

Pipeline

Smart • Warm • Clean • Efficient

Welcome to the November 2010 edition of *Pipeline*. Read on to find out how to make your home ready for winter's worst weather, learn about an upcoming upgrade to your natural gas meter, warm up with a delicious winter recipe, and more.

Winter tips to keep in mind

With winter fast approaching and temperatures already dipping below zero, you may be starting to turn on your heating system to keep warm. Here are some important points to keep in mind for the cold months ahead:

- Dirty filters can restrict air flow and force your heating equipment to work harder than it should. Replace or perform regular cleaning of your filter to help keep your system operating at its maximum efficiency.
- Set your thermostat to an appropriate temperature. Having the temperature set too high could cause you to use more natural gas than needed. By lowering your thermostat by 3 degrees Celsius at night or when you are away from your home, it will help to reduce your natural gas use.
- Be prepared to check your natural gas meter after periods of heavy snow and gently clear it using a soft brush or broom. Be careful with shovels and snow blowers near the gas meter and never shovel, blow snow, or plough snow up against your gas meter or piping.
- If you're leaving your home for vacation or for more than a couple of days, have someone check on your home regularly to make sure your natural gas equipment is operating properly.



We are upgrading your natural gas meter

Enbridge Gas New Brunswick is pleased to announce that over the next month we will begin installing automated meter reading (AMR) devices to natural gas meters in our service areas.

This new AMR system will enable us to streamline our meter reading process and eliminate the need to access your property each month to read your natural gas meter. There will be no charge to you for this upgrade to your meter and it will not disrupt your natural gas service.

For more information about AMR, please call Customer Service at **1-800-994-2762** (select option 3) between 8 a.m. and 6 p.m., Monday through Friday or visit www.naturalgasnb.com.



Atlantic Salmon with Hazelnut Crust and Purple Mashed Potatoes

By Chef and Owner Axel Begner, Opera Bistro
www.operabistro.com
Saint John, New Brunswick



Ingredients:

- 1 cup hazelnuts
- 1/4 cup fresh lemon juice
- 1/3 cup hazelnut liqueur
- 2/3 cup dry sherry
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 2 tablespoons lemon zest
- 1/4 cup chopped shallots
- 1/3 cup canola or peanut oil
- 4 (4 ounce) fillets Atlantic salmon
- 1 tablespoon lemon zest, for garnish
- 16 small purple potatoes
- 2 tablespoons of butter

"Cooking and barbequing with natural gas has been a business decision for savings, safety, reliable supply and cooking benefits we don't like to miss. There is no waiting for the burner to warm up or cool down and foods can cook faster and are healthier."

- Chef Axel Begner

Directions:

- **Preheat** oven to 325 °F (165 °C).
- **Place** hazelnuts on a baking sheet and place into preheated oven. Bake until the skins loosen and the nuts turn a light golden-brown, 20 to 30 minutes. Remove from oven and allow to cool until you can handle them. Remove the skins by placing the hazelnuts into a kitchen towel, folding it over, and rubbing until the skins come off. Discard the loosened skins, and chop the nuts into very small pieces by hand.
- **Whisk** together lemon juice, hazelnut liqueur, sherry, and salt together in a bowl until the salt has dissolved. Whisk in pepper, 2 tablespoons lemon zest, and shallots; slowly pour in canola oil while whisking vigorously until completely incorporated. Pour into a resealable plastic bag or glass bowl; toss fish with marinade, then refrigerate 8 to 24 hours.
- **Preheat** oven to 350 °F.
- **Boil** purple potatoes in salt water, peel off the skin, add butter and smash them with a fork.
- **Remove** the salmon from the marinade, shake off excess, and discard remaining marinade. Brown in preheated frying pan from both sides, put on a baking sheet and cook in oven for 10 minutes or until the fish is just the way you like it. Garnish with hazelnuts and lemon zest, serve with the mashed potatoes and squash.

You asked, we listened.

We've changed the design of your natural gas bill to serve you better. Please see our interactive bill explainer online at www.naturalgasnb.com!



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