



PROPANE CAN DO THAT

CLEAN AMERICAN ENERGY

2019 CALENDAR



Carbon Monoxide & Your Safety

What Is Carbon Monoxide (CO)? You can't taste or smell CO, but it is a very dangerous gas, produced when any fuel burns. High levels of CO can come from appliances that are not operating correctly, or from a venting system or chimney that becomes blocked.

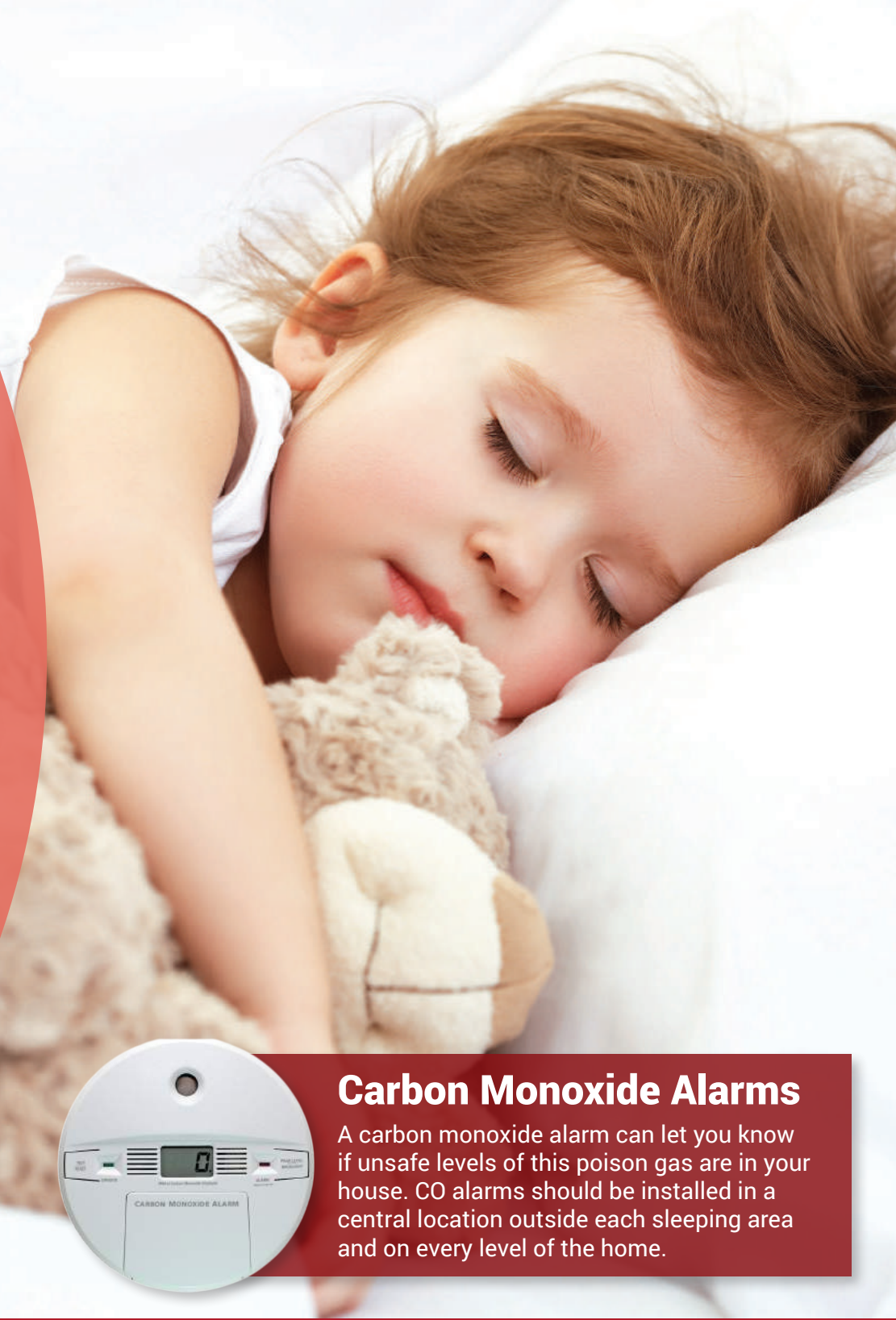
CO Can Be Deadly! High levels of CO can make you dizzy or sick. In extreme cases, CO can cause brain damage or death. Symptoms of CO poisoning include: headache, shortness of breath, dizziness, nausea, and fatigue.

