

PIPELINE



NATURAL GAS FACTS

Every DC Gas Homeowner Should Know

Did you know natural gas is one of the most versatile energy sources in the home?

For Dekalb-Cherokee Gas consumers, it can power heating, water heaters, stoves, clothes dryers, fireplaces, and even outdoor grills. That means one fuel source can help make everyday life more comfortable and efficient.

Did you know gas stoves give you instant heat and more precise temperature control for cooking?

Many home cooks like the quick response because the flame changes right away when you turn the knob, making it easier to simmer sauces, sear meat, or boil water faster.

Did you know natural gas water heaters can deliver hot water quickly and reliably?

For busy households, that can mean longer lasting showers, laundry, and dishes.

Did you know natural gas is also used in many high-efficiency home heating systems?

When properly maintained, a gas furnace can provide steady warmth during cold weather and help keep indoor temperatures consistent.

Here's an interesting fact:

natural gas is mostly methane, a naturally occurring fuel found deep



underground. It has been used for thousands of years in different forms, but modern delivery systems make it much more convenient for homes today. Natural gas can be a practical part of home comfort, cooking, and daily routines. Used safely and efficiently, it remains a trusted energy choice for many families.



Small Signs, BIG SAFETY

At DC Gas, your safety and comfort are always our top priorities. As you go about your day cooking, showering, doing laundry, and caring for your family we want you to feel confident knowing natural gas is a dependable part of your home.

If you ever notice the smell of natural gas, please leave the area right away and contact us from a safe location. **Call 800-239-5606.** How will you know if you smell natural gas? You'll notice a rotten egg odor. That smell is added on purpose to help people detect leaks quickly. We also encourage customers to report any unusual conditions near a pipeline, around their property, or in their home, including:

- A burner flame that is yellow, wavy, or taller than normal.
- A pilot light that appears different than usual.
- A hissing sound or gas odor near a building or pipeline.
- Plants near a pipeline that look stressed, damaged, or unhealthy.

A quick call helps us address concerns promptly and continue serving our community safely. We appreciate the opportunity to be your energy provider and to help keep your home running smoothly.

APPLIANCE SPOTLIGHT

Grill Like a Pro with a Natural Gas Upgrade

Fire up flavor and take your backyard cookouts to the next level with our selection of premium natural gas grills at DC Gas.

From compact models perfect for everyday grilling to larger units with rotisserie kits and spacious cooking surfaces, we've got options to suit every outdoor chef. Natural gas grills deliver reliable heat with the convenience of a direct connection. That means no propane tanks to refill, and plenty of power for burgers, ribs, veggies, and more. Whether you're searing steaks or smoking a feast, these grills make it easy to enjoy great food and great company right at home.



➤ **Broil King Signet 320: \$749**



➤ **Broil King Monarch 320: \$559**



➤ **Broilmaster Deluxe H4X: \$919**

**Broil King
Crown S490
\$919**



Browse our selection of
Broil King gas grills and
smokers on our website.
DCgas.org



RECIPE:

BRINED PORK CHOPS

Recipe courtesy of Broil King.

Ingredients

4 pork chops

Brine Ingredients

3 cups water
1/4 cup kosher salt
1/4 cup sugar
2 tbsp molasses
2 garlic cloves smashed
2 bay leaves
1 tbsp dry oregano
1 tsp peppercorns
ice cubes

Rub Ingredients

1 tsp garlic powder
1 tsp onion powder
1 tbsp ground cumin
1 tbsp ground coriander
1 tbsp chili powder
1 tsp dry mustard
1 tsp dry oregano
1 tbsp brown sugar
1 tsp black pepper
1 tbsp kosher salt

Directions

Combine brine ingredients, except ice, in a pot and bring to a boil. Add ice to boiled brine to cool and submerge pork chops for 1 to 12 hours. If you want to add smoke, prepare a pellet box and place under grids. Preheat your grill on high until the pellet box starts to smoke. Remove pork chops from brine and pat dry with paper towel. Reduce grill heat to medium and place chops on opposite side of pellet box. Grill each side for 6 minutes, flipping every 3 minutes for perfect grill marks. After the last flip, brush chops with your favorite sauce and let caramelize.

