

PIPELINE



Operations Manager Jeff Chandler set to Retire May 1

Longtime DC Gas outside operations manager Jeff “Rat” Chandler retires after more than 30 years of service with us. Jeff will work through the end of April, with his retirement planned to start May 1.

“I am blessed to have worked with him for the last six years and to have learned the gas business from him. I believe all that have worked with him feel the same,” said Jayson Higdon, general manager of the DeKalb-Cherokee Counties Gas District.

“To put it simply, there’s hardly anything in our business that Jeff does not do well,” Higdon said. “He’s had first-hand experience in every facet of the natural gas business over his tenure here.”

At the time Chandler assumed the role of operations manager, DC Gas had just lost its general manager of 23 years to illness, its office manager of almost 15 years to retirement, and its operations manager of nearly 10 years, also to retirement.

While Higdon had worked with DC Gas for more than 10 years in an auditing and consulting role, he was new to the company as our general manager, and office manager Michele Presley was new in her management role.

“Jeff quickly became the stabilizing force for the management team at DC Gas and continued to be just that for the last six years,” Higdon said.

Jeff said he joined DC Gas “at the bottom as a laborer” in April 1988, then worked his way through “just about every job here,” he said. “Everything except the office.”

He moved into the operations manager post in the summer of 2015. During his tenure there, Jeff planned for and managed the construction of 100 miles of new gas pipeline, numerous system enhancement projects, and the addition of more than 800 new customers.

“It was seldom noticed, but most days Jeff was at work by 3:30 or 4 a.m. to begin planning the day,” Higdon said. “We have done well in recruiting the next generation at DC Gas to ensure the continuation of the company’s long-standing success, but without question, Jeff Chandler will be tremendously missed here.”

Jeff said he’ll also miss the other employees and the camaraderie, as well as the working relationship with Higdon and Presley. “I think we work well together.”

He said he plans to enjoy more hunting and fishing during retirement, as well as spending more time with his wife of 33 years, Claire, and their children and grandchildren.

“It’s been a good, fun ride,” Jeff said. “This company’s been good to me.”

Chandler will leave the department in good hands, as Larry Sanford, who



Larry Sanford (left) with
Jeff “Rat” Chandler (right)

celebrates 27 years with DC Gas in March, takes the reins. Sanford started in construction in March 1994, and was promoted to operations manager in the fall of 2020, Presley said.

“Jeff has assured us that the next generation is ready to fill his shoes, and I have no doubt in his assessment of our current staff,” Higdon said. “He’s also assured us that we can call on him if we ever need him, and should we ever, there is no doubt that he would assist in every way.”

Sanford spent the majority of his tenure in the service department. His most recent position prior to being named operations manager was in the tech department. Sanford said he’ll take what he’s learned from Chandler as he steps into the role.

“Jeff has done a really good job. I plan to build on what he’s established,” Sanford said. “We have a really good company and great employees. I hope to take what we have and move forward.”



Call 811 Before You Dig

Before you pick up that shovel for yard work, pick up the phone. Our customers and residents’ safety is a priority for DC Gas, and we provide information on safe-operating procedures near natural gas pipelines. *After all, you want to know what’s below.*

Alabama One Call at 811 provides critical information to contractors and utility workers on where lines are located and the protocol for reporting an incident should

one of our lines be hit.

Natural gas pipelines can be found everywhere. There are hundreds of miles of underground lines in the DC Gas service area. While pipelines are a safe way to transport natural gas, we must work together to prevent damage. Call 811 before you dig to determine where natural gas lines run. It’s for your safety as well as the safety of others in your community.



Get Your Grill Game On

What better way to celebrate warmer weather than by lighting up the grill and enjoying the outdoors? We have several natural-gas grills in stock, ranging in price from just over \$400 to right at \$1,300 for a commercial-grade choice.

For top-notch grilling, you want burners that provide even distribution of heat, an electronic ignition, control knobs for simple heat adjustment and a cooking system that keeps drippings off the grill and makes cleanup easy. Our grills have that and more.



Broil King Regal S 520 Commercial \$1,299

Offers 625 sq in of primary cooking surface, five stainless steel burners and a stainless steel cart base



Broil King Baron 420 PRO \$715

Features 460 sq in of primary cooking surface, durable cast-aluminum oven, four stainless steel burners, illuminated control panel, stainless steel cooking grids, warming rack and drop-down side shelves



Broil King Monarch 320 Grill \$439

Features 350 sq in of primary cooking surface, three stainless steel burners and reversible heavy-duty cast iron cooking grids, painted steel drop-downside shelves and enclosed cabinet base



Broil King Vertical Gas Smoker \$509

Offers 770 sq in of cooking surface with 4 cubic feet of overall cooking capacity, four fully adjustable 5mm stainless steel cooking grids, a multi-purpose roast/rib rack, accurate thermometer, and 16 stainless steel meat hooks, double-walled construction, fold-down grease tray, secondary door for easy access to stainless steel water bowl and smoker box

View a full list of grills available at dcdgas.org/appliances/grills



The Perfect Burger

Once you get that grill going, plan a barbecue. Everyone loves a thick, juicy burger hot off the grill. For a simple burger mix, put two pounds of cold ground beef in a bowl with these ingredients:

4 cloves minced garlic
2 tablespoons minced onion
1 tablespoon Worcestershire sauce
1 3/4 teaspoons freshly ground pepper and 1 1/2 teaspoons salt

Don't overmix - less than a minute should do it.

Use these suggestions to impress your family with your burgers this summer.

- ✓ Make your patties one-inch thick and one-inch larger than the bun. They'll shrink up some while cooking and this way, they'll fit the bun perfectly.
- ✓ Heat the grill to 450 to 500 degrees before adding the patties.
- ✓ Cooking times: For medium-rare burgers, cook for five minutes. For medium burgers, cook for six to seven minutes. For well-done, cook for eight to nine minutes.
- ✓ Once the burgers are on the grill, flip them, don't press them.
- ✓ Butter the buns and place them on the grill for one minute to get them good and toasty.
- ✓ Add cheese to the patty about one minute before the burger is finished cooking. Use traditional American or cheddar, or mix things up with Swiss, Havarti or pepper jack.

Grilling Tips Q&A

✓ **Should I clean the grill?** Yes. Clean the grill at least once a year. Be sure the fuel source is off and the grill is cool before you start. Remove and scrub the grates. Wipe out the bottom of the box with a paper towel to remove food bits, grease and ash. Clean with warm water and mild dish soap, then rinse. Be sure to dry it completely. Check the owner's manual for specifics on what to use for cleaning.

✓ **How do I get started?** Open the lid before "lighting" the grill. Click a button, turn a knob and you've got the grill going. It's simple with natural gas.

✓ **How long do I preheat the grill?** Always preheat your grill on medium heat for 10-15 minutes prior to grilling.

✓ **What temperature is correct for beef and chicken?** Use meat thermometers to check the internal temperature of cooked meats. Chicken should be 165 degrees. Hamburger patties should be 130 for medium-rare, 140 degrees for medium, 150 degrees for medium-well and 160 degrees for well-done. The same internal temperatures are used to tell whether steak is properly cooked.