

Our mission is to responsibly serve our customers beyond their expectations.

We will be closed on
September 2nd in
observance of

LABOR
Day



Friendly payment reminder:

We DO NOT authorize third-party services to accept payments. To pay your gas bill online, it is important that you go to orud.org and select "Pay My Bill." If you use a third-party company to pay your bill, there may be a service fee involved and we may not receive your payment on time. Please note we do not charge a fee to pay your bill online. If you have any questions, call our office at 865-483-1377.

We want to congratulate our Customer Information Coordinator, April Nygard on 32 years of service and wish her well on her retirement!



32
Years!

System Operational Achievement Recognition

We are honored to receive the 2019 System Operational Achievement Recognition (SOAR) Award from the American Public Gas Association. SOAR is awarded to natural gas distribution utilities that demonstrate commitment to excellence in four areas:

- System integrity
- System improvement
- Employee safety
- Workforce development



**PUBLIC NATURAL
GAS WEEK**
OCTOBER 7-11, 2019

Join Us!

Food | Special Deals | Giveaways | Fun

Save the Dates

Follow us on Facebook & Instagram for details.



Veterans Day Lunch

Calling all military, veteran and active duty!

Mark your calendar and plan to join us on Monday, November 11th for a free luncheon to honor you and your service to our country. Enjoy a delicious meal and fellowship with other veterans in the area.

Who: ORUD Customers who have served in the US armed forces AND a guest.

What: A free lunch to honor the men and women of our Nation's Armed Forces, past and present.

Where: ORUD main office, 120 South Jefferson Circle, Oak Ridge, TN.

When: Monday, November 11, 2019 between 11:30am – 1:00pm

How: To register yourself and a guest, please RSVP by November 4, 2019



Fill out the information on this form and mail it to: (Can be mailed in with your gas payment) ORUD Veterans Day Lunch, 120 S. Jefferson Cir, Oak Ridge, TN 37830 OR Email: RSVP@orud.org OR Call Nikki Adkisson at (865) 220-6063.

Name of Veteran or Active Duty: _____

Branch of Service: _____

Name of one guest: _____

Sausage & Pepper Sliders | Snack Attack Recipe

◆ INGREDIENTS:

- 1 lb. bulk Italian sausage (sweet or hot)
- 1 cup chopped onion
- 1/2 cup chopped green bell pepper
- 1/2 cup chopped red or orange bell pepper
- 1 (12 ct.) package of Hawaiian rolls.
- 10 slices provolone cheese
- 1 TBSP grated parmesan cheese
- 5 TBSP butter (salted), melted
- 1 clove garlic, minced
- 2 tsp. dried parsley



◆ INSTRUCTIONS:

- Preheat oven to 350° F.
- In large skillet, over med high heat, brown Italian sausage, breaking it up as it cooks. Remove to bowl with slotted spoon. Set aside.
- In same skillet, add onion and pepper. Cook on med high heat until onion is translucent and peppers are soft. Take off heat. Add sausage back in, stir to combine. Set aside.
- Place the bottom half of the rolls in a 9 x 13 pan.
- Place 5 slices of provolone cheese (overlapping) on top of bottom of rolls.
- Spread sausage and peppers mixture evenly on top of provolone cheese.
- Sprinkle with grated Parmesan cheese.
- Place 5 slices of provolone cheese atop the sausage and peppers and parmesan cheese. Top with top half of rolls.
- In small bowl, combine the melted butter, garlic, and dried parsley.
- Brush over the tops of the rolls. Cover pan tightly with foil.
- Cook in oven for 15 to 20 minutes or until the sliders are heated through and the cheese is melted. Serve warm.

Find other snack attack recipes at orud.org