

# The Hot Sheet

## News and Tips for Gas South Customers

FALL 2009

Dear Valued Customer:

The days are growing shorter and the temperatures are beginning to drop. It's natural gas season at Gas South - the time of year when our customers begin to think about warming their homes. This season, Gas South wants you to rest easy knowing that you receive excellent value from your natural gas provider.

A significant drop in the cost of natural gas has the season off to a great start. Natural gas prices are near their lowest point since 2002, which is great news for our customers. Perhaps even better news is that Gas South is proud to have consistently provided you with some of the lowest rates available in the market this year. **In fact, over the past year, we have offered the lowest average 12 month fixed rate in the market.\*** Visit our website at [www.gas-south.com](http://www.gas-south.com) to review our current low fixed rate plans.

If you are on a variable rate plan or your current fixed rate plan is expiring, you can ensure that your natural gas bills will stay low this winter by locking in a 6, 12, or 18 month fixed rate plan. You will have peace of mind knowing that you pay the same low rate per therm regardless of price fluctuations in the natural gas market. **Plus, as an existing Gas South customer, you always receive a 2-cent discount off our published fixed rates plans.** Changing your rate plan is easy by using our Online Account Services at [www.gas-south.com](http://www.gas-south.com) or calling us at 1-866-762-6427.

At Gas South, we are committed to saving you money on natural gas. You can rest assured that we will always strive to offer you great rates while consistently delivering outstanding customer service. Building your trust is important to us. Thanks for being a Gas South customer and allowing us to serve you.

Sincerely,



Kevin Greiner  
President & CEO

**P.S. Gas South is proud to have earned an A+ rating from the Better Business Bureau.** Your feedback helps us to better serve you. If you have any feedback or ideas on how we can improve our service, please send comments to [tellgassouth@gas-south.com](mailto:tellgassouth@gas-south.com) or call us at 1-866-269-5968.

\* Based on the average of the published 12 month fixed rates of each marketer over the past year as posted by the Georgia Public Service Commission.

## What's New?

Gas South always has exciting offers to share with you. This fall, we want you to Get Comfortable at the Radio City Christmas Spectacular. Visit our website at [www.gas-south.com/offers](http://www.gas-south.com/offers) to learn more and take advantage of other great offers.



### Win Tickets to the Radio City Christmas Spectacular!

Gas South is thrilled to sponsor the 2009 Radio City Christmas Spectacular starring the Rockettes and to provide you the opportunity to win tickets! We're giving away a family four pack of tickets to five lucky winners. Register to win tickets to the show on Thursday, November 19th, 2009 at 7:30 PM at the Fox Theatre by going to [www.gas-south.com/offers](http://www.gas-south.com/offers). Winners will receive four tickets, a Radio City gift bag valued at \$50 and a pre-performance meet and greet opportunity with members of the Rockettes. **Contest ends November 5, 2009 so enter today!**

### Get Discounted Tickets to the Radio City Christmas Spectacular!

Gas South invites you to Get Comfortable by **saving \$10 per ticket!** The \$10 discount is valid on \$65.50 and \$45.50 price levels and only for select performances Tuesday - Thursday and Friday's at 4 PM. Get tickets now for performances starting November 19th and running through December 6th at the Fox Theatre. To see the schedule of shows and buy your tickets, visit [www.ticketmaster.com/gassouth](http://www.ticketmaster.com/gassouth). Be sure to use **promo code GASSOUTH** to get your discount.

# Your DDDC Factor and Atlanta Gas Light Pass Through Charges

You've probably noticed that your monthly bill includes "AGL Pass Through Charges". These regulated charges represent Atlanta Gas Light's (AGL) cost of operating and maintaining the natural gas infrastructure and delivery system. AGL provides these services to all natural gas marketers in Georgia. These charges are calculated using your "DDDC Factor" and are the same regardless of which natural gas marketer you choose.

Your DDDC Factor is calculated annually by AGL and regulated by the Georgia Public Service Commission (PSC). This year's recalculation occurred in August and will be reflected on your September or October bill. Below, you will find information about this measurement and how it is used to calculate the AGL Pass Through Charges that appear on your bill.