If you suspect CO is present act immediately!

1. If you or a family member shows physical symptoms of CO poisoning, get everyone out of the building and call 911 or your local fire department.
2. If it is safe to do so, open windows to allow entry of fresh air, and turn off any appliances you suspect may be releasing CO.
3. If no one has symptoms, but you suspect that CO is present, call your propane retailer or a qualified service technician to check CO levels and your propane equipment.

Help Reduce Your Risk of CO Poisoning:

- ✓ Install UL-listed CO detectors in your home. Test alarms once a month to make sure they are working order.
- ✓ Have a qualified technician check your propane appliances and related venting systems annually.
- ✓ Regularly check your appliance exhaust vents for blockage and have obstructions removed.
- ✓ Never use a gas oven or range-top burners to provide space heating.
- ✓ Never use a barbecue grill (propane or charcoal) indoors for cooking or heating.
- ✓ Never use portable heaters indoors unless they are designed and approved for indoor use. Additionally, portable generators must be operated outside only.



Carbon Monoxide Alarms

A carbon monoxide alarm can let you know if unsafe levels of this poison gas are in your house. CO alarms should be installed in a central location outside each sleeping area and on every level of the home.

December | 2018

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<i>November</i> 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	<i>January</i> 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	New Moon: 7 First Quarter: 15 Full Moon: 22 Last Quarter: 29	PLEASE CALL TO DISCUSS YOUR WINTER NEEDS	Notes:		1
2 Hanukkah Begins	3	4	5	6	7 Pearl Harbor Day	8
9	10	11	12	13	14 Check gas gauge! Don't run out of gas!	15
16	17	18	19	20	21 Winter Begins	22
23	24 Christmas Eve	25 Christmas Day	26 Kwanzaa Begins	27	28	29
30	31 New Year's Eve					

Burning Questions About Your Fireplace

Did you know propane fireplaces provide as much as six times the heating capacity of electric and wood fireplaces? This month brings you answers to some of your burning questions about your propane fireplace.

Q: The pilot light on my gas fireplace won't stay lit. My neighbor told me there might be something wrong with my thermocouple. How can I fix it?

A: It's probably not your thermocouple, which is a sensor used to measure temperature. Most of the time, this problem is the result of a dirty pilot tube. This is a common problem when people begin to use their fireplaces. Dust and debris collect in the tube when it isn't being used, and it needs to be cleaned. We recommend getting your gas fireplace inspected and cleaned every year to ensure that it's working properly all season.

Q: Can I light the pilot light myself if it goes out?

A: As with any propane appliance, if a pilot light repeatedly goes out or is very difficult to light, there may be a safety problem. **Do not** try to fix the problem yourself. It is strongly recommended that only a qualified service technician restore the pilot light that has gone out on **any** appliance.

Q: Can I rearrange the log set on my vent-free fireplace?

A: Never rearrange the logs on your vent-free fireplace. The logs are specifically arranged by the manufacturer so that the gas will burn properly and safely. Changing the placement of the logs can damage the burner and result in poor performance, soot buildup or even a dangerous leak.



January | 2019

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
December 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	February 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28	1 New Year's Day	2	3	4	5
6 Epiphany	7	8	9	10	11	12
13	14	15 Check gas gauge! Don't run out of gas!	16	17	18	19
20	21 Martin Luther King Jr. Day	22	23	24	25	26
27	28	29	30	31	New Moon: 5 First Quarter: 14 Full Moon: 20 Last Quarter: 27	Notes:



Lobster Tails With Garlic Lemon Butter

Ingredients

4 lobster tails (5 to 6 oz each)

