

April 2011



LITTER QUALITY PROPANE

SPRING NEWSLETTER

Introducing "Buster" the Buffalo!

The Litter Quality Propane logo has come to life! "Buster" buffalo made his first appearance at the Southern Ohio Home and Garden Show on April 9, 2011. You can meet and greet Buster at Litter Quality Propane's 14th annual Customer Appreciation Day on May 28, 2011 and again at the Feast of the Flowering Moon parade later that afternoon.

Buster will be making several appearances at local county fairs this year that include Clinton, Fayette, Greene, Ross, Highland and Fairfield counties. He will also attend the Hartford Fair in Licking County. You may see him in your local parade too!



Buster is scheduled to be in the Dogwood Festival, Feast of the Flowering Moon, Sunflower Festival, Fall Festival of Leaves, Pumpkin Show and the Jaycee's Halloween parades, weather permitting. You can view a schedule of Buster's appearances on our website at www.litterpropane.com. Times for his appearances will be posted when they become available.

Bring the kids and take their picture with Buster at any of the county fairs we attend! Children will also enjoy some of the fun and exciting things that Litter Quality Propane will be handing out during these events. LQP wants to make your visit to any of the county fairs enjoyable for the entire family so stop by our booth and share in the fun! Follow us on Facebook and keep up with the latest LQP news. Learn more about Buster & Duke, the stars of the original story series, "The Wild Adventures of Buster Buffalo and his sidekick Duke," plus much more! It's free and it's fun. We'll see you there.



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1-800-824-8630
www.litterpropane.com

New Bullseye Prebuy Program



Are you looking for another great way to secure your propane price? Look no further because the Bullseye Prebuy program is coming soon from Litter Quality Propane. This is how the program works: first, target your propane requirements by telling us how many gallons you would like to pre buy for the term. Next, set your sights on a great price. Then, pay the total amount, including sales tax up front. That's it! Once you are officially enrolled in the program, we will install an electronic device in your home so both you and our staff can monitor how much gas is in the tank. If you have exhausted your pre-purchased gas before the end of the term and you need more, you will have the opportunity to purchase additional propane at a competitive market rate that is established at the time of delivery. Also, with your approved credit, you will be able to pay for the extra gas in accordance with our 30 day credit terms. The Bullseye Prebuy program is one more option we've added to give you more control over your energy costs.

A moment in LQP History



In 1952, Robert E. Litter purchased a boxer puppy and he named him Duke. Duke became the

security guard for the company's main office. Sadly, in 1962, Duke was killed in the line of duty by a robber's bullet. His memory was immortalized with a headstone that remains placed next to the office building to this day. Duke's claw marks can still be seen on the inside of the office's front door. Mr. Litter loved all animals. He was particularly proud of this buffalo, which he raised from birth. The wild nature of the beast made caring for him rather challenging and danger-

ous, especially when feeding by hand. It was worth the risk to Bob because of the bison's endangered status at the time (photo circa 1978).



Featured Employees



Sandy Crall
Customer Service / Sales Representative

Mrs. Crall is new to the LQP team. Her duties include payment entry, assisting current and new customers, and management of the front office. Sandy has been a volunteer for the March of Dimes for over 16 years. She has one daughter and a grand daughter that she loves to spend time with. Sandy loves to travel and cook.



Cassie Beasley
Dispatcher

Miss Beasley is one of the newest members of Litter Quality Propane team starting here in February, 2011. Her main responsibility is dispatching the service and bobtail delivery vehicles. Cassie previously worked at R.L.S. Recycling for four years. Her outside interests include spending time with her fiancé and her family.



Jimmy Russell
Bobtail / Cylinder Delivery Driver

Mr. Russell joined our delivery team in February, 2011. He has served in a wide variety of capacities in the propane industry since 1997. His duties include both bulk gas & cylinder delivery. Jim's outside interests include hunting and fishing. He enjoys spending time with his family and attending his four children's sporting events.

News from the Delivery Department



Litter Quality Propane has recently purchased three new freightliner bobtail delivery trucks. The new trucks meet all new EPA regulations for emissions and have begun making deliveries to our customers. LQP's commitment to continual reinvestment in its business assures you that our company will be there when you need us. Check out one of these new trucks during a delivery to your home!

Extended Service Area



Litter Quality Propane is excited to announce that it has extended its service area to customers in **Licking**, **Greene** and **Clinton** counties. We would like to welcome our new customers from these areas. It's an honor and a privilege to be chosen as your propane service provider.

A New Look

Looking to pay your bill? Wanting to check your options? Needing a good explanation? Get answers to all your propane related questions, pay and order on line, find a refilling station or study the latest purchasing program options all in one place. www.litterpropane.com! Litter Quality Propane has always prided itself in providing a user friendly website that is informative, easily navigated and is a one stop shop to get all your propane questions answered. Now, you get all that and one of the most professionally designed and artistic websites anywhere! The new look and improved functionality will make the time you spend on our website much more enjoyable. Click on the new program icons and be transported to pages of information and videos that are sure to leave you fully informed and eager to sign up. Shop the new online store and view your favorite items from Holland Grills and Bayou Classics or just browse the website for cylinder refill locations or safety tips. There are many great new features on the website that you will find interesting, entertaining and extremely informative and we hope you find the site to be helpful when doing business with Litter Quality Propane.



IMPORTANT NOTICE: Beginning in June, you will notice that the monthly statement you receive will have a new look and a return envelope will be included in the mailing. We have been working with a new printing company to make the statements easier to read and understand. We have worked very hard to make sure these new statements provide you with all the information you need to manage your Litter Quality Propane account. Should you have any questions or concerns, please do not hesitate to contact our office.



P.O. Box 297
524 Eastern Avenue
Chillicothe, Ohio 45601

Cooking with Propane



Braided Easter Egg Bread

Ingredients:

- 2 1/2 cups all-purpose flour, divided
- 1/4 cup white sugar
- 1 teaspoon salt
- 1 (.25 ounce) package active dry yeast
- 2/3 cup milk
- 2 tablespoons butter
- 2 eggs
- 5 whole eggs, dyed if desired
- 2 tablespoons butter, melted

Directions:

Recipe provided by Allrecipes.com

1. In a large bowl, combine 1 cup flour, sugar, salt and yeast; stir well. Combine milk and butter in a small saucepan; heat until milk is warm and butter is softened but not melted.
2. Gradually add the milk and butter to the flour mixture; stirring constantly. Add two eggs and 1/2 cup flour; beat well. Add the remaining flour, 1/2 cup at a time, stirring well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.
3. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.
4. Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal size rounds; cover and let rest for 10 minutes. Roll each round into a long roll about 36 inches long and 1 1/2 inches thick. Using the two long pieces of dough, form a loosely braided ring, leaving spaces for the five colored eggs. Seal the ends of the ring together and use your fingers to slide the eggs between the braids of dough.
5. Preheat oven to 350 degrees F (175 degrees C). Place loaf on a buttered baking sheet and cover loosely with a damp towel. Place loaf in a warm place and let rise until doubled in bulk, about 45 minutes. Brush risen loaf with melted butter.
6. Bake in preheated oven for 50 to 55 minutes, or until golden.