

Pipeline

Smart • Warm • Clean • Efficient

Welcome to the June 2010 edition of *Pipeline*. Read on to find out how to even out your monthly bills, pack fresh summer flavour into your next BBQ with a sizzling summer recipe, and more.



Equalized Payment Plan

Make your bill payments easier!

Are you looking to better manage your utility bill? Do you want to make monthly budgeting a little easier?

Enbridge Gas New Brunswick's Equalized Payment Plan can help even out your monthly natural gas bills so that you make the same payment every month - no surprises.

Our Equalized Payment Plan is available to all eligible residential customers. For more details or to get started visit www.naturalgasnb.com or call 1-800-994-2762.

Call Before You Dig!

Are you planning any projects around your property this summer? If so, plan to call us before you start digging.

Homeowners and contractors are required by law to determine the location of buried natural gas lines before breaking ground for any project. Enbridge Gas New Brunswick provides a free natural gas pipeline locating service in the communities it serves to protect the public and prevent damage and service disruptions. Make sure to call us at least two working days in advance.

Anyone who fails to call puts themselves and their neighbours at risk of injury or property damage - and they may be liable for the cost of repairs for any damage caused.

Don't take chances: **Call Before You Dig**

1-800-994-2762 (New Brunswick general)
1-866-344-5463 (Saint John)



Grilled Veal Involtini

with Anaheim Chile and Tomato Salad

"The smells from this recipe are outstanding... from grilling the peppers and chilies, to biting into the Involtini... your nose and taste buds will never be the same!"

By Chef Danny Dort, The Chef Group
Oromocto, New Brunswick



Ingredients:

Involtini

12 slices of veal
12 thin slices of prosciutto
12 thin slices of provolone cheese
24 fresh sage leaves
salt and pepper
vegetable oil for coating

Grilled red pepper, chile and tomato

2 red peppers
6 jalapenos chilies
1 lb of cherry tomatoes cut in half

Vinaigrette

2 tbsp vegetable oil
1 tsp olive oil
2 tbsp red wine vinegar
1 tbsp freshly chopped oregano

Procedure:

- **Working** in batches, place the veal between 2 sheets of plastic wrap. Pound with a mallet to an even thickness of slightly less than ¼ inch.
- **Top** each slice of veal with 1 slice of prosciutto, 1 piece of provolone and 2 sage leaves. Roll up and secure with a toothpick. Brush with vegetable oil.
- **Grill** over a hot fire, turning often and brushing with oil to prevent sticking. Cook until browned (8-10 min).
- **Brush** each chili and pepper with vegetable oil and grill on a hot fire until charred. Remove and let cool. Remove the charred skin.
- **Transfer** chilies and peppers to a cutting board to remove white pith and seeds. Cut into strips.
- **Cut** cherry tomatoes in half and toss in a bowl with the vegetable oil, olive oil, red wine vinegar and oregano. Season with salt and pepper.

The salad is best served fresh and at room temperature. Thinly sliced veal cooks very quickly; do not overcook or it will toughen.

An improved way to get in touch with us

Improvements have been made to our toll free Customer Care menu options. These changes have been made to better serve you. Please make note of these changes next time you need to call us.

Call us at 1-800-994-2762

- For emergencies, **press 1**
- For equipment service, **press 2**
- For general customer service inquiries, **press 3**
- For a general Call Before You Dig locate, **press 4**
- To find out if natural gas is available for your home or business, **press 5**
- For natural gas commodity pricing, **press 6**

ENBRIDGE
Enbridge Gas New Brunswick
Enbridge Gaz Nouveau-Brunswick

Take comfort.

1-800-994-2762 www.naturalgasnb.com

Sign up online!

To help make the world a little greener, sign up for an electronic version of *Pipeline* at www.naturalgasnb.com and you could **WIN a summer BBQ accessory prize pack.**

Natural Gas Home Appliances

Want to enjoy never ending BBQs, quicker clothes drying, cool air conditioning and more? Visit us online or call for more information.