1 tablespoon fresh parsley, very finely chopped,
plus more for garnish

2 garlic cloves, pressed

1 teaspoon Dijon mustard

¼ teaspoon salt

⅛ teaspoon black pepper

1½ tablespoons olive oil

1½ tablespoons fresh
lemon juice

4 tablespoons unsalted
butter, divided

Directions

1. Use kitchen scissors to cut through the top shell of the lobster tail, stopping at the base of the tail and snipping through the top portion of the meat as you go.
2. Flip the tail over to the back see-through side of the tail and crack the ribs in the center. This will help open the shell.
3. Open the shell using your thumbs and fingers and loosen the meat from the shell (remove vein if present). Lift the meat from the shell, keeping it attached to the base. Press the shell together and set the lobster meat over the top. The bulk of the lobster meat should be sitting over the top of the shell.
4. Place rack in center of oven so when you broil, the meaty tops of your lobster tails will be at least 6 inches from the top heating elements. Preheat oven to broil on high heat.
5. In a small bowl, add the marinade ingredients: parsley, garlic, mustard, salt, pepper, olive oil and lemon juice. Stir to combine.
6. Place butterflied lobster tails onto a 9x13 or 8x12 roasting pan. Divide the marinade evenly over the tops of each lobster tail and dot each tail all over with ½ tablespoon of butter cut into smaller pieces.
7. Broil lobster tails on high 10-11 minutes (or according to their size, see "Broiling Times", at right). When done, lobster meat should be opaque and white in the center and register 145°F on an instant read thermometer. Transfer lobster tails to a serving platter and garnish with fresh parsley if desired.
8. To make the Garlic Lemon Butter: drain drippings from the roasting pan into a small saucepan and combine with remaining butter, bring to a simmer and remove from heat. Pour over lobster tails or use as dipping sauce.

⌚ Broiling Times

Smaller (3 to 4 oz) lobster tail – 6 to 8 min

Medium (5 to 6 oz) lobster tail – 10 to 11 min

Larger (7 to 9 oz) lobster tail – 12 to 15 min
(with rack in middle of oven)

February | 2019

Broiling Safety Tip

Never leave the home while cooking and use a timer to remind you when to check your food.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Notes:				New Moon: 4 First Quarter: 12 Full Moon: 19 Last Quarter: 26	1	2 Groundhog Day
3 Superbowl	4	5 Chinese New Year	6	7	8	9
10	11	12	13	14 Valentine's Day	15 Check gas gauge! Don't run out of gas!	16
17	18 Presidents' Day	19	20	21	22	23
24	25	26	27	28	January 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	March 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31

Does Your Family Have a Plan in Case of a Leak?

Do you and your family know how to spot a leak? Propane gas has a distinct smell and has been compared to rotten eggs, garbage, sewage, skunk's spray or a dead animal. If you smell gas or suspect a leak, here's what you need to do:

1. Extinguish all smoking materials and any other open flames or sources of ignition. Everyone should vacate the building, vehicle or area.
2. Exit the premises without using any electric switches, appliances, thermostats or telephones.
3. If it is safe to do so, close the gas shutoff valve on the propane tank or cylinder.
4. Report the leak. Once you are safely away from the leak, call your propane provider right away. If you cannot reach your propane provider, please contact 911 or your local fire department.
5. Even if you do not continue to smell propane, do not open or turn on the propane supply valve. Do not re-enter the building, vehicle or area. Let a qualified propane service technician and/or emergency personnel check for escaped propane.
6. Have a properly trained propane service technician repair the leak. The propane service technician or emergency responder needs to determine that the leak situation has been fully resolved. The propane service technician should check all of your gas appliances and relight any appliance pilots.
7. Return to the building, camper, RV or area **only** when the service or emergency technician indicates it is safe to do so.

Propane Gas Detectors

Under some circumstances, you might not smell a gas leak. Propane gas detectors are designed to sound an alarm if they sense propane, even if the odor cannot be detected. Detectors may provide an extra measure of safety.

March | 2019

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<i>February</i> 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28	<i>April</i> 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	New Moon: 6 First Quarter: 14 Full Moon: 20 Last Quarter: 27	Notes:		1	2
3	4	5	6	7	8	9
			Ash Wednesday			
10	11	12	13	14	15	16
Daylight Savings Time Begins					Check gas gauge! Don't run out of gas!	
17	18	19	20	21	22	23
St. Patrick's Day			Spring Begins	Purim		
24	25	26	27	28	29	30
31						



Grilled Stuffed Jalapeños

Ingredients

- | | |
|--|---|
| 2 center-cut bacon slices | ¼ teaspoon kosher salt |
| 4 ounces cream cheese, softened (about ½ cup) | 1 small garlic clove, minced |
| 4 ounces fat-free cream cheese, softened (about ½ cup) | 14 jalapeño peppers, halved lengthwise and seeded |
| 1 ounce extra-sharp cheddar cheese, shredded (about ¼ cup) | Cooking spray |
| ¼ cup minced green onions | 2 tablespoons chopped fresh cilantro |
| 1 teaspoon fresh lime juice | 2 tablespoons chopped seeded tomato |

