

Propane Living

Warm Up to Propane's Advantages



Whether you are building a new house or your replacing your old unit, stick with propane. Comfort levels do vary from heating type. Propane furnaces offer best-in-class efficiency, with ratings from 90 to 98 percent. Propane furnaces deliver consistent hot-air supply temperatures throughout the heating season, regardless of the weather outside, and they can be zoned to heat rooms to owners' preferences.

Equipped with a multi-stage burner system and a variable speed blower, these furnaces heat the home

steadily and comfortably. The heated air leaves the furnace at temperatures typically near 120 degrees Fahrenheit, significantly warmer than the delivery temperatures offered by electric heat pumps.

And over time, propane furnaces also maintain their efficiency better than systems like electric heat pumps.

A residential high efficiency propane furnace can provide exceptional space heating for both small floor plans and large custom homes.

High efficiency propane furnaces are also very economical to operate, and were found to be the most affordable to purchase and install compared with alternative systems, like electric heat pumps and ground source heat pumps (GSHPs), in a recent heating system analysis.

“ A high-efficiency propane furnace can be installed nearly anywhere in the home and delivers consistent heat with a more affordable upfront cost. ”

- Matt Risinger
Builder & Construction Scientist

IN this ISSUE

Warm Up to Propane's Advantages Page 1

Winter Wisdom: Safety Tips Page 2

Beef Rib Roast With Chocolate-Port Sauce & Goat Cheese Potatoes Page 2

Is It Time to Replace Your Furnace? Page 3

No Heat Checklist Page 3

Winter Energy Saving Tips Page 4



Winter
Recipe
INSIDE

Winter Safety Tips

- Maintain an adequate supply of propane in your tank. Winter storms may make roads inaccessible making it more difficult to make deliveries and access your propane tank.
- Get in touch with your propane provider immediately if you run out of propane. A propane provider or qualified service technician must check your system for leaks before turning the gas back on.
- Keep the path to your propane tank clear. A clear path helps the delivery drivers get to your tank easily, fill it quickly, and move on to the next customer.
- If you smell gas, take the right steps. Immediately put out all smoking materials and other open flames. Do not operate lights, appliances, telephones, or cellphones. Get everyone away from the home or area where you suspect gas is leaking. If safe to do so, close or shut off the main gas supply valve by turning it to the right (clockwise). Call your propane provider immediately from a safe place to report the leak. If you cannot reach your propane provider, call 911. Do not return to the area until a propane provider, emergency responder, or qualified service technician gives the all clear.
- Allow your appliances to vent properly. If it is safe to do so, clear snow, ice away, animal nests and other obstructions from outdoor vents, chimneys, and flues to prevent blocking any ventilation. Incomplete combustion can increase your risk of carbon monoxide (CO) exposure.
- Never store, place, or use a propane cylinder indoors or in enclosed areas. Never use outdoor propane-powered appliances indoors or in enclosed areas. Without proper ventilation, deadly carbon monoxide (CO) fumes produced can build up.
- If your carbon monoxide alarm sounds or you or a member of your family shows signs of carbon monoxide poisoning, get everyone out of the house and call the fire department.

Beef Rib Roast With Chocolate-Port Sauce And Goat Cheese Potatoes

The ultimate special occasion recipe! A classic bone-in Ribeye Roast gets an impressive finishing sauce and kicked up side dish

3 Hrs • 10 Servings

INGREDIENTS:

- 1 beef Ribeye Roast Bone-In (2 to 4 ribs), small end, chine (back) bone removed (6 to 8 pounds)
- Salt
- Chopped fresh parsley (optional)
- Goat Cheese Mash Potatoes (recipe follows)

Seasoning:

3 tablespoons freshly grated orange peel
2 tablespoons finely chopped fresh thyme
1 tablespoon finely chopped garlic
1 tablespoon coarse grind black pepper

Chocolate-Port Sauce:

- 3 tablespoons butter
- 3/4 cup finely chopped shallots
- 1-1/2 teaspoons finely chopped fresh thyme
- 1-1/4 cups port wine
- 1 can (14 to 14-1/2 ounces) beef broth
- 3/4 cup whipping cream
- 1 tablespoon soy sauce
- 3/4 ounce bittersweet chocolate, finely chopped
- Salt and ground black pepper

COOKING: Heat oven to 350°F. Combine seasoning ingredients; press evenly onto all surfaces of beef roast.

Place roast, fat side up, in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of beef, not resting in fat or touching bone. Do not add water or cover. Roast in 350°F oven 2-1/4 to 2-1/2 hours for medium rare; 2-1/2 to 3 hours for medium doneness.

Meanwhile prepare Chocolate-Port Sauce. Melt butter in large nonstick skillet over medium heat. Add shallots and thyme; cook and stir 4 to 6 minutes or until shallots are lightly browned. Add port; cook 5 to 7 minutes or until reduced by one half, stirring occasionally. Add broth; bring to a boil. Reduce heat to medium; cook 15 to 17 minutes or until reduced by one half, stirring occasionally. Stir in cream and soy sauce; cook 3 to 5 minutes or until slightly thickened, stirring frequently. Remove from heat. Add chocolate; stir until melted. Season with salt and pepper, as desired. Keep warm.