## How is my DDDC determined?


AGL calculates your DDDC by reviewing your annual consumption to determine how much pipeline capacity is needed to deliver natural gas to your location. Your consumption history is maintained in AGL's customer data system.

## How is the DDDC used?

Your DDDC is used to calculate the AGL Pass Through Charges that all natural gas marketers are required to collect. These regulated charges are meant to compensate AGL for the cost of maintaining the natural gas pipelines and storage facilities that are used to deliver natural gas to your home or business, and to read your meter each month. Gas South passes through these regulated charges at cost with no mark-up. Most commercial customers also pay non-regulated DDDC charges.

If you have questions regarding your DDDC Factor or your AGL Pass Through Charges, please contact a Gas South customer care representative at **1-866-762-6427** or email [customerservice@gas-south.com](mailto:customerservice@gas-south.com).

Where can I find the DDDC and AGL regulated charges on my bill? See diagram below.



Gas South Account Number	Current Charges	Current Charges Due Date	Total Amount Due
<b>1234567890</b>	<b>\$54.23</b>	<b>July 13, 2009</b>	<b>\$54.23</b>

**Explanation of Charges**

Previous Balance	\$43.96
Payment	\$43.96CR
<b>Balance Forward</b> .....	<b>\$0.00</b>
Gas Charges	\$25.01
Customer Service Fee	\$5.95
AGL Pass Through Charges (Jun)	\$19.68
Taxes	\$3.59
<b>Total Current Charges</b> .....	<b>\$54.23</b>
<b>Total Amount Due</b> .....	<b>\$54.23</b>

Regulated charges collected by Gas South on behalf of AGL

Dedicated Design Day Capacity: The amount of space reserved in the pipeline for gas needed to serve your premise(s). DDDC is used to calculate AGL pass through charges

**How We Calculated Your Gas Charges** (DDDC Factor: 2.099)

Meter Start	Meter End	Days of Service	Beginning Read	Ending Read	CCFs Used	Thermal Factor	Therms Used	Rate per Therm	Gas Charges
05/17/2009	06/18/2009	33	7820	7842 =	22 X	1.024 =	22.53 X	1.11 =	25.01

Gas South is a locally owned and operated natural gas company, serving over 225,000 residential, business, and governmental customers in the state of Georgia. Gas South strives to help our customers "Get Comfortable" every day with clear prices, great rates and outstanding service. For more information, visit [www.gas-south.com](http://www.gas-south.com).



Gas South is a proud sponsor of the Georgia Restaurant Association and the natural gas provider to hundreds of Georgia restaurants. In this issue of Hot News, we're pleased to feature "Roasted Beet and Parmigiano Bruschetta," courtesy of La Tavola Trattoria. Don't miss the review of La Tavola Trattoria on the Metromix Meal segment of WXIA's Atlanta & Company on November 25<sup>th</sup> at 11am.

## Roasted Beet and Parmigiano Bruschetta

- 1 pound beets
- 1 tbsp. balsamic vinegar
- 3 tbsp. extra virgin olive oil
- 1 tsp. chopped parsley
- Salt and pepper to taste
- 8 thick slices Italian bread, preferably sourdough
- ¼ pound Parmigiano-Reggiano

Preheat oven to 400 degrees. Wrap beets in foil and roast in oven until they are easily pierced with a paring knife, about 45 minutes. Remove from oven and let cool. When cool enough to handle, peel and cut into ½ inch cubes. Preheat grill or broiler. In a medium sized mixing bowl, combine beets, vinegar, olive oil, chopped parsley, salt and pepper. Grill or toast bread until crispy and brown. Top each slice with some beet mixture, then grate some cheese over each piece. Serve immediately.

Recipe Courtesy of La Tavola Executive Chef Craig Richards

La Tavola is a classic, cozy Italian trattoria located in Atlanta's famous Virginia Highland neighborhood featuring exposed brick, dark wood floors, rustic colors and an open exhibition kitchen. The restaurant features an extensive wine list, classic dishes and is perfect for family gatherings or romantic dinners.

**La Tavola Trattoria**  
**992 Virginia Avenue NE**  
**Atlanta, GA 30306**  
**404-873-5430**



As part of Gas South's Green Initiative, this newsletter is printed on Forest Stewardship Council (FSC) Certified Paper.