Directions

1. Preheat grill to medium-high heat
2. Cook bacon in a skillet over medium heat until crisp. Remove bacon from pan; drain on paper towels. Crumble bacon.
3. Combine crumbled bacon, cheeses and next 4 ingredients (through garlic) in a bowl, stirring well to combine. Divide cheese mixture evenly to fill the pepper halves.
4. Place peppers, cheese side up, on grill rack or grill grate coated with cooking spray. Cover and grill peppers 8 minutes or until bottoms of peppers are charred and cheese mixture is lightly browned.
5. Place peppers on a serving platter. Sprinkle with cilantro and tomato.

Grilling Safety Tip

Whether it's assembly, use, maintenance, cleaning, or storage, make your grill manufacturer's instructions your go-to resource for safe grilling.

April | 2019

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<p>New Moon: 5 First Quarter: 12 Full Moon: 19 Last Quarter: 26</p>	<p>1</p> <p>April Fool's Day</p>	<p>2</p>	<p>3</p>	<p>4</p>	<p>5</p>	<p>6</p>
<p>7</p>	<p>8</p>	<p>9</p>	<p>10</p>	<p>11</p>	<p>12</p>	<p>13</p>
<p>14</p> <p>Palm Sunday</p>	<p>15</p> <p>Check gas gauge! Don't run out of gas!</p> <p>Tax Day</p>	<p>16</p>	<p>17</p>	<p>18</p>	<p>19</p> <p>Good Friday</p>	<p>20</p> <p>Passover Begins</p>
<p>21</p> <p>Easter Sunday</p>	<p>22</p> <p>Earth Day</p>	<p>23</p>	<p>24</p> <p>Administrative Professionals Day</p>	<p>25</p>	<p>26</p>	<p>27</p>
<p>28</p>	<p>29</p>	<p>30</p>	<p>March</p> <p>1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31</p>	<p>May</p> <p>1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31</p>	<p>Notes:</p>	

Put Safety on the Menu When Grilling

May is National BBQ month so it's a perfect time to fire up your outdoor grill and get down to some fun cooking. However, precaution and awareness should always be part of your grilling plans.

1. Clean your propane grill after each use to avoid flare-ups when cooking. Leftover grease causes about 20 percent of grill fires – more than any other factor.
2. Keep your grill outdoors and keep it positioned at least five feet from the house. It should be on a level surface that is clear of outdoor furniture, overhead trees, or other potential fire hazards.
3. Before cooking, always check hoses for kinks, cracks or damage.
4. Keep a fire extinguisher near your propane grill; make sure everyone knows where it is and how to use it.
5. Stay close to the grill when cooking and keep it in sight at all times.
6. Always store propane cylinders **outdoors** in an upright, vertical position.
7. When transporting your tank, place it upright in a secure position. Do not leave a tank in a vehicle for long periods of time during the warm weather!



May | 2019

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<i>April</i> 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	<i>June</i> 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	New Moon: 4 First Quarter: 11 Full Moon: 18 Last Quarter: 26	1	2	3	4
5 Cinco de Mayo	6 Ramadan Begins	7	8	9	10	11
12 Mother's Day	13	14	15 Check gas gauge! Don't run out of gas!	16	17	18 Armed Forces Day
19	20	21	22	23	24	25
26	27 Memorial Day	28	29	30 Ascension Day	31	Notes:



Grilled Hawaiian Teriyaki Chicken Skewers

Ingredients

- | | |
|--|---|
| 4 boneless skinless chicken breasts, cut into 1-inch cubes | 1 red bell pepper, cut into 1-inch cubes |
| ½ cup brown sugar | 1 yellow bell pepper, cut into 1-inch cubes |
| ½ cup soy sauce | 1 green bell pepper, cut into 1-inch cubes |
| ¼ cup pineapple juice | 1 red onion, cut into 1-inch cubes |
| 2 garlic cloves, minced | 2 cups fresh pineapple, cut into 1-inch cubes |
| ¼ teaspoon pepper | Green onions, for garnish |
| ½ teaspoon salt | |
| 1 tablespoon cornstarch | |
| 1 tablespoon water | |

Directions

1. In a small saucepan, whisk together the brown sugar, soy sauce, pineapple juice, garlic, pepper, and salt. In a small bowl, whisk together the water and cornstarch. Slowly whisk into the mixture.
2. Bring to boil and boil about 1-3 minutes until the mixture just starts to thicken. Remove from heat and reserve ¼ cup of the sauce for later.
3. Marinate the chicken in the sauce in the fridge for at least 30 minutes. Thread the chicken on skewers along with the peppers, red onion, and pineapple.
4. Grill for 8-10 minutes until the meat is done to desired liking. Remove from the grill and baste with reserved sauce. Garnish with green onions if desired.

