

RESERVE GAS COMPANY, INC., 13441 Railroad St., PO Box 207, Alden, NY 14004-

0207

Phone (716) 937-9484

Fax (716) 937-9488

Website

www.reservegascompany.com

Company Hours If you are planning a visit to our office later in the day, please call ahead for hours. Some circumstances may cause our office to close earlier than listed below:

Field Crew Hours Monday - Friday 7:00 am - 3:30 pm **HOLIDAY SCHEDULE** - CLOSED
Office Hours Monday - Thursday 7:30 am - 4:30 pm

GAS EMERGENCIES
IMMEDIATELY CALL
(716) 937-9484
AVAILABLE 24/7

All emergency calls received after regular business hours will be answered by our automated system and returned promptly. A message must be left in order for our crew to be dispatched.

In the event of a **FIRE EMERGENCY**, first escape and then notify the fire department!

All public services involved in an emergency shall notify Reserve Gas as soon as possible. Annually, all public services are provided with an Emergency Notification List, along with pertinent information to be used in the event of an emergency. For your well-being and others practice fire-safe behaviors when smoking, cooking and heating. Maintain smoke alarms, develop and practice a fire escape plan and if



Not-Sufficient-Funds Check is a check that a bank refuses to honor because there is not enough money in the payer's checking account to cover the amount of the check. For example, if Joe (payer) writes Reserve Gas a check for \$200, but there is only \$175 in Joe's account, then Joe has written a not-sufficient-funds check and the bank will refuse to transfer the funds to Reserve Gas's account. It is also called an NSF check, a bad check or a returned check. Once a NSF check is received the bank will contact said parties. **Reserve Gas will immediately notify customer to arrange for replacement funds (cash or money order only), which will include an additional \$20.00 fee per returned check. If we consistently receive bad checks all payments to us will be required in cash or money order for a period of 1 year/12 payments.** Please be aware that anyone knowingly passing a bad check can be prosecuted. If your

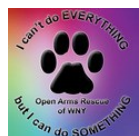
BUDGET BILLING With our Budget Billing Program sign-up date rapidly approaching, now would be the perfect time for you to enroll in this service. Before registration can begin, your account must have a \$0.00 balance. The Budget Billing Program deadline is June 30th, so if you are struggling with large heating bills, and you are interested in this program, please contact our office today. We would be happy to set-up payment arrangements that work towards bringing your balance down to zero before the June 30th deadline. If you are considering this program, don't wait till the last minute, please contact our office at (716) 937-9484. We welcome all calls, and will quickly process your request. After analyzing your account, arranging a payment schedule, if necessary, a confirmation letter will be mailed to your residence. Please review, sign, and return the bottom portion of the confirmation letter no later than June 30th. Upon receipt, we will activate your account and disburse your first budgeted bill by July 11th. Your first budgeted payment will be due on August 3rd. In order to remain on this program, monthly, on time payments are mandatory. If at anytime you are having difficulty paying your budget amount, please contact our office immediately.

Congratulations to our Spring Contest Winner: Mr. & Mrs. Thomas J. Hersee!

Summer Contest: You asked, we listened and we're doing it again. This time for another local animal shelter, **Open Arms Rescue** for the dogs and **Second Chance Sheltering Network, Inc.** for the cats. Take a moment to stop into our office to make a donation for a chance to win a prize. Take a look below at their current wish list, and

Wish

- ◆ Dog food/treats - any kind
- ◆ Crates - all sizes/types
- ◆ Dog pens (x-pens/playpens)
- ◆ Baby gates - used or new
- ◆ Bath towels - used or new
- ◆ Dishes - metal or plastic
- ◆ Dawn dish soap
- ◆ Disinfecting wipes, paper towels, garbage bags
- ◆ Leashes, collars, harnesses
- ◆ Dog beds, blankets
- ◆ Toys, toys and more toys



Wish

- ◆ Cat food (dry/wet)
- ◆ Cat litter
- ◆ Litter boxes
- ◆ KMR
- ◆ Cat beds, blankets
- ◆ Toys, toys and more toys
- ◆ Carriers
- ◆ Kitty Hammocks





BEFORE THE GOOD

BE SURE TO:

- ◆ Keep food refrigerated until ready to use.
- ◆ Avoid the “**Danger Zone!**” Bacteria can grow rapidly between 40 to 140°F.
- ◆ Don't allow perishables to stay unrefrigerated for more than 2 hours (1 hour if the temperature is above 90°F).
- ◆ Store perishables, including leftovers, in the refrigerator or a cooler. Use ice or gel packs inside the cooler to keep food cold.
- ◆ Always follow the manufacturer's guidelines when using a grill, whether it is charcoal or gas.
- ◆ Start with clean hands and a clean grill and utensils.
- ◆ Prepare your ingredients, like marinades, dry rubs, oils, and sauces, ahead of time.

