

PIPELINE



Get to Know: DC Gas Plumbing Crews

DC Gas operates three plumbing crews that serve a three-county area. That's almost 9,000 customers. These crews install gas piping for new DC Gas customers, as well as existing customers.

"We also install gas logs, generators, gas space heaters, fireplaces, gas grills, ranges, and gas water heaters (tank and tankless)," said David Clayton. "Last year, these crews installed over 200 Rinnai tankless water heaters and more than 50 tank-type water heaters."

Tankless water heaters have become a "must have" for homeowners and the DC Gas crews are "very knowledgeable about tankless technology," he said.

In total, the crew sold and installed more than 400 gas appliances and completed over 500 plumbing jobs for customers last year.



Pictured front row, left to right: Mason McKinney, Stephen Taylor, and Ethan Hope, who have each been with DC Gas for one year as Apprentice Gas Fitters and Crew Members. Back row left to right: Steven Wash (4 years), Lenn Hancock (22 years), Jaron Jordan (10 years), and David Clayton (27 years). Steven, Lenn and Jaron serve as Crew Leaders. David serves in Customer Service and Appliance sales.

In addition, we operate two showrooms, as well as Customer Service Centers in Centre and Fort Payne, and have "live burning displays" to help customers make a selection. If you're thinking of adding a heater or other appliance, you might want to get it scheduled.

"We stay busy year-round, but our busiest time of year is October through March,"

Clayton said. "It is common to have a backlog of work during the fall and winter."

The summer backlog, however, is usually less than one week. "Plan ahead and call us before the rush. Now is the time to have that heater or gas log fireplace installed," Clayton said. "We will be happy to serve you."



Most professional chefs cook with natural gas stoves and ovens to better control the heat. The beauty of natural gas is when you turn on the knob, you get instant heat that you control with precision, along with heat distribution for faster cooking and baking.

New to Cooking with Gas? WE'VE GOT TIPS!

If you're not used to cooking with natural gas, here are a few things you should know.

1. Unlike an electric range, once you turn off the burner, you turn off the heat. There is no "let it sit there and cook a little longer."
2. Simmering may take some practice. If you turn the flame down too low, it goes out. If you turn it too high, you're no longer simmering. The heat is so good that if a recipe says "heat on high" you might want to set the dial on "medium."
3. You're cooking on an open flame. So, beware of the flame. Don't put kitchen towels, oven mitts, or paper towels close to the stovetop. Watch your loose clothing.
4. Clean away any debris, old food, or grease each time you cook.
5. Know how to turn off the gas. Leaks are rare, but they can happen. Natural gas has a specific "rotten egg" odor to alert you to any leaks. Know how to recognize it and how to turn off the gas.

Featured Appliances

It's the perfect time of year to fire up the grill! We've got plenty of gas grills in stock at a range of prices to fit any budget.



The **Broil King Baron S420 Pro** at \$719 features 660 square inches of total cooking surface, a durable cast aluminum oven, and four stainless steel burners. It also has illuminated control panel lights, stainless steel 8mm rod cooking grids, a stainless-steel warming rack, stainless steel drop-down side shelves and an enclosed black cabinet base.



The **Broil King Regal S420 Commercial Grill** at \$949 offers 500 square inches of primary cooking surface. It includes five stainless steel burners and comes with a stainless steel cart with side shelves, a two-shelf cabinet base, and heavy-duty wheels and casters. It comes with a Limited Lifetime Warranty.



The **Broil King Monarch 320** at \$439 features 500 square inches of total cooking surface and includes three stainless steel burners and reversible heavy-duty cast iron cooking grids. It features the Sure-light electronic ignition system, drop-down side shelves and an enclosed cabinet base.

SUMMERTIME “Cooking with Gas” Recipes

Whether you have a gas range/oven or use natural gas for your outdoor grill, there are several reasons it's an excellent source for summer cooking.

First, natural gas offers quick heating and no waiting. Your gas grill is connected for efficient access. It's also less expensive than charcoal for outdoor grilling at about one-sixth of the cost. And no worries about a trip to the store to fill a propane tank. Even better? There's no need to heat up your kitchen with these recipes. You can prepare the Shrimp Boil outside using a natural gas fish cooker.



Summer Shrimp Boil

Ingredients:

Medium/Large Gulf shrimp (½ lb per person)
9-10 medium red potatoes
4-5 ears of sweet summer corn, shucked and broken into halves or quarters
3-4 lemons, quartered
Salt and black pepper
Crab boil/seafood seasoning

Can you even call it summer if there's not a shrimp boil? This can be prepared indoors on your cooktop or outdoors using a gas fish cooker.

Instructions:

1. Fill a large pot about half-full of water. Add seasoning and bring to a boil.
2. Add potatoes and a little salt. Boil for about 10 minutes or until the potatoes are nearing tender.
3. Add the corn and cook for about four minutes.
4. Gently stir in the shrimp and add half the lemons. Cook three to four minutes or until shrimp turn pink.
5. Drain in a colander, then pour into a serving dish. Add the other half of the lemons and drizzle with butter, then serve.

Dill Pickle Chicken

Ingredients:

4 boneless, skinless chicken breasts
1 ½ tsp ground black pepper
Dill pickle juice

While it may not sound appetizing. This delicious recipe is one of our favorites, and it's simple for a summertime supper.

Instructions:

1. Fill plastic storage bag with chicken and enough dill pickle juice to cover. Marinate four hours or overnight.
2. Remove from marinade and sprinkle with black pepper.
3. Grill until internal temperature is 165 degrees.