





Yields: 12 S'mores

S'MORES INGREDIENTS

12 thick cut slices bacon,
(hickory smoked, Applewood
smoked or maple)
12 large marshmallows
12 2-inch squares chocolate,
good quality
12 skewers

PREP TIME: 10 minutes
COOK TIME: 20 minutes
SERVES: 12 people

Propane Recipe

Grilled Chocolate Chip Cookie Bacon S'mores

INGREDIENTS FOR COOKIES

12 tablespoons butter, softened
3/4 cup brown sugar
1/4 cup sugar
2 teaspoons vanilla extract
1 egg plus 1 egg yolk
2 cups flour
1 3.4-oz box instant French vanilla pudding mix, dry, not pre-
pared* (**must be INSTANT pudding mix- not cook & serve type*)
1 teaspoon baking soda
1/2 teaspoon salt
2 cups semi-sweet chocolate chips

COOKING & GRILLING DIRECTIONS

- Make the cookies: In a bowl, cream together butter, sugar and brown sugar for 1 to 2 minutes until light and very fluffy. Add vanilla, egg and egg yolk, and mix well. In a separate bowl, whisk together flour, pudding mix, baking soda and salt.
- Add dry ingredients to wet ingredients and mix until incorporated and dough comes together. Stir in chocolate chips.
- Cover very tightly and chill for at least 1 hour.
- Preheat oven to 350 degrees F. Roll dough into balls (about 1 1/2 inch) and space 2 to 3 inches apart on a baking sheet.
- Bake for 10 to 12 minutes until lightly browned on top. Allow to cool 5 to 10 minutes on baking sheet before transferring to a cooling rack to cool completely.
- To grill the bacon: Heat a grill to medium-high heat. Thread bacon onto skewers in an S-shape. Place skewers directly on grill and cook 8 to 12 minutes, rotating as needed to ensure even cooking. Transfer to a plate, let cool and then remove bacon from skewers. Set aside.
- Meanwhile, roast the marshmallows: Roast marshmallows directly over the grill using skewers or roasting sticks until cooked to your preference.
- Assemble s'mores: Flip one cookie over so it's upside down. Place a square of chocolate on top of the upside down cookie, then top with grilled marshmallow, bacon and a right side-up second cookie.
- Serve immediately.

Photograph and recipe are compliments of The National Pork Board www.porkbeinspired.com

December | 2017

Grilling Safety Tip:

It's cold. We know. Your first instinct is to move the grill closer to the house; however, keep grill at least 10 feet from your home and all structures.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Notes:		<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	Full Moon: 3 Last Quarter: 10 New Moon: 18 First Quarter: 26	1	2
3	4	5	6	7 Pearl Harbor Day	8	9
10	11	12 Hanukkah begins	13	14	15 Check gas gauge! Don't run out of gas!	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						



Prepane Recipe

Cheese Stuffed Chorizo Meatballs

Using skewers and adding a decorative tie makes these appetizers look party ready—they'd be just as great for a New Year's gathering or even a NFL playoff game watching party.

PREP TIME: 10 minutes

COOK TIME: 15 minutes

INGREDIENTS

1/2 pound ground pork

1/2 cup bread crumbs

1 egg

1/4 cup pork sausage, such as chorizo, chopped

1 tablespoon fresh Italian parsley, chopped

1/2 cup chili sauce

30 small squares white Cheddar cheese

Skewers, optional

DIRECTIONS

- Preheat oven to 350 degrees F.

- Combine all ingredients except the cheddar cheese and chili sauce in a large bowl.

- Scoop up a small mound of meatball mix.

- Place a cheddar chunk in center.

- Roll into a meatball shape.

- Bake for 15 minutes.

Use additional chili sauce to dip.