Cook's Tip: Sauce may be prepared up to 1 day ahead. Cover and refrigerate. Reheat gently before serving. Do not boil.

About 45 minutes before serving, prepare Goat Cheese Mashed Potatoes.

Remove roast when meat thermometer registers 135°F for medium rare; 145°F for medium. Transfer roast to carving board; tent loosely with aluminum foil. Let stand 15 to 20 minutes. (Temperature will continue to rise about 10°-15°F to reach 145°F for medium rare; 160°F for medium.)

Cook's Tip: To prevent seasoning on roast from overbrowning, tent loosely with aluminum foil after roasting for 1 hour.

Carve roast into slices; season with salt, as desired. Serve with sauce and mashed potatoes. Garnish with parsley, if desired.

GOAT CHEESE MASHED POTATOES:

Peel 3-1/2 pounds all-purpose potatoes and cut into 2-inch pieces. Place potatoes in stockpot and add enough water to cover potatoes; add salt as desired. Bring water to a boil. Reduce heat; cover and cook 25 to 30 minutes or until potatoes are tender. Drain well. Mash potatoes with 1-1/2 cups milk, 6 ounces softened goat cheese and 2 tablespoons butter in large bowl with electric mixer until smooth. Season with 1-1/2 teaspoons salt and pepper, as desired. Keep warm.

*Recipe & photograph courtesy of Beef Loving Texans/Texas Beef Council
www.beeflovingtexans.com*

Is It Time to Replace Your Furnace?



Baby, it's cold outside—and the last thing you want to do is return home to a frosty house.

Start Here. So how do you know when furnace replacement is in order? Since your furnace was probably in place when you moved in, the first thing to do is find out the age of your unit. This may be as simple as looking at the original owner's manual or calling the manufacturer with the unit's model number, but with individual cases, some additional sleuthing may be required.

Average Lifespan. Today's models operate reliably for 20 to 30 years. If your unit is more than 15 years old, it's not a bad idea to begin considering furnace replacement options.

Telltale Signs. Age aside, there are some obvious (and some more subtle) indications that it may be time for furnace replacement:

- If your furnace needs frequent repairs.
- If your energy bills are going up despite usage staying the same.
- If the rooms in your house are heating unevenly, with some rooms hotter or colder than others.
- If your furnace is cycling on and off more frequently than in the past.
- If your home is starting to have humidity problems.
- If your furnace becomes excessively noisy or develops rattles, buzzes, or hums.
- If your furnace starts putting out excessive dust, soot, dirt or rust particles.
- If you see visible signs of rust in and around your furnace, or if any of the components show cracks or corrosion.

Pros Know. If your furnace is exhibiting any of these “warning signs,” call in an HVAC professional to inspect the unit. A simple repair may be able to solve your problem; in other cases, changing the filter or adding a new thermostat will do the trick.

Reprinted with permission from www.bobvila.com.

No Heat Checklist

Knowing When to Call
Can Save You Time , Money

Before you make an after hours “no heat” service call, here are a few things to check:

Is your thermostat set correctly?

Confirm that it is set on HEAT.

This can easily be switched off during cleaning, etc.

Is your propane tank empty?

Check the percentage gauge located on your propane tank.

Did your circuits get tripped?

Another great place to start before you assume that there is a problem with your furnace is to take a moment to check your fuses and circuit breakers. If there are no issues with the fuses you can then work your way through the following items.

Is your emergency switch ON?

Many furnaces are equipped with an emergency shut off switch that looks just like an average household light switch. Many times, these switches are turned to the off position accidentally. Is your pilot light lit? Do you see a blue flame?

Is your filter dirty? A dirty filter, clogged is one reason for your furnace to stop working due to overheating. Change your filter.

Have you reset the furnace?

You can try pressing the reset button located at the front of your furnace by the burner. This will cause it to attempt to run through another heat cycle.

Is something blocking a vent?

For direct-vent heating, clear snow, ice, and other obstructions from outside vents.



Winter Energy Saving Tips



1. Open curtains on your south-facing windows during the day to allow sunlight to naturally heat your home, and close them at night to reduce the chill you may feel from cold windows.
2. Only heat the rooms you use. If you have rooms that you never use, like guest rooms or large storage areas, close and seal off the vents in those rooms to be more energy efficient and direct the flow of air to the rooms you use most.
3. Don't let furniture and rugs block vents and baseboard outlets.
4. Use a programmable thermostat to set your heater back when you are not home.
5. Run your ceiling fan in reverse to distribute heat evenly to rooms and recirculate trapped warm air.
6. Replace your filter once a month or as needed.
7. Keep your fireplace damper closed unless you have a fire going. Keeping the damper open is like keeping a window wide open during the winter; it allows warm air to go right up the chimney.