

June 2009



LITTER QUALITY PROPANE

Summer Newsletter

Outstanding Reaction to New Vapor Management Program!

In little more than a month since its introduction many LQP customers have already signed up for the new “Vapor Management Program”. LQP Market Manager, John Rowland said, “We knew that the program would attract interest since the VMP gives customers the option to pay as they use the propane versus paying when the tank is filled. We were a little surprised by the large number of calls that we received because of the new program, but are very happy with the response and we’re ready to sign up more existing and new customers to the VMP”.



If you missed our last newsletter, the VMP was introduced in that edition. To summarize the program the VMP is a plan that is designed in the following ways:

1. A larger tank can be installed to give you more storage security and longer periods between fills. Since you’re only paying for the gas going through the meter you no longer have to worry about how many gallons are being delivered.
2. Your account will be placed on Autofill, which means you won’t have to worry about keeping track of how much fuel is in the tank.
3. Tank rental is no longer a concern.
4. The number of deliveries to your home can be reduced and thereby can cut down on the concerns associated with them.
5. You will have an electronic display in your home that will show you how much gas is in the tank and how many cubic feet of propane gas vapor you are using.
6. You can still choose between assured and market pricing.
7. You will be billed monthly for the propane that goes through the meter.
8. You may participate in our budget program.
9. A one time program participation fee can be spread out over a 12 month period.
10. Monthly monitoring fees are very reasonable.

The VMP is another innovation provided by LQP so that its customers have more options for controlling their heating costs. Call our courteous sales staff for more information and to have your account converted to the VMP.

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No Other Propane Tank Compares

We understand that a propane tank isn't the most aesthetic object you can place in your yard. That's why we work diligently to make sure that our tanks are the best looking of any propane company in our service area. Careful consideration went into choosing the "Harvest Gold" color that each of our tanks adorn. An earth tone was selected so that the color

blends into your landscape and it becomes apart of the scenery.

As the warm weather approaches we tackle the task of reconditioning tanks that need a new coat of paint or a good cleaning. We typically recondition approximately 500 tanks a year; some tanks in our yard and some at customers' properties. If the tank in your yard needs a fresh coat of paint

or needs cleaned up, give us a call and let us know. We'll place an order and get it back

to looking new.

We take the look of our tanks seriously. We like to say that "A propane tank's condition is a view into the soul of the company". What do we mean by that? If a tank looks good, then you can be sure that the company who owns it sweats every detail; translated, you're with a good propane company. The next time you're driving around pay attention to the propane tanks that are in the yards of other properties. We're positive that you'll agree that Litter's tanks are the best looking, by far.



Employee of the Quarter

Jim Harris

Jim has been an employee of Litter Quality Propane for over thirteen years and serves as the manager for both the service and delivery departments. Jim is responsible for scheduling all service related work and propane deliveries. Jim is highly trained and certified and oversees all safety related issues. Jim works with many of our industrial customers in training their employees in the correct procedures for filling propane storage tanks.



Outdoor Cooking Headquarters



With the Holland, you get a grill, steamer, smoker and an outdoor oven. The exclusive, patented Holland System with its drip pan enhances the flavor and prevents flare-up. GUARANTEED! Stop in and let one of our friendly and knowledgeable sales team members show you all Holland has to offer.



The Epic
\$749.00 + tax

BAYOU CLASSIC[®]



Triple Burner Outdoor Patio Stove
\$159.00 + tax

Litter Quality Propane is proud to now carry the Bayou Classic line of cooking products! For the past twenty years, Bayou Classics has remained focused on providing the best possible cooking equipment to enhance any outdoor experience. Stop in and see the entire Bayou Classics line of cooking products for any of your cooking adventures.

LITTER QUALITY PROPANE

“The propane company that saves you money & pays you back”

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Return Service Requested

Recipe



Sweet Grilled Corn

Ingredients:

- ◆ 8 ears corn, husk and silk removed
- ◆ 1 1/2 tablespoons macadamia nut oil
- ◆ 1/2 cup melted butter
- ◆ 2 tablespoons minced garlic
- ◆ 1 teaspoon crushed rosemary
- ◆ 1 teaspoon rubbed sage
- ◆ 1 teaspoon dried basil
- ◆ 1 teaspoon dried thyme leaves
- ◆ 1 1/2 teaspoons salt
- ◆ 1 1/2 teaspoons pepper
- ◆ 1/2 cup grated Parmesan cheese

Directions:

1. Soak corn in cold water for 1 to 3 hours.
2. Stir together macadamia nut oil and melted butter in a bowl. Season with garlic, rosemary, sage, basil, thyme, salt, and pepper; stir in Parmesan cheese.
3. Drain corn and pat dry. Spread butter mixture evenly over each ear of corn, and place each piece on a square of aluminum foil. Tightly wrap each ear and puncture to allow excess steam to escape while grilling.
4. Preheat an outdoor propane grill for medium heat.
5. Grill the corn cobs until tender, about 20 to 30 minutes, turning frequently. Remove from the grill and check for doneness; if the corn is not done, continue cooking an additional 5 minutes.

Recipe provided by Allrecipes.com