January | 2018

Cooking Safety Tip:

If you are simmering, baking, roasting, or boiling food, check it regularly, remain in the home while food is cooking, and use a timer to remind you that you're cooking.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Full Moon: 1 Last Quarter: 8 New Moon: 16 First Quarter: 24 Full Moon: 31	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! Martin Luther King Jr. Day	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31	Notes:	<div>december</div> <div>1234567891011121314151617181920212223242526272831</div>	<div>february</div> <div>12345678910111213141516171819202122232425262728</div>



Propane Safety Tips

Checklist For Propane Safety

THINGS TO DO RIGHT NOW:

- ☐ **Learn Propane's Scent.** Teach everyone in your home including your children what propane smells like (turn to April 2018).
- ☐ **Emergency Procedures.** Find out what to do in the event that you smell gas (turn to April 2018), and about the dangers that carbon monoxide can pose (turn to December 2018).
- ☐ **Learn About Your Propane System.** Learn what's "under the dome" on the top of your propane tank. Ask your propane provider to show you the shut-off valves, regulators, and safety relief valve, and how they operate as well as how to shut off the gas (turn to August 2018).

THINGS TO DO BEFORE THE START OF THE HEATING SEASON:

- ☐ **Get an Annual Safety Check.** Once a year (before the start of the heating season), ask your propane retailer to do a complete safety check of your propane system and appliances.

THINGS TO DO AS NEEDED:

- ☐ **Monitor Your Fuel Gauge.** Check the fuel gauge on your propane tank periodically. Contact your propane retailer if the propane level is low (less than 20%). If you do run out of gas, close the shut-off valve on your propane tank (turn to October 2018).
- ☐ **Cap or Plug Unattached Gas Lines.** If you move a gas appliance or disconnect it from a gas line, be sure to contact your propane retailer or a qualified service technician to close, cap, or plug the open gas line. Any connectors or gas line not connected to an appliance can leak gas and pose a safety risk.
- ☐ **Report Damage.** Alert your propane retailer to any major dents, rust, or other damage to your propane tank, appliances, and other parts of your propane system especially after a storm.
- ☐ **Detect.** Check the batteries in your gas, smoke, and carbon monoxide detectors. Put a detector on every level of your home (turn to December 2018).
- ☐ **Change your furnace filter periodically.** Filters can become clogged with dust, pet hair, and other particles. Change filters to ensure proper performance, safety, and efficiency.

February | 2018

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Notes:			Last Quarter: 7 New Moon: 15 First Quarter: 23	1	2 Groundhog Day	3
4	5	6	7	8	9	10
11	12	13	14 Valentine's Day Ash Wednesday	15 Check gas gauge! Don't run out of gas!	16	17
18	19 President's Day	20	21	22	23	24
25	26	27	28 Purim Begins		<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	<i>march</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



PREP TIME: 10 mins
COOK TIME: 20 mins
TOTAL TIME: 30 mins
SERVES: 4-6

Prepane Recipe

BBQ Chicken Zucchini Boats

30 Minute BBQ Chicken Zucchini Boats - loaded with flavor, low in calories and high in protein. The perfect easy healthy recipe for a quick weeknight dinner your family will love!

INGREDIENTS

- 3 zucchini, halved (seeds removed)
- 1 lb. boneless skinless chicken breast, cooked and shredded
- 1/2 cup BBQ sauce
- 1/3 cup shredded mexican cheese
- 1 avocado, sliced
- 1/2 cup halved cherry tomatoes
- 1/4 cup diced green onions
- 3 tablespoons of ranch dressing to drizzle

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Scoop the seeds out of the zucchini halves, leaving a little about a 1/2" hole carved out of the center (similar to a boat). Place the zucchini flesh side up in a 9x13 casserole dish.
3. Add shredded chicken and BBQ sauce to a small bowl. Toss to coat all the chicken with BBQ sauce.
4. Fill the zucchini boats with the BBQ chicken mixture. (about 1/4-1/3 cup for each zucchini boat)
5. Sprinkle with mexican cheese on top.
6. Bake in the oven for 15 minutes if you like your zucchini with a bite. If you would like yours more tender, bake for an additional 5-10 minutes for desired tenderness.
7. Remove from oven.
8. Garnish with avocado, tomatoes, green onion, and a drizzle of ranch dressing. Serve.

March | 2018

Baking Safety Tip:

If a fire ever starts in the oven, turn off the oven and leave the door closed.
The oven should be checked and/or serviced before being used again.

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

Propane Gas Detectors

Under some circumstances, you may not smell a propane leak. Propane gas detectors sound an alarm if they sense propane in the air. They can provide an additional measure of security. You should consider the purchase of one or more detectors for your home.

