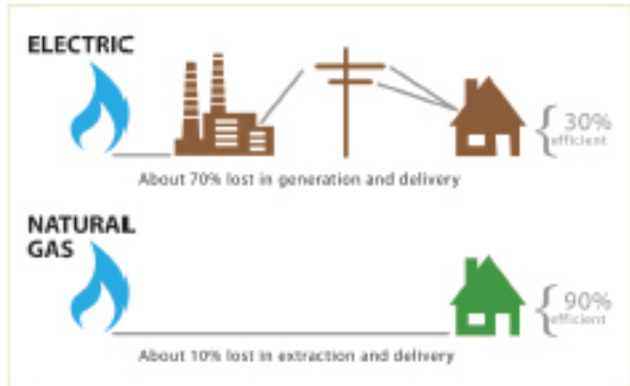


# NATURAL GAS HAS ALWAYS BEEN A CHEF'S CHOICE FOR COOKING...

## AND NOW IT'S THE RIGHT CHOICE FOR THE ENVIRONMENT, TOO.

Natural gas in your kitchen is greener and cleaner than electricity. It's the energy-efficient and carbon-conscious choice. Did you know 70% of the original source energy is lost when generating electricity and bringing it to your kitchen. With natural gas, only 10% of energy is lost when transporting from the wellhead to your kitchen. So when you use natural gas you are also helping to reduce carbon emissions at the power plant.

Call the Southwest Gas Foodservice Demonstration Kitchen experts:  
**Lorri Davidson in Nevada at (702) 365-2445** or  
**Steve Reyna in Arizona at (480) 730-3725.**



**Natural gas...a great decision for your kitchen and the environment.**

PIMA COUNTY COMMUNITY COLLEGE DISTRICT  
TUCSON, ARIZONA

Chef Barry T. Infuso, M.A., CEC, CCE, AAC



**SOUTHWEST GAS**

smarter > greener > better™