



Grill with the Best of Them!



Impress the neighbors
with your new natural gas grill!



up to

\$100 off

installation of any natural gas grill purchased from ORUD through June 30th.

Installation must meet Federal and ORUD guidelines.

Do you or someone you know
need energy assistance?



Assistance is available through Low Income Home Energy Assistance Program (LIHEAP), our local community partner ADFAC through Project SAFE and Anderson County Community Action (ACCAC).

LIHEAP: (615) 815-2042
ADFAC: (865) 483-6028
ACCAC: (865) 457-5500



Natural gas is the most affordable residential energy source.

Natural gas is the lowest among residential fuels. Electricity remains the highest. Your electric washer and dryer would need to be almost 4 times as efficient as natural gas for you to break even on the operating costs of doing laundry.

A Safety Message



Natural gas is America's most popular home heating fuel – heating more households than all other energy forms combined. Natural gas is increasingly popular for use by homeowners, schools, businesses, and factories because it is efficient, clean, and reliable while at the same time a relative bargain compared to alternative energy sources.

The safety of our customers is our top priority here at ORUD. While we never anticipate any issues with natural gas, we have extensive emergency plans in place should anything out of the ordinary occur. In our community, the Oak Ridge Utility District provides natural gas to more than 13,500 customers in parts of Anderson and Roane Counties through a network of underground distribution lines. Main gas lines branch into household service lines. The pipes are typically made of "caution yellow" plastic or coated steel which helps prevent corrosion. The main lines are typically two to eight inches in diameter and are located roughly two feet or more below the surface, while service lines are typically half-inch to three-quarter-inch in diameter and buried twelve to eighteen inches below the surface.

Whether you're installing an underground dog fence, running water to an outbuilding or post-hole digging for a new mail box post, underground piping

and other utilities can be damaged. That's why it's important to "Call Before You Dig" or move earth in any way. Please call Tennessee 811 by dialing (811) at least 48 hours prior to any type excavation to have the buried utility lines located. This is a free service. You can help prevent third party damage by watching for suspicious activity and construction near the pipeline right-of-way. Calling before you dig can prevent a costly or even deadly mistake.

Natural gas is a colorless, odorless gas; however, a chemical that smells like rotten eggs is added to help detect a possible leak. If you smell this odor, or just think you might be smelling gas, leave the area immediately and call ORUD at 865-483-1377 or 911 from a neighboring home or business. Never turn on or off switches or use a flashlight or phone in the presence of the gas smell, because an electric spark could ignite the gas, causing an explosion.

Do your part to familiarize yourself and your family with these natural gas safety tips and continue to enjoy the value, comfort and benefits of America's cleanest, most efficient energy source! This message is brought to you by ORUD as a public service. To learn more about our natural gas service and the benefits of natural gas, call 865-483-1377.

- Jeff Patterson
President and General Manager

For more safety information go to www.orud.org



Bacon-Wrapped Stuffed Jalapeños

INGREDIENTS

- ◆ 12 jalapeño peppers
- ◆ 1-1 1/4 cups cream cheese
- ◆ 2 tablespoons chopped green onion
- ◆ 2 tablespoons chopped sundried tomatoes
- ◆ 6 slices bacon, cut in half

8-10 SERVINGS
40 MINS

INSTRUCTIONS

1. Slice off the top of each pepper, remove the pith and seeds using the coring tool.
2. Rinse the peppers under cold water to remove any remaining seeds.
3. In a mixing bowl, combine cream cheese, onion, and sundried tomatoes until creamy.
4. Transfer the cream cheese mixture to a resealable bag, seal the bag, cut off one corner (1/2-in / 1.3 cm opening), squeeze cream cheese toward the opening.
5. Stuff each pepper with cream cheese mixture by piping it from the bag into the pepper.
6. Wrap each pepper with 1/2 slice of bacon pin with a toothpick.
7. Set each pepper into a hole on the pepper roaster.
8. Preheat gas grill to 350°F (177°C).
9. Turn one side of the grill to low or off, cook indirectly, place rack over the cooler side of the grill.
10. Roast for 30-40 minutes until bacon is thoroughly cooked.
11. Remove from grill, serve while warm, contents may be hot and liquid!

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