Never ignore the smell of propane, even if no detector is sounding an alarm.







Propane Safety Tips

What to Do If Your Smell Gas?



Propane smells like rotten eggs, a skunk's spray, or a dead animal. Some people may have difficulty smelling propane due to a medical condition; or the effects of medication, alcohol, tobacco, or drugs. Consider purchasing a propane gas detector as an additional measure of security.

IF YOU THINK YOU SMELL SOMETHING, DON'T HESITATE, TAKE ACTION.

-  **1. NO FLAMES OR SPARKS!** Immediately put out all smoking materials and other open flames. Do not operate lights, appliances, telephones, or cell phones. Flames or sparks from these sources can trigger an explosion or a fire.
-  **2. LEAVE THE AREA IMMEDIATELY!** Get everyone out of the building or area where you suspect gas is leaking.
-  **3. SHUT OFF THE GAS.** Turn off the main gas supply valve on your propane tank if it is safe to do so. To close the valve, turn it to the right (clockwise).
-  **4. REPORT THE LEAK.** From a neighbor's home or other nearby building away from the gas leak, call your propane retailer right away. If you can't reach your propane retailer, call 911 or your local fire department.
-  **5. DO NOT RETURN TO THE BUILDING OR AREA** until your propane retailer, emergency responder, or qualified service technician determines that it is safe to do so.
-  **6. GET YOUR SYSTEM CHECKED.** Before you attempt to use any of your propane appliances, your propane retailer or a qualified service technician must check your entire system to ensure that it is leak-free.

April | 2018

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 All Fool's Day Easter Day	2	3	4	5	6	7
8	9	10	11	12 Holocaust Remembrance Day	13	14
15 Check gas gauge! Don't run out of gas!	16	17	18	19	20	21
22 Earth Day	23	24	25 Administrative Professionals Day	26	27	28
29	30	Last Quarter: 8 New Moon: 15 First Quarter: 22 Full Moon: 29	Notes:		<i>march</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>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



PREP TIME: 5 Minutes
COOK TIME: 20 Minutes
TOTAL TIME: 26 Minutes
SERVINGS: 4-6

Propane Recipe

Grilled Steak Street Tacos

These Grilled Steak Street Tacos are filled with tender Filet Mignon, fresh mango, creamy avocado, and charred onions. The perfect 20 minute steak dinner that tastes like a flavor bomb went off in your mouth!

INGREDIENTS

3 (6oz) Omaha Filet Mignons
salt & pepper to season
1 mango, diced
2 avocados, sliced
1 red onion, ½" thick slices
4 limes, halved
½ cup of queso fresco
12 corn tortillas
{optional} fresh cilantro & fresh jalapeno slices

DIRECTIONS

1. Heat grill to medium high heat.
2. Remove filet mignon from refrigerator ten minutes prior to grilling. Generously season with salt and pepper on both sides.
3. Place red onions slices and limes on grill. Grill limes for about 4-5 minutes, flesh side down. Grill onions for 4-5 minutes per side. Remove from grill and let sit.
4. Place filet mignon on grill. Grill each side for 3-4 minutes for medium rare or 4-6 minutes for medium/medium well.
5. Remove from grill and let sit.
6. Place corn tortillas on grill and grill for 1 minute per side. Remove from grill.
7. Thinly slice filet mignon.
8. Assemble tacos: corn tortilla, steak, diced mango, a couple slices of red onion, 1 teaspoon of queso fresco, 1-2 slices of avocado. Squeeze grilled lime over tacos and serve!

May

2018

Grilling Safety Tip:

Do not use a fork when grilling. You risk losing all those meats' natural juices, and it could result in flare-ups. Use tongs or a spatula instead.

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

Propane Safety Tips

A Recipe for Safer Grilling

Many backyard barbecuers choose propane, because propane grills light instantly, has a controlled flame, and heats faster than charcoal, and release less carbon monoxide, particulate matter, and soot.

