

PIPELINE



RATE CHANGE

Prices drop along with temps



While prices of just about everything are on the rise, DeKalb Cherokee Counties Gas District customers will benefit from a price drop.

Effective October 1, users saw the residential rate consumption for gas decrease to \$1.20 per Therm, down from the \$1.35 per Therm implemented in Fall 2022. The agriculture rate also decreased to \$1.00 from \$1.10 per Therm.

The price of natural gas basically determines your utility bill, which saw that hike last year. So why the

fluctuation? The natural gas consumed in your home is purchased by DC Gas on the open market. We use various acquisition methods to ensure we purchase clean-burning natural gas for our customers at a reasonable price.

Factors that have driven natural gas prices include supply-and-demand based on temperate weather forecasts, as well as a decrease in gas flow to LNG export facilities in the United States. Throughout 2023, lower natural gas prices resulted in on-peak power price decreases in most markets across the United States,

according to Moody's Investors Services. That's great news for consumers.

And the future forecast continues to look good. The U.S. Energy Information Administration's October "Short-Term Energy Outlook" anticipates the average U.S. natural gas bills for consumers who use natural gas for heat to be lower this winter compared with last winter. A decrease in natural gas prices across the country is the main driver of the decrease in residential winter natural gas expenditures, according to its "2023 Winter Fuels Outlook" supplement.

FEATURED APPLIANCES

Get comfort and convenience while saving cash

If the heat in your home isn't quite reaching every space, we've got a solution. Rinnai Vent Free Fan Convector natural gas heaters evenly warm large spaces, maximizing savings and comfort in your home. Convector heaters come in two models, both of which provide consistent temperature, user-friendly controls, the latest technology and easy maintenance.

The **FC510N**, with 10,000 BTU per hour, is a flexible, easy-to-install unit perfect for hard-to-heat spaces. Five units are available at a sale price of \$619 (regularly \$829).



Also easy-to-install, the **FC824N** unit operates at 24,000 BTU per hour to heat larger spaces. Available at a sale price of \$1,149.

This is also a great time of year to add a beautiful natural gas fireplace to your home. With a flip of a switch, the **Buck Stove Manhattan Fireplace with Prestige Mantle** provides warmth instantly with realistic flames and energy efficient operation. The fireplaces provide up to 33,000 BTU per hour of clean heat. Units come with screen doors, a factory-installed blower and an on/off remote control. Mantles are available in black, dark oak, unfinished or light oak. Available at a sale price of \$2,899.



Cornbread Stuffed Rotisserie PORK LOIN

Ingredients

1 pork loin, roughly 2 pounds
1 pound bacon

Stuffing Ingredients

2 Cups corn bread crumbled
1 Red pepper cut into strips
½ Cup diced sweet onion
½ Cup celery diced
2 Tbsp garlic minced
1 Tbsp Broil King® KC BBQ Spice Rub

Directions


In a large mixing bowl combine the stuffing ingredients, mix thoroughly. Weave the bacon into two mats by criss-crossing the pieces. Set bacon mats aside in the refrigerator.


Position the pork loin on the cutting board with the fat ribbon on top. Cut along that ribbon lengthwise and roll the loin out into a long no more than 1 inch thick strip of meat, avoid cutting all the way through. Spread the stuffing on the pork loin then roll tightly. Lay out your twine - 6 pieces (4 around the body, 2 end to end). Lay a bacon mat on the twine, lay the stuffed pork loin on the mat, lay the other mat on top. Wrap the mats around and tie with twine tightly.


Remove your cooking grids and preheat your grill on high using only the rear burner. Skewer the pork loin on a rotisserie and lock it in place. Put the rotisserie on the grill and set the counterbalance then put it into the rotisserie motor. Place a drip pan with liquid and some aromatics below. Season the exterior with spice rub several times as it rotates. Roast on MEDIUM to HIGH do not exceed 400°F using only the rear burner for 2 hours or until the internal temperature has reached 160°F. The bacon should darken without blackening, reduce heat and extend time as necessary to maintain the perfect exterior doneness.


Brace Yourself: WINTER IS COMING


When it gets chilly outside, a gas heater makes a wonderful way to warm things up inside. But before you switch on the heat, take steps to ensure there are no issues.


 **Keep it clean.** Check to see that your heater is clean and clear of dust, lint and any debris that settled while it was unused.


 **Change air filters regularly** for best air flow and efficiency.

 **Have your unit serviced** and kept up to date as part of regular maintenance protocol by a certified HVAC technician.

 **Do not make extensive repairs to your natural gas appliances yourself.** Instead, call our service personnel to assist you with these repairs when needed. You can contact us at 256-845-3731.

 **Be sure furniture, curtains and bed linens are a safe distance from your heating unit.** Never store anything near your gas appliances that might block normal appliance airflow.

 **Install a carbon monoxide detector** on the level of your home where a gas heater is located.

 **If you smell gas, act fast.** A smell of rotten eggs means you should leave the area and dial 911 to report an emergency or call **256-845-3731** to report a possible natural gas leak.