Grilling Safety Tip

Always keep the lid open when you light your outdoor propane grill.

June | 2019

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<i>May</i> 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	<i>July</i> 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	New Moon: 3 First Quarter: 10 Full Moon: 17 Last Quarter: 25	Notes:			1
2	3	4	5	6	7	8
9 Shavuot Whit Sunday	10 Whit Monday	11	12	13	14 Flag Day	15
16 Father's Day	17 Check gas gauge! Don't run out of gas!	18	19 Juneteenth	20	21 Summer Begins	22
23	24	25	26	27	28	29
30						

Leave It to the Pros

Home improvement projects can be fun and satisfying – and can save money. But installing and repairing propane appliances should **never** be a do-it-yourself project because it can be dangerous. This is a job that should **always** be left to the professionals.

If your gas appliance needs a repair, or you want to install a new appliance, the only "tool" you should pick up is the phone. A certified and highly trained propane technician will come to your home and get your appliance safely repaired or installed.

- ✓ **Do not try to modify or repair** valves, regulators, connectors, controls or other appliance and cylinder/tank parts. An improperly connected tank or appliance can cause a gas leak. If you want to move your tank, leave that to your propane professional.
- ✓ **Have older appliance connectors inspected.** Certain older appliance connectors may crack or break, causing a gas leak. If you have an appliance that is more than 20 years old, have a qualified service technician inspect the connector. **DO NOT** do this yourself because movement of the appliance might damage the connector and cause a leak.

WHAT YOU CAN DO:

Help your appliances "breathe." Check the vents of your appliances to be sure flue gases can flow easily to the outdoors. You should also clear away any insect or bird nests or other debris. Also clear the area around your appliance so plenty of air can reach the burner for proper combustion.

WARNING: Flammable Gas. The installation, modification, or repair of an LPG system by a person who is not licensed or registered to install, modify, or repair an LPG system may cause injury, harm, or loss. Contact a person licensed or registered to install, modify, or repair an LPG system. A person licensed to install or repair an LPG system may not be liable for damages caused by the modification of an LPG system by an unlicensed person except as otherwise provided by applicable law.



July | 2019

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
New Moon: 2 First Quarter: 9 Full Moon: 16 Last Quarter: 24 New Moon: 31	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	Check gas gauge! Don't run out of gas!	23	24	25	26	27
28	29	30	31	June 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	August 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	Notes:



Sweet & Spicy Chipotle Apricot Chicken Thighs

Ingredients

3 lbs. bone-in chicken thighs	½ teaspoon smoked paprika
11 oz. apricot preserves	⅓ teaspoon salt
1 tablespoon diced chipotle peppers in adobo sauce	¼ cup water

Directions

1. In a large bowl, add apricot preserves, chipotle peppers, smoked paprika, salt and water. Whisk together until combined and smooth. Remove ¼ cup of the mixture and set aside for later.
2. Add bone-in chicken thighs to the bowl with the sauce. Toss chicken to coat with the chipotle apricot marinade. Cover.
3. Marinade for 20-30 minutes.
4. Preheat grill to medium high heat, about 375-400°F.
5. Place chicken on grill, skin side down first. Grill for 4 minutes, and then turn the chicken (still skin side down) 45 degrees and cook an additional 4 minutes. This will give you the additional grill marks.
6. Flip the chicken and repeat this process (4 minutes, turn 45 degrees and grill an additional 4 minutes).
7. Then move the chicken out of direct heat and grill until the chicken's internal temperature is 165°F (the chicken might already be done or it could take an additional 5-10 minutes).
8. Remove from grill and brush with remaining chipotle apricot glaze.

Grilling Safety Tip

Turn off the grill burners and close the propane cylinder valve after each use.

August | 2019

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<i>July</i> 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	<i>September</i> 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	First Quarter: 7 Full Moon: 15 Last Quarter: 23 New Moon: 30	Notes:	1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

Check gas gauge!
Don't run out of gas!