When firing up your propane grill this summer and throughout the year remember these important safety tips:

- 1) Always follow the grill manufacturer's instructions.
- 2) Always grill in a well-ventilated area away from the home, decks, or porches and never grill under tree branches, eaves, awnings, enclosed patio or in a garage.
- 3) Keep combustible materials like dry grass, wood, or debris at least 10 ft away from propane grills and cylinders.
- 4) Keep the top of the grill open until you are sure it is lit. If it does not ignite right away, turn off the cylinder and the grill and wait 5 minutes, before turning them back on and re-lighting.
- 5) Check grill's hoses for cracking, brittleness, holes, and leaks. Replace hose according to manufacturer's instructions if any of these signs occurs. Also make sure there aren't any sharp bends in the hose or tubing.
- 6) Never use and always replace any tank that has holes, dents, rust, cracks, or other damage .
- 7) Keep it clean. According to the National Fire Protection Association, failure to clean the grill was the leading factor contributing of 1/5 of all grill structure fires. Always remove grease or fat buildup from the grills and in trays below.
- 8) Turn off the burner control and close the cylinder valve when a grill is not in use.
- 9) When refilling or replacing a propane cylinder, transport in a secure, upright (vertical) position in a well-ventilated area in your vehicle, and take it home immediately.
- 10) Keep propane tanks outdoors. Never store propane tanks in the home, garage or shed.

For more propane grilling safety information, please refer to the manual that came with your grill.

The Bubble Test

Check the gas tank hose and connections for leaks before using it. Ensure everything is connected. Turn on the gas to your grill. Apply a light soapy water solution to the hose and connections with a brush or spray. A gas leak will release bubbles. If your grill has a gas leak, turn off the gas and get the grill serviced by a professional before using it again. If the leak does not stop, call the fire department.

June | 2018

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

Cherry Cola Pork Ribs

INGREDIENTS

2 slabs St. Louis spare ribs, 2 1/2 pounds each
4 teaspoons chili powder
2 teaspoons garlic salt
1 1/2 teaspoons ground chipotle chile, divided
1/4 cup plus 1/3 cup cherry cola, (not diet)
3/4 cup hickory-flavored barbecue sauce

DIRECTIONS

Prepare a grill to medium heat (350 degrees F.). Starting at the bony underside of the rack, slip a small thin knife under the membrane on the bones. Loosen about 1 inch of the membrane. Grab the loosened membrane with a paper towel and pull along the length of the rack to remove the membrane. (You may have to do this a couple of times until most of the membrane is removed.) If needed for space on the grill, cut each slab in half between two ribs.

In a small bowl, mix chili powder, garlic salt and 1 teaspoon of chipotle. While grill is heating, rub mixture all over ribs and let stand for 15 to 30 minutes.

Pour 1/4 cup of cola into a bowl. Place ribs bone-side-down on grill over indirect heat. Cover and cook for 1 1/2 to 1 3/4 hours, brushing ribs with cola on both sides about every 20 minutes, until rib bones shrink to expose bones by about a 1/2 inch at ends.

Meanwhile, in a small saucepan, combine barbecue sauce with remaining 1/3 cup cola. On the stove, simmer over medium-low heat, 10 to 15 minutes, stirring occasionally, until reduced to 3/4 cup. Stir in remaining 1/2 teaspoon chipotle.

Brush ribs with sauce and continue to cook 20 to 30 minutes, basting and turning often, until ribs are nicely glazed and tender. Let stand for 5 minutes on cutting board. Cut between bones and serve.

SERVING SUGGESTIONS

If you'd like, you can substitute cayenne pepper for ground chipotle. These all-American ribs could be served with other national favorites, such as creamy potato salad, buttered corn on the cob and coleslaw.

PREP TIME: 10 minutes
COOK TIME: 120 minutes
SERVES: 8 (4 ribs per person)

July | 2018

Grilling Safety Tip:

While the grill is still hot is the best time to do clean-up of the cooking grids and racks. Unclean grills lead to 20 percent of all grill fires.

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

Consumer Safety Notification:

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.

Propane Safety Tips

Get Tank Wise

Many homes have a propane storage tank either above or underground on their property or even sometimes fueled from a large storage tank off property that powers the whole neighborhood.

If you have a tank on your property, it is important to become familiar with the parts of your propane tank and system so that you can take quick and appropriate action in case of a leak or other emergency.

The cover on top of the tank, the dome, protects several components from weather and physical damage. If you have an underground tank, only the cover will be visible above the ground.