WASHING HANDS:

- ◆ Wash hands for at least 20 seconds with warm, soapy water. Many people don't realize that they can make people sick if they fail to wash hands before handling food.

CROSS-CONTAMINATION:

- ◆ Cross-contamination can occur when a cutting board or plate that held raw food comes in contact with foods that are ready to eat.
- ◆ Clean cutting boards and food thermometers in hot, soapy water between uses. Use a clean plate for cooked foods that you remove from the grill.
- ◆ Discard marinades or sauces that have come in contact with raw meat juices. Keep raw meat juices away from cooked



Many people grill food year round, but it is especially popular way to cook when the weather is warm. Below are easy to-follow recommendations and tips from the U.S. Department of Agriculture's Food Safety and Inspection Service for preventing foodborne

CHARCOAL OR GAS:

- ◆ It is important that the grill is hot enough to safely cook your food. One way of gauging this is when you can't keep your hand over it for 2 seconds.
- ◆ If charcoal is your choice, buy commercial charcoal briquettes or aromatic wood chips. Follow the manufacturer's directions on the package label.
- ◆ A gas grill has hot and cold spots. Know your grill and read your manual.


MEAT AND POULTRY:

- ◆ Completely thaw meat or poultry before cooking.
- ◆ Trim excess fat from meat to prevent fire and grease flare-ups.
- ◆ Always marinate foods in the refrigerator using a glass or plastic food-safe container.
- ◆ Use a food thermometer to ensure that meat and poultry have reached a safe minimum internal



Interesting

1. In the summer heat, the iron in France's Eiffel Tower expands, making the tower grow more than 6 inches.
2. Marc Antony named the month of July, in honor of Julius Caesar.
3. Scientists argue that summer babies are significantly more likely to suffer from mood swings than babies born in other seasons.
4. Popsicles, a popular summer treat, was accidentally invented by an 11-year-old boy in San Francisco in 1905. He left a glass of soda sitting outside and by the next morning the soda had frozen. He began selling them at an amusement park in New Jersey. In the U.S., cherry is the number 1 flavor.
5. July, the hottest summer month in the Northern Hemisphere, is National Ice Cream Month, not surprisingly. Americans eat an average 20 quarts of ice cream a year. Vanilla is the most popular flavor, with chocolate coming in a distant second.
6. Before the Civil War, schools did not have summer vacation. In rural communities, kids had school off during the spring planting and fall harvest while urban schools were essentially year-round. The long summer holiday didn't come about until the early 20th century.
7. Frisbees, invented in the 1870's as a pie plate, but in the 1940's, college students began throwing them around. They have since stopped being used for pie plates and are now a summertime staple.
8. Mosquitos have been on earth for more than 30 million years.
9. The first bathing suit for women was created in the 1800s. It was long sleeved with woolen bloomers.

10. Summer television used to be repeats only as Americans were typically out of town during the summer months. New programming was introduced in the 1960s.  television line ups

USDA'S RECOMMENDED SAFE MINIMUM INTERNAL TEMPERATURES

FISH	145 °F
PORK, BEET, VEAL, LAMB - ROASTS, STEAKS & CHOPS	145 °F, with a 3 minute rest time
PORK, BEEF, VEAL, LAMB - GROUND	160 °F
TURKEY, CHICKEN & DUCK - ROASTS, PIECES & GROUNDS	165 °F
HOTDOGS	Reheat until steaming hot

If you have food safety questions, you can contact “Ask Karen,” our 24/7 virtual representative, at AskKaren.gov, or call the USDA Meat and Poultry Hotline and speak with a live representative, in English or Spanish, at 1-888-674-6854. Also, visit www.foodsafety.gov for