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Let's EAT!

ONE Gas
EDUCATION & TRAINING AREA
NEWSLETTER



It's been a busy year in the ONE Gas Education & Training Area (EAT). We welcomed our 1,000th guest into the space, hosted a toffee making demonstration, brought in the Gas Technology Institute for a comparison of natural gas versus electric fryers, made cheese dip for National Pretzel Day and hosted great chefs and guests to test out the amazing natural gas appliances in our space.

Celebrating a Milestone

The ONE Gas EAT Area hit a milestone earlier this year when it officially welcomed its 1,000th guest.



Earlier this year, we hosted an event for **Rausch Coleman Homes**, a builder of energy-efficient homes in areas across Kansas, Oklahoma, Texas, Missouri, Arkansas and Alabama.

Amber Thackett, closing manager on their sales team, was the lucky winner of a swag bag to celebrate hitting the quadruple-digit mark. Since then, we've continued to increase our numbers and look forward to greeting #2,000 soon.

Thank you for being part of our journey!

[Reserve the EAT Area](#)

Sweet (Toffee) Dreams in the EAT Area

Tulsa-based toffee company, **GoodyTwos**, stopped by the EAT Area for a toffee making demonstration.

Harnessing the versatility of our state-of-the-art combi-oven, they showcased their toffee-making process, delighting everyone with their craftsmanship and delicious creations.

It was a sweet success, and we're thrilled to have been a part of it!



Keeping it Reel

We're excited to share our recent venture into Facebook reels! Our featured reels were both filmed in the EAT Area, showcasing the latest in natural gas culinary innovation. Click the images below to watch the reels and follow us on Facebook to stay updated with more behind-the-scenes action!



Gas Technology Institute — a national research, development and training organization — along with Texas-based **E-Source Miller** hosted a demonstration comparing the cost and energy efficiency of natural gas versus electric fryers.



Jeremy Johnson, co-owner of Tulsa's Kitchen Table Catering and Chief Culinary Officer at the Food Bank of Eastern Oklahoma, is one of the many chefs who prefers cooking with natural gas thanks to its efficiency and precision.

EAT Area Gets Cheesy on Pretzel Day

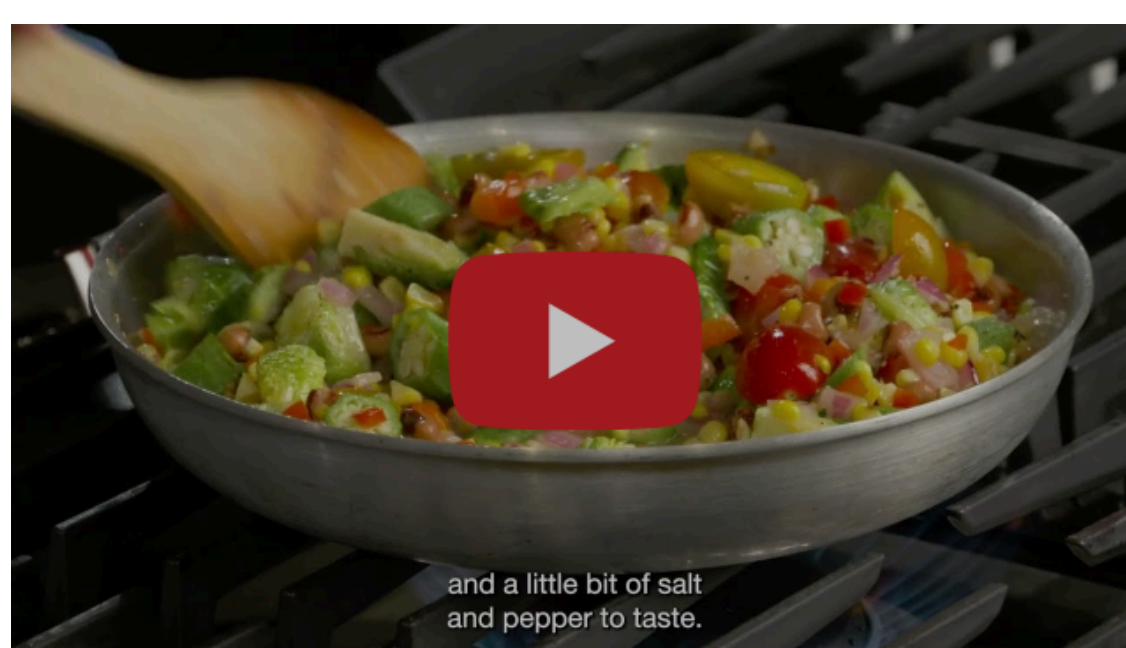
The EAT Area put a twist on its regularly scheduled programming this past Pretzel Day. To celebrate, **E-Source Miller** (a leader in foodservice equipment sales in Texas and Oklahoma) and **CORE Foodservice** (an industry-leading foodservice agency serving North America) treated area school nutrition directors, restaurant owners, chefs and other food service professionals to a salty snack made with three pieces of our natural gas equipment.

Attendees had the opportunity to try the piping hot pretzels and cheese dip while learning more about how natural gas is a great option for their culinary needs.



Recipe for Your Own EAT Area

Ready to get #cookingwithgas? Try Chef Jeremy's **BBQ Spiced Pork Chop with Summer Succotash**



We Want to Hear From You!

What would you like to see in this newsletter? We welcome your suggestions and feedback.

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