

PIPELINE



AMERICA
250
YEARS

250 Years of American Spirit

73 YEARS OF SERVING OUR NEIGHBORS



As America celebrates 250 years of independence, freedom, and opportunity, we at DeKalb-Cherokee Gas pause to reflect on what makes this country so special: hardworking people, strong communities, and neighbors helping neighbors.

For 73 of those 250 years, DC Gas has proudly served the families, businesses,

and communities of DeKalb and Cherokee Counties. We are grateful for the dedicated employees, past and present, who have worked through every season to safely and reliably deliver natural gas to the customers who depend on us every day. Their commitment and service embody the values that have helped build both this company and our country.

Most of all, we are thankful for you, our customers. Your trust means everything to us. As we celebrate America's 250th birthday, we are honored to continue serving the place we call home and the people who make it great. Here's to the enduring spirit of America, the strength of our communities, and many more years of working together.

Fire Up the Grill This Summer

Nothing says summer in the U.S. quite like the smell of a backyard barbecue and family and friends gathered around the grill. As our nation celebrates America 250, there's no better time to embrace the traditions that bring us together and make the most of long summer evenings spent outdoors.

Whether you're grilling burgers for the neighborhood, smoking ribs for a family reunion, or hosting a cookout, we have a grill to fit your backyard and your budget. From the popular Signet 320 at \$762 to the premium Crown Series models at \$919, and specialty grills and smokers for serious outdoor chefs, there's an option for every level of grill master. We also offer select

commercial-grade and specialty models available by special order.

This summer, celebrate the American tradition of gathering around the grill. Spend more time outdoors, make memories with the people you love, and let DeKalb-Cherokee Gas help fuel the moments that matter most. Learn more on our website: DCGas.org



**Broil King
Signet 320**
\$749



**Broil King
Crown S490**
\$919



SMART SUMMER HABITS

That Keep You Cool, and Your Wallet Happy

Summer in Alabama can bring the heat, and higher utility bills right along with it. The good news is that a few simple habits can make a noticeable difference in how much you spend each month. At DC Gas, we're here to help you stay comfortable while making smart choices that add up to real savings.

COOL SAVINGS, SMART USAGE

- ☀ Turn down your water heater slightly during summer months; warm weather means you don't need as much heat, and it can reduce energy use.
- ☀ Run dishwashers and laundry during cooler times of day (or at night) to avoid adding extra heat inside your home.
- ☀ Check for leaks or inefficiencies in gas appliances. Even small issues can waste energy and money over time.
- ☀ Schedule routine maintenance for gas appliances to keep them running efficiently all year long.
- ☀ Use outdoor grills more often instead of indoor cooking to reduce heat buildup and cooling costs.

EXTRA WAYS TO KEEP MORE CASH THIS SUMMER

- ☀ Shop local farmers markets for fresh, often lower-cost produce that lasts longer and reduces grocery waste. Better yet! Consider planting a container garden if you don't have space or time for a traditional garden. While it may be late for summer, a fall container garden can yield root vegetables, herbs, and leafy greens.
- ☀ Switch to reusable water bottles and skip daily convenience store stops; small purchases add up quickly.
- ☀ Set a weekly "no-spend day" to build mindful spending habits and save without feeling deprived.



Red, White, and BBQ!

Sweet & Spicy BBQ Wings

Serves 2-3

Ingredients

2 pounds chicken wings
2 tablespoons sriracha
2 tablespoons soy sauce
4 tablespoons sweet chili
1 tablespoon garlic
Salt and pepper
3 stalks celery

Directions

Mix together sriracha, sweet chili sauce, soy sauce, garlic, salt, and pepper.

Toss wings in sauce ensuring they are evenly coated.

Place wings on wing rack or directly on the cooking grates and grill, turning as needed. Wings must reach an internal temperature of 165°F.

Serve with celery sticks and dipping sauce of your choice.

Recipe courtesy of Broil King.

