

# the Citizens PIPELINE

April 2007

## Citizens Offers Many Payment Options

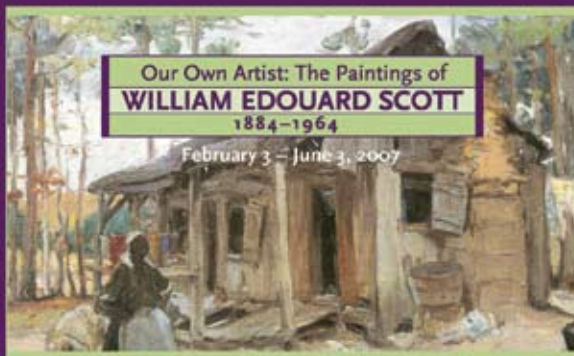
Citizens Gas offers several payment options designed to make it easier to pay your bill. More information about all of these options is available at [citizensgas.com](http://citizensgas.com).

- **Citizens Budget Billing** – We will divide your gas bill into 12 equal monthly payments based on your annual gas usage. Budget billing means you avoid paying higher bills during the winter.
- **Citizens eBill** -- You can pay your gas bill online with a few mouse clicks and no transaction fee. Citizens Gas' eBill payment option allows you to pay your monthly bill online with a free debit transaction from your checking account. Rather than receiving a bill through the mail, our eBill service will send you an email each month when your gas bill is ready to be paid. The service also allows you to view a copy of your complete bill

online, just like the one you receive in the regular mail.

- **Automatic Bank Deduction Plan (ABD)** -- Your total monthly gas bill or budget payment is deducted from your checking or savings account on the due date of your bill. You will still receive a monthly bill in the mail.
- **EasyPay** -- You can make a one-time payment from your checking account by using Citizens Gas' EasyPay. This service is free to use, visit EasyPay Online or call (317) 924-3310 to use our automated EasyPay service.
- **Credit Card Payment** -- You can pay your bill using Visa, MasterCard, or Discover by calling (317) 924-3310 and following the automated instructions. You can also make a credit card payment online. There is a transaction fee of \$3.50 for this service.

 INDIANA STATE MUSEUM



Indiana is proud to welcome home its native son and recognize his stunning urban landscapes, murals and portraits. This retrospective exhibit gathers many important paintings from across the country and is the first time so many of his best works will be displayed simultaneously. Our own artist comes home.

Presented by  
 Citizens Gas

 INDIANA STATE MUSEUM  
550 W. Washington Street • Indianapolis, Indiana 46204  
[indianamuseum.org](http://indianamuseum.org) • 317.232.1637

Museum Hours: Monday – Saturday 9 a.m. – 5 p.m., