

THERE'S ONLY ONE™



TrueBlue Notes®

Inside:

- H&R Block Discount
- GNG Connection Center
- Spring Recipe

An exclusive publication for Georgia Natural Gas customers.

Spring 2008

THANK YOU FOR BEING A GEORGIA NATURAL GAS CUSTOMER

At Georgia Natural Gas (GNG), we recognize that our customers have a choice. That's why we want to take a moment to thank you for your business. We appreciate you, and we want you to know that you can continue to expect the outstanding service and dependability from us that you deserve. Not only that, but you'll continue



to benefit throughout the year from our top-notch community and retail partnerships with local and national companies and organizations such as Macy's, Arrow Exterminators, Classic Chastain and Zoo Atlanta – to name just a few. Thank you again for choosing Georgia Natural Gas!

GEORGIA NATURAL GAS AND H&R BLOCK JOIN FORCES TO SAVE YOU MONEY!

Save 25% off H&R Block's TaxCut® Online

Why not slide over to your own computer and tackle your taxes from home this year? Because right now, just for being a GNG customer, you can save **25% off** H&R Block's TaxCut® Online.

With H&R Block "Do It Yourself" Online Tax Program, you can choose between three programs and enjoy the freedom of doing your taxes from home. All while knowing the advice of an H&R Block professional is there if you need it.

Visit www.hrblock.com/Partner/GNG to select the program that best fits your needs today.

The freedom and convenience of filing your own taxes, plus the comfort of having the advice of an H&R Block tax professional if you need one.

All just for being a Georgia Natural Gas customer.



GET “CONNECTED” WITH GEORGIA NATURAL GAS

With moving season right around the corner, March is a great time to use the GNG Connection Center. Our online one-stop shop for all your home service connections is ideal for new families just moving in or for current residents upgrading to larger homes or downsizing for retirement. Simply visit www.onlygng.com and click on “Connection Center.” This site allows you to set up all your utilities, including electricity, local phone service, satellite or cable service, and many more valuable services. It’s our way of getting you connected!



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 723908, Atlanta, GA 31139-0908; 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; or online at www.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.

CREAMY RASPBERRY DESSERT



INGREDIENTS

- 1 cup graham cracker crumbs
- 3 tablespoons sugar
- 1/4 cup butter or margarine, melted

FILLING

- 1 package (10 ounces) frozen raspberries, thawed
- 1/4 cup cold water
- 1 envelope unflavored gelatin
- 1 package (8 ounces) cream cheese, softened
- 1/2 cup sugar
- 1 cup whipping cream, whipped
- Fresh raspberries and whipped cream

WHIP UP SOMETHING SWEET THIS SPRING!

DIRECTIONS

1. Combine crumbs, 3 tablespoons sugar and butter into a small mixing bowl.
2. Press into the bottom of an 8-in. or 9-in. springform pan. Bake at 350° for 10 minutes. Cool.
3. Meanwhile, for filling, drain raspberries and reserve juice. Set berries aside.
4. In a small saucepan, combine juice, cold water and gelatin. Let stand for 5 minutes. Cook and stir over low heat until gelatin dissolves. Remove from the heat; cool for 10 minutes.
5. In a mixing bowl, beat cream cheese and sugar until blended. Add berries and gelatin mixture; beat on low until thoroughly blended. Chill until partially set.
6. Watch carefully, as mixture will set up quickly. By hand, gently fold in whipped cream. Spoon into the crust.
7. Chill for 6 hours or overnight. Just before serving, run knife around edge of pan to loosen. Remove sides of pan. Top with fresh raspberries and whipped cream. Yield: 10 servings.

This publication does not constitute professional advice. Although it is intended to be accurate, neither the publisher nor any other party assumes liability for loss or damage due to reliance on this material. © 2008 SouthStar Energy Services LLC.

