

Responsibly serving our customers beyond their expectations.

## Helpful Hints Managing Your Account Online

To ensure the best customer experience while managing your account, we encourage all of our customers to create a new account on our BRAND NEW online customer portal. This will allow you to have all of your account information right at your fingertips! Here are some things you can do once you've created your customer account:

- ◆ view your usage summary
- ◆ download your billing statement (now available in .pdf format!)
- ◆ pay your natural gas bill
- ◆ manage autopay
- ◆ add multiple accounts
- + much more!

Introducing our 2022 Broil King Grill line up



5 models starting at \$699



SCAN ME!

# 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.

*Sasha Benjamin*  
Vice President of External Affairs

For more safety information, visit [www.orud.org](http://www.orud.org)



## Chicago Style Sausage & Peppers

### Ingredients

- 4 sausages
- 1 amber beer
- 8 buns or bread slices
- 1 red pepper, sliced
- 1 onion halved and sliced
- 1 lemon halved
- 1 Tbsp oregano
- 1 Tbsp basil
- 1 tsp rosemary
- 1 tsp pepper
- 1 tsp thyme
- 1 tsp chili pepper flakes
- olive oil

### Directions

- Preheat the grill on MEDIUM heat 400°F (204°C).
- On the left side of the grill place a large skillet or roasting pan.
- Drizzle olive oil in the pan then the onions and peppers.
- Place sausages directly on the cooking grates on the opposite side to grill, flip them to prevent charring.
- Stir peppers and onions often until the onions start to caramelize.
- Add beer and spices to the peppers and onions.
- Grill sausages for 20 minutes until cooked, then cut them into slices and add them to the peppers and onions.
- Grill the lemon halves, face down, until they are golden brown.
- Squeeze in the juice from the lemon, remove the seeds then add the lemon halves, stir.
- Peppers and onions should take around 30 minutes to cook and soften appropriately.
- Toast the buns or bread on the warming rack in the final minutes.
- If serving with cheese, add sausage and peppers mixture to the bun the top with shredded cheese and leave on the warming rack to melt the cheese.