlight the handcrafted logs while adding efficient heat with 37,000 BTUs. Get the look and feel of a wood fire without the need for venting your fireplace.



### The Vail 26 Fireplace \$1,229

This American-made fireplace system comes with an assembled mantel, Flint Hill log set, matte black hood, frame and louvers – even glowing embers for ambiance. This package system installs in as little as 30 minutes, minimizing labor costs. With a total mantel footprint of just over 17 by 45 inches, it's ideal for tight spaces and small rooms. It is available in two colors – cherry and white – and in modulating hydraulic thermostat and Millivolt control. Add a wall thermostat, remote control or thermostat remote control for convenience.

## Tailgate Time: Fire Up the Grill!

Football season has officially kicked off! Invite some friends over and fire up the gas grill for gridiron action. You can always go with classic burgers or hot dogs, but why not take your grilling game up a notch? Spice things up with these crowd-pleasing ribs.



### Ingredients

- 1 rack pork ribs
- ½ cup pork seasoning rub (see below)
- 1 cup unsweetened apple juice
- ½ cup orange marmalade (peach preserves or apricot preserves)
- ¼ cup apple cider vinegar
- 1 large disposable aluminum tray
- aluminum foil

### Instructions

1. Remove pork ribs from the packaging and pat ribs dry with a paper towel. Spray aluminum pan with nonstick cooking spray or rub with oil. Place ribs into pan. Remove silver skin from the backside of the ribs.
2. Sprinkle pork rub seasoning on both sides of the ribs.
3. Pour apple juice into the bottom of the pan. Cover pan with aluminum foil and place into the fridge until grill is ready.
4. Preheat grill to 300 degrees and maintain 300 through cooking process.
5. Place pan of ribs onto grill. Cover grill and cook for about an hour. Ribs are done when internal temp is 145 degrees.
6. Carefully remove ribs from the pan and place directly on the grill. Ensure heat stays on low.
7. In a small pot over medium heat, whisk together marmalade and vinegar.
8. Baste the cooked ribs with the marmalade sauce.
9. Cover grill and cook for an additional five minutes. Repeat the process one more time. Remove from grill and allow to rest. Enjoy!

### Rib Seasoning Rub

- ½ cup brown sugar
- ¼ cup smoked paprika
- 1 tablespoon coarse ground black pepper
- 1 tablespoon kosher salt
- 1 tablespoon chili powder
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 teaspoon cayenne
- Mix all ingredients



## Finance Your Appliances

DC Gas Customers are eligible for financing when purchasing appliances.

- You must be pre-approved by completing an "Application for Financing."
- You must own your home and your property; Mobile Homes are not eligible.
- You must be a customer in good standing with DC Gas.

**There are three program options available:** 90 Days Same as Cash with 0% interest; 6% interest on loans more than \$2,000 and 8% interest on loans less than \$2,000. Loans can be for a max of 60 months or five years.