



A New Face in the EAT Area — Welcome, Lori Taylor!

We are excited to introduce our newest team member, **Lori Taylor**. Lori has joined the team to manage the ONE Gas Education & Training (EAT) Area and will be your new contact for the space. With more than 20 years of professional experience, Lori looks forward to building key relationships with each of you, developing programming opportunities for the EAT Area and supporting the commercial food service industry. [Click here](#) to connect with Lori.



School Meal Superheroes Enjoy Professional Development Day!

The EAT Area hosted 50 nutrition professionals from Bixby Public Schools for a dynamic, hands-on professional development day filled with collaboration, new ideas and good food. They enjoyed cooking demonstrations with state-of-the-art natural gas appliances like the versatile Convotherm combi-oven, a spirited food prep competition and then enjoyed the tasty food they prepared.



Supporting the Community

In addition to hosting events in the EAT Area, we look for opportunities to get out and support the food service industry across our footprint. We were a proud sponsor of the Oklahoma Restaurant Association Expo, the largest private food service industry trade show in Oklahoma, where we were awarded "Most Innovative Exhibit". Last month, we also attended the Kansas Restaurant & Hospitality Association (KRHA) fundraiser, supporting **Sharon McKee**, ONE Gas Customer Program representative, who is currently on the KRHA board of directors.



Don't Forget to Watch!

Our first newsletter featured the Rogers State University TV Food Fight Competition, filmed in the EAT Area and sponsored by the Oklahoma Natural Gas Energy Efficiency program.



[Click here](#) to watch the videos and find out who the winner is!

Want to Reserve the EAT Area?

Reserving the ONE Gas Education & Training Area is free and easy. Industry partners throughout our service territories in Kansas, Oklahoma and Texas can use the EAT Area. Make a reservation today!

[Reserve the EAT Area](#)

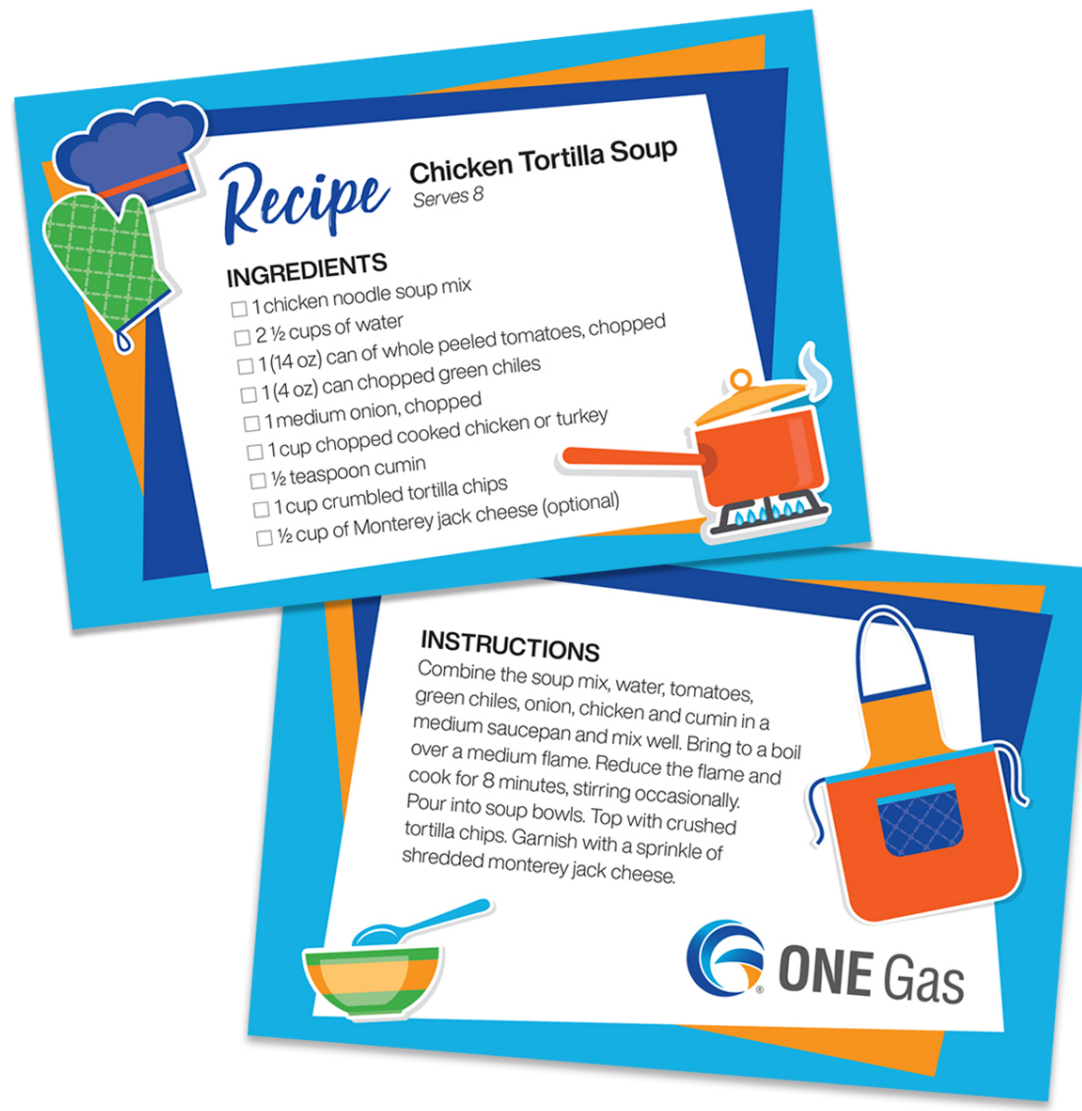
Food Safety Tips:

As you start shopping for your holiday meals, consider these food safety tips to keep your guests safe.

- Keep fresh meats and poultry separate from other grocery items to prevent cross-contamination.
- Wrap meat packages in plastic bags before putting them in your grocery cart to help prevent them from dripping on other items.
- If you have fresh produce or food you don't plan on cooking, make sure uncooked meat or poultry do not touch those items. [Click here for more tips.](#)

Recipe for Your Own EAT Area

[Click here for a printable recipe card.](#)



We Want to Hear From You!

We would love for you to share your experience in the EAT Area and any ideas for improvement. We welcome your suggestions or feedback.

[Submit Suggestions](#)

