

PIPELINE



New Leadership Chapter Begins

You may notice some team changes soon. In preparation for David Clayton's retirement after many years of service, Lenn Hancock and Steven Wash will be taking on new roles at DC Gas.



Lenn Hancock and Steven Wash

Lenn, who has been with DC Gas since 2021, will be the Showroom Manager. Hancock brings 26 years of experience in the gas industry to his position.

"As Showroom Manager, I look forward to serving customers' needs either over the phone or in person. Residential or commercial, it's always a pleasure to help our customers along the way and see that they get everything

they need in regards to their gas heating and water needs," Hancock said.

Wash has been with DC Gas for seven years and will replace Clayton as the Plumbing Crew Chief. He began his career at DC Gas as a meter reader before moving into the plumbing department after nine months on the job.

"This role is a great honor, and I appreciate the opportunity to be a leader

of the company," Wash said.

Hancock added, *"We are stepping in and attempting to fill the shoes of David Clayton who's been with the company for 30 years. He has been an invaluable resource for our company and will be greatly missed. We hope to continue David's attitude as a faithful and devoted resource for our customers."*



TURN DOWN THE CHILL, TURN UP THE SAVINGS: Winter Tips for DC Gas Customers

When cold weather rolls in, your natural gas appliances work harder to keep you warm and comfortable. The good news? A few small adjustments around your home can add up to big savings on your winter energy bills.

Set your thermostat wisely.

Lowering the temperature by just a few degrees when you're away or asleep can reduce energy use without sacrificing comfort.

Seal up drafts.

Check windows and doors for leaks and use weatherstripping or caulk to keep the warm air in and cold air out.

Use ceiling fans strategically.

Switch your fans to run clockwise at a low speed to push warm air back down into the room.

Maintain your heating system.

Regular tune-ups and clean filters help your gas appliances run more efficiently.

Take advantage of natural sunlight.

Open curtains during the day to let in warmth, then close them at night to trap it inside.

By making these small changes, DC Gas customers can enjoy a warm home while keeping winter bills under control. Staying mindful of your energy use ensures you get the most out of your natural gas appliances all season long.



FEATURED APPLIANCES

Warmth You Can Count On, Even When the Power's Out

When the temperatures drop, nothing beats the comfort and efficiency of a **HearthRite Vent-Free Gas Heater**.

With numerous models to choose from, you can find the perfect fit for your home, whether you need supplemental heat for a single room or an economical way to warm larger spaces. Because these heaters are vent-free, they don't require a chimney or flue, making installation simple and cost-effective.

Vent-free gas heaters offer several benefits for DC Gas customers. They provide dependable heat even during power outages, ensuring your family

stays warm when you need it most. With options that include thermostat control, infrared or blue flame technology, and varying sizes, you can select a model that matches your comfort preferences and energy needs.

Plus, these heaters operate with high efficiency, meaning more warmth for less cost. Reliable, versatile, and budget-friendly, **HearthRite Vent-Free Gas Heaters** are an excellent choice for anyone looking to maximize comfort and savings.



Our 30,000 BTU Blueflame model, priced at \$329, provides enough heat for spaces up to 1,000 square feet. From there, prices step down with the 20,000 BTU model at \$279, the 10,000 BTU model at \$239.

Call 256-845-3731 to Learn More.

APPLIANCE UPGRADES

Without the Up-Front Stress

Thinking about replacing an old water heater or gas fireplace? We make it easier with appliance financing that fits your budget. DC Gas customers in good standing who own their home and property and have been pre-approved are eligible. (Mobile homes are not eligible.)

- \$ 90 Days Same as Cash.**
0% interest if you pay within three months.
- \$ Loans over \$2,000**
6% interest rate
- \$ Loans under \$2,000**
8% interest rate
- \$ 60 Months**
Maximum repayment term



RECIPE:

THE 50/50 BURGER

Say goodbye to dry all-beef burgers with a blend of 50% ground beef and 50% ground pork. The fat content within the pork will take your burgers from crunchy cardboard to juicy flavor!

Ingredients

- 1 lb ground beef
- 1 lb ground pork
- ¼ cup maple syrup
- 1 poblano pepper, diced
- ¼ cup chopped parsley
- 2 heaping tbsp hot paprika
- 2 tbsp celery salt
- 2 tbsp ground pepper

Toppings

- 5 sesame hamburger buns
- 1 roasted red pepper, cut into strips
- sharp cheddar cheese slices
- fresh tomato
- shallots, thinly sliced

Directions

Mix ingredients thoroughly and form patties. As a quick cooking note, if you put the patties in the freezer for 1 hour then cook them, they won't lose their size and shape easily. Fresh burger patties always shrink and can break apart if you're not careful when flipping.

Preheat your grill on HIGH then turn the temperature down to MEDIUM. Season the cooking grids and grill directly for 12-15 minutes or until the internal temperature has reached 160°F. Top and enjoy!