Have You Had Your Annual Check-Up?

The heating season will be here soon and there are a number of things you will want to take care of now as well as farther into the season.

First and most important, you should ask your propane provider to do a complete safety check of your propane system and appliances before the heating season arrives.

OTHER IMPORTANT TIPS FOR SAFETY AND COMFORT

Change/clean your furnace filter as needed. The air filter in your furnace can become clogged with dust, pet hair and other particles. Change the filter to ensure performance, safety and efficiency. Maintaining your filter will make your home more comfortable and save you money too.

Monitor your fuel gauge. If you don't get your propane delivered automatically, you need to watch your tank level. It's recommended that you call for more fuel once your tank gauge reaches 30%.

Battery check. Make sure you check batteries in your gas, smoke and carbon monoxide detectors twice a year. A good way to remember is to do this when you move your clocks back in the fall and ahead in the spring.

Damage control. Alert your propane provider to any major dents, rust or other damage to your propane tank, appliances or other parts of your propane system.



September | 2019

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2 Labor Day	3	4	5	6	7
8 Grandparents Day	9	10	11 Patriots Day	12	13	14
15	16 Check gas gauge! Don't run out of gas!	17	18	19	20	21
22	23 Autumn Begins	24	25	26	27	28
29	30 Rosh Hashanah	<i>August</i> 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	<i>October</i> 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	First Quarter: 5 Full Moon: 13 Last Quarter: 21 New Moon: 28	Notes:	PLEASE CALL TO DISCUSS YOUR WINTER NEEDS

Crazy Tender Baked Roast

Ingredients

1 3-5 pound chuck roast, trimmed of excess fat	2 tablespoons beef bouillon powder
3 tablespoons olive oil	1 teaspoon onion powder
6 garlic cloves, peeled	1 teaspoon garlic powder
3 cups beef broth	1 bay leaf
2 tablespoons Worcestershire sauce	1 teaspoon salt
3 tablespoons dry minced onion	½ teaspoon pepper

Directions

1. Preheat oven to 425°F.
2. Heat olive oil over high heat in a large nonstick skillet. Using tongs, sear meat on all sides until lightly browned and transfer to a roasting pan. Add whole garlic cloves into the crevices of the roast (usually where there is a seam of fat). Add desired amount of carrots surrounding the roast.
3. In a medium bowl, whisk together all remaining ingredients and pour over roast and carrots.
4. Cover tightly with foil and roast for 30 minutes at 425°F.
5. Turn roast over, re-cover with foil and turn oven down to 300°F. Continue to roast for an additional 4-5 hours at 300°F. Roast is ready when it is tender enough to fall apart.
6. Remove roast and carrots from oven to a serving platter and let rest 30 minutes before carving to reabsorb the juices.

Gravy

2 cups beef broth (or less depending on how much broth/juices remain after roasting)

¼ cup flour

1. Remove any excess juices/broth from roasting pan and strain fat. Add canned beef broth to the juices/broth to equal 2 cups. Set aside.
2. Add 4 tablespoons fat/drippings to saucepan (from roasting pan or strained from broth/juices) OR melt 4 tablespoons butter in a small saucepan over medium heat. Sprinkle in ¼ cup flour and whisk to create a roux. Cook over medium heat, while whisking, until lightly browned, about 1-2 minutes. Slowly stir in 2 cups juices/broth and bring the gravy to a simmer until thickened. Add additional broth if needed to thin. Season to taste with additional salt and pepper.

October | 2019

Baking Safety Tip

Always keep a kitchen fire extinguisher nearby.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
September 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	November 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	1	2	3	4	5
6	7	8	9 Yom Kippur	10	11	12
13	14 Columbus Day Sukkot Begins	15 Check gas gauge! Don't run out of gas!	16 National Boss Day	17	18	19
20	21	22	23	24	25	26
27 Diwali	28	29	30	31 Halloween	First Quarter: 5 Full Moon: 13 Last Quarter: 21 New Moon: 27	PLEASE CALL TO DISCUSS YOUR WINTER NEEDS

Put Your Comfort on Automatic

Many propane customers like the convenience of getting their fuel delivered automatically – without the need for any phone calls. But, if for some reason, you prefer to call in your order each time, please be aware:

- ✓ There is a gap between the time you place your order and the time your propane company can actually deliver it. This is necessary because a “will-call” delivery has to be scheduled into carefully planned routes.
- ✓ When you call for your fuel, you have to take full responsibility for monitoring your tank level at regular intervals.
- ✓ There is always the possibility of running out. When we experience bouts of cold temperatures, people burn more fuel than normal. You would be surprised at how often people run out of propane when this happens.
- ✓ If you run out, your propane company has to do a mandatory leak test.

