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Georgia Natural Gas<sup>®</sup>

# TrueBlue Notes<sup>®</sup>

Inside:

- Winter Weatherization Tips
- Voter Outreach Efforts
- Fall Recipe

An exclusive publication for Georgia Natural Gas customers.

Fall 2008

## GEORGIA NATURAL GAS<sup>®</sup> SPONSORS FAMILY FAVORITES AT ZOO ATLANTA

If your kids have a bad case of “back-to-school blues,” there’s no better cure than a family trip to Zoo Atlanta! Georgia Natural Gas (GNG) now sponsors the newly named Georgia Natural Gas Zoo Atlanta Express – the zoo’s hand-crafted replica of an 1863 locomotive. This family favorite carries 100 adults or 140 children throughout the zoo.

And if your family is looking ahead to Halloween fun, don’t miss Zoo Atlanta’s “spooktacular” event – Boo at the Zoo! GNG is once again supporting the event, scheduled October 10-11, 17-18 and 24-25. For more details about Boo at the Zoo, visit [zoatlanta.org](http://zoatlanta.org) or call 404.624.WILD. And to find out more about GNG’s community involvement, go to [onlygng.com/community](http://onlygng.com/community).



# PREPARE NOW FOR COLD WINTER WEATHER

Looking for ways to make your home more energy efficient before this winter? Simple changes can make a dramatic impact on your wallet. Making sure your floors, attic and walls are well insulated reduces drafts and keeps temperatures more consistent throughout your home. You can also seal air leaks with caulking and weather-stripping materials to keep temperatures in the home controlled. Check for air leaks around doors, windows, behind electrical outlets, around pipes, along attic hatches and around your chimney. Also, energy-efficient windows and doors will go a long way toward preventing heat loss. Make these small adjustments and you'll save money and stay toasty warm all winter long. Visit [onlygng.com](http://onlygng.com) for more energy-saving tips.



# REMEMBER YOUR PHOTO ID WHEN YOU HEAD TO THE VOTING BOOTH

Many Georgians are preparing to make their voices heard in elections this fall. Are you prepared? Georgia law requires individuals voting in person to show a government-issued photo ID. You can also cast an absentee ballot by mail without showing photo ID. Make sure to take proper ID with you when you vote in person!

Visit [www.GAPhotoID.com](http://www.GAPhotoID.com) or call 1-877-725-9797 for a complete list of acceptable forms of ID, and information on how you can obtain a FREE voter ID card. Remember your photo ID WHEN you head to the voting booth!



## REMAINING 2008 ELECTION DATES

## VOTER REGISTRATION DEADLINE

## ELECTION DATE

GENERAL NONPARTISAN ELECTION/SPECIAL ELECTION

OCTOBER 6

NOVEMBER 4

GENERAL NONPARTISAN ELECTION RUNOFF

OCTOBER 6

DECEMBER 2

### Consumer Rights

At GNG we appreciate your business and value you as a customer. Our goal is to deliver superior customer service, and we are always looking for ways to better serve you. To register a customer complaint, first contact GNG's Customer Care Center by mail: P.O. Box 440667, Kennesaw, GA 30160-9512; by phone at 770-850-6200 (toll-free 1-877-850-6200) for residential customers or 678-290-3600 (toll-free 1-888-427-6066) for commercial customers; by fax: 404-685-4117; by e-mail: [customerservice@onlygng.com](mailto:customerservice@onlygng.com); or online at [onlygng.com](http://onlygng.com). If we are unable to resolve your issue to your satisfaction, you also may contact the Georgia Public Service Commission at 404-656-4501 (toll-free 1-800-282-5813). Residential customers also may contact the Consumers' Utility Counsel Division of the Governor's Office of Consumer Affairs at 404-651-8600 (toll-free 1-877-427-4321). If you smell gas or have a natural gas-related emergency, please contact Atlanta Gas Light Company at 770-994-1946 or 770-907-4231 (inside metro Atlanta). Outside metro Atlanta, call 1-877-427-4321.

## PUMPKIN STEW



### INGREDIENTS

- 2 pounds of beef stew meat, cut into 1 inch cubes
- 3 tablespoons of vegetable oil, divided
- 1 cup of water
- 3 large potatoes, peeled and cubed
- 4 carrots, sliced
- 1 large green bell pepper, chopped
- 4 cloves of garlic, minced
- 1 onion, chopped
- 2 teaspoons of salt
- ½ teaspoon ground black pepper
- 1 (14.5 ounce) can whole peeled tomatoes, chopped
- 2 tablespoons beef bouillon granules
- 1 sugar pumpkin

## A MARVELOUS AUTUMN MEAL SERVED IN A PUMPKIN SHELL!

### DIRECTIONS

1. Heat 2 tablespoons oil in a large saucepan over medium-high heat. Place beef in the saucepan and cook until evenly brown. Mix in water, potatoes, carrots, green bell pepper, garlic, onion, salt and pepper. Bring to a boil. Reduce heat and simmer approximately 2 hours.
2. Dissolve the bouillon into the beef mixture. Stir in tomatoes.
3. Preheat oven to 325 degrees F (165 degrees C)
4. Cut top off the pumpkin and remove seeds and pulp. Place the pumpkin in a heavy baking pan. Fill the pumpkin with the beef mixture. Brush outside of the pumpkin with remaining oil.
5. Bake in the preheated oven 2 hours, or until tender. Serve the stew from the pumpkin, scraping out some of the pumpkin meat with each serving.



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