WHAT'S UNDER YOUR DOME & ON YOUR TANK?



The gas shut-off valve, which you can turn clockwise to stop the flow of propane to your home in case of a leak or other emergency.

The regulator, which controls the pressure of the propane gas leaving the tank.

The tank gauge shows the percentage of propane in the tank.

Another component of your propane tank is the safety relief valve.

On aboveground tanks, the pressure relief valve is typically found outside the dome. On underground tanks and AG/UG tanks, the safety relief is often found under the dome. This valve will pop open automatically if the pressure inside the tank gets too high. The valve will close again when the pressure returns to normal. Call your propane provider whenever your relief valve pops off, so they can determine the cause.

Why Can't I Paint My Tank Any Color? For your safety, above-ground tanks are required to be painted white, aluminum or other heat reflective colors; which helps prevent the pressure inside the tank from getting too high.

Clear a Path. Trim low-hanging tree branches from your driveway and other obstructions so your propane delivery truck can make it to the tank.

August | 2018

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



Propane Recipe

Garlic & Rosemary Grilled Brie

INGREDIENTS

- 2 tablespoons of dried rosemary leaves, ground into a fine powder
- 1/2 teaspoon granulated garlic powder
- 1/2 stick of butter, melted
- 2 16oz wheels of brie cheese
- 1 handful of Applewood chips

DIRECTIONS

1. Prior to grilling, preheat grill to medium-high using the *Two-Zone Cooking Method.
2. Wrap woodchips in an 8" sheet of tin foil, then perforate with a fork or knife. Apply wood packet in back corner of the direct heat grilling zone.
3. Whisk together the melted butter, ground rosemary and garlic, then brush over entire surface of the brie wheel.
4. Once woodchip packet billows with smoke, gently place cheese atop the direct heat grilling zone and sear with the grill lid open until char marks are well-defined, which usually takes 60-90 seconds on each side.
5. Next, turn the grill down to low heat and transfer the wheel to the cooler, indirect heat zone to finish cooking. Close the grill lid and smoke the cheese for an additional 8-10 minutes.
6. Remove the brie from the grill immediately.
7. Plate alongside toasted artisan breads, an assortment of cured meats, fresh herbs, fruits and berries, pickled vegetables and dry roasted nuts.

NOTES

*Two-Zone Cooking Method: To create one hot direct heat zone and one cooler indirect heat zone, only heat one side of the grill to 450 degrees F.

Gas:

- 2-burner grill – Turn right side of the grill to high & leave the left side off.
- 3-burner grill – Turn far right side of the grill to high, the middle to low-medium and the left side off.
- 4-burner grill – Turn far right side of grill to high, middle right to medium, middle left to low, & leave the far left zone off.

September | 2018

Grilling Safety Tip:

When not in use (and only when completely cooled), protect your grill from the elements with a grill cover.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Notes:			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	october 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	Last Quarter: 2 New Moon: 9 First Quarter: 16 Full Moon: 24	1
2	3 Labor Day	4	5	6	7	8
9 Grandparent's Day Rosh Hashanah Begins	10	11 Patriot's Day	12	13 Check gas gauge! Don't run out of gas!	14	15
16	17	18 Yom Kippur Begins	19	20	21 Peace Day	22 Autumn Begins
23	24	25	26	27	28	29
30						

Propane Safety Tips

Don't Get Left in the Cold Don't Run Out of Gas

Winter is almost here that means hotter showers, warmer baths, roaring fire places, turning up the thermostat, and higher propane use.

Set up a regular delivery schedule with your propane company. Keep an eye on your gauge. Do not run out of gas.

Running out of gas is an interruption of service. The State of Texas provides propane retailers with specific guidelines to have a leak check performed on any system that has been out of gas before filling and turning the tank back on. It may not be convenient, but it's the law and is a safety precaution designed to keep you and your family safe.

Call your propane gas provider if your tank reaches below 20%.

How to read your gas gauge

NUMBER OF GALLONS REMAINING:			
IF GAUGE READS	150 GAL .TANK	250 GAL .TANK	500 GAL .TANK
80%	120	200	400
70%	105	175	350
60%	90	150	300
50%	75	125	250
40%	60	100	200
30%	45	75	150

The gas gauge numbers will be from 5 to 95. (Don't be confused by the pressure scale with numbers from 0 to 300). If you are unable to read your gas gauge you may call your local propane dealer for assistance.