We all lead busy lives. Why not take one worry away and let your propane company watch your tank for you?



HOT TIP:

When your propane tank level reaches **30%**, you should call for more fuel.

November | 2019

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<p>October</p> <p>1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31</p>	<p>December</p> <p>1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31</p>	<p>First Quarter: 4 Full Moon: 12 Last Quarter: 19 New Moon: 26</p>	<p>Notes:</p>	<p>PLEASE CALL TO DISCUSS YOUR WINTER NEEDS</p>	<p>1</p> <p>All Saints' Day</p>	<p>2</p>
<p>3</p> <p>Daylight Savings Time Ends</p>	<p>4</p>	<p>5</p>	<p>6</p>	<p>7</p>	<p>8</p>	<p>9</p>
<p>10</p>	<p>11</p> <p>Veterans Day</p>	<p>12</p>	<p>13</p>	<p>14</p>	<p>15</p> <p>Check gas gauge! Don't run out of gas!</p>	<p>16</p>
<p>17</p>	<p>18</p>	<p>19</p>	<p>20</p>	<p>21</p>	<p>22</p>	<p>23</p>
<p>24</p>	<p>25</p>	<p>26</p>	<p>27</p>	<p>28</p> <p>Thanksgiving Day</p>	<p>29</p>	<p>30</p>

Peppermint Snow Capped Brownies

Ingredients

Nonstick cooking spray

1 package (18 ounces) Nestlé® Toll House® Double Chocolate Chip Frozen Cookie Dough, softened*

1 large egg

1 cup powdered sugar

4 ounces cream cheese, softened

2 tablespoons unsalted butter

Candy canes, finely crushed, for decorating

Directions

1. Preheat the oven to 350°F. Line 8-inch square pan with foil, letting excess hang over the sides. Coat foil with cooking spray.
2. Break apart cookie dough into the bowl of an electric mixer. Add egg and mix at low speed until well blended (less than 1 minute). Scrape batter into the prepared pan, smoothing the top.
3. Bake for 35 to 40 minutes or until brownie springs back when gently pressed and a wooden pick inserted in the center comes out clean. Cool in pan on a wire rack for 10 minutes. Lift the foil edges and carefully transfer to the rack and let cool completely.
4. Combine powdered sugar, cream cheese and butter in medium bowl with an electric mixer until blended. Beat until fluffy, about 2 minutes.
5. Cut brownies into 16 pieces, then spread the cream cheese frosting over each one. Decorate with the finely crushed candy canes.

*1 pkg. (16 oz.) Nestlé® Toll House® Refrigerated Dark Chocolate Peppermint Cookie Dough, softened, can also be used.

Baking Safety Tip

In the rare case of an oven fire, turn off the oven and leave the oven door closed. The oven should be checked and/or serviced by a qualified service technician before being used again.

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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2 Cyber Monday	3	4	5	6	7 Pearl Harbor Day
8	9	10	11	12	13	14
15	16 Check gas gauge! Don't run out of gas!	17	18	19	20	21 Winter Begins
22 Hanukkah Begins	23	24 Christmas Eve	25 Christmas Day	26 Kwanzaa Begins	27	28
29	30	31 New Year's Eve	PLEASE CALL TO DISCUSS YOUR WINTER NEEDS	First Quarter: 4 Full Moon: 12 Last Quarter: 18 New Moon: 26	November 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	January 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31

DISCLAIMER

The purpose of this calendar is to set forth safety practices for propane customers. The contents of this calendar are not to be considered definitive nor an exhaustive treatment of the complex issues that may arise in each situation.

The Propane Council of Texas and its partners assume no responsibility for the accuracy or the reliance of the contents of this calendar.

HELPFUL LINKS:

Propane Council of Texas
www.propanecounciloftexas.org

Propane Education & Research Council
www.propane.com

Propane 101
www.propane101.com

Railroad Commission of Texas
www.altenergy.rrc.state.tx.us