Keep Full This Winter

With an "automatic" or "keep-full" account, a homeowner never has to worry about having an adequate supply of propane, no matter how cold the weather or how treacherous the road conditions. Too many last-minute calls to propane suppliers during sudden winter storms can cause a backlog of emergency deliveries that not only inconveniences the customer, but also can endanger delivery truck drivers. Keeping propane tanks full helps ensure an adequate supply of gas for all of your home's needs. Ask your propane retailer about their Keep Full Program.

October | 2018

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

Honey-Glazed Roasted Pecan Deep-Fried Turkey

DIRECTIONS

1. Place the outdoor gas burner on a non-combustible area. Never fry a turkey indoors, in a garage or in any structure attached to a building. (**Tip:** have a fire extinguisher nearby for added safety.)
2. Preheat oil to 400°F. Depending on the amount of oil, outside temperature, and wind conditions, this could take about 40+ minutes.
3. Thaw turkey, if frozen. To properly thaw a frozen turkey in the refrigerator, allow approximately 24 hours for every 4 pounds. If present, remove and discard pop-up timer. Rinse turkey thoroughly with warm water, or cover with warm water and soak for no more than 30 minutes to ensure cavity is free of ice. Pat turkey completely dry with paper towels, inside and out. Using injector syringe, inject chicken broth into each turkey breast.
4. Place turkey in fryer basket and slowly lower basket into hot oil; be cautious of splattering. The level of the oil will rise due to the frothing caused by the moisture from the turkey but will stabilize in about one minute. Fry turkey for 3 1/2 minutes per pound. (**Tip:** to prevent burns from the splattering oil, wear oven mitts/gloves, long sleeves, heavy shoes, and even glasses. It is wise to have two people lowering and raising the turkey.)
5. Remove turkey from oil to check doneness. Insert an instant-read thermometer in the meaty part of the thigh; internal temperature should read 180°F. Carefully remove the turkey from the hot oil to rest and drain on paper towels for 15 minutes before applying glaze.
6. Once the turkey has rested, place onto a serving platter and pour glaze over top of turkey.

Pecan Glaze: Preheat oven to 375°F. Spread pecans in a single layer on a baking sheet. Bake 8 minutes, or until lightly browned. Remove from oven, let cool, and chop coarsely. In a small saucepan over medium-high heat, combine honey and butter. Stir in chopped toasted pecans and cook for 8 minutes to infuse the flavors. Remove from heat and keep warm.

INGREDIENTS

- 1 whole turkey (fresh or thawed if frozen)
- 1 1/2 cup chicken broth
- 1 1/2 cup pecans, halved
- 1 1/2 cup honey
- 3/4 cup (1 1/2 sticks) butter
- 3 gallons of oil (peanut, canola or safflower oil suggested)

Tip: to determine the correct amount of oil, place the turkey in the pot before adding seasoning and add water until turkey is covered. Take turkey out of the water before marking the oil level. Measure the amount of water and use a corresponding amount of oil. Dry the pot thoroughly before adding oil.

November | 2018

Turkey Frying Tip:

Never fry a frozen turkey.

SUNDAY		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Notes:			<i>october</i>	<i>december</i>	1	2	3
			1 2 3 4 5 6	2 3 4 5 6 7 8			
			7 8 9 10 11 12 13	9 10 11 12 13 14 15			
			14 15 16 17 18 19 20	16 17 18 19 20 21 22			
			21 22 23 24 25 26 27	23 24 25 26 27 28 29			
			28 29 30 31	30 31	All Saints Day	All Souls Day	
4	5	6	7	8	9	10	
Daylight Savings Time Begins		Election Day					
11	12	13	14	15	16	17	
Veteran's Day				Check gas gauge! Don't run out of gas!			
18	19	20	21	22	23	24	
				Thanksgiving			
25	26	27	28	29	30	New Moon: 7 First Quarter: 15 Full Moon: 22 Last Quarter: 29	

Propane Safety Tips

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
Notes:			New Moon: 7 First Quarter: 15 Full Moon: 22 Last Quarter: 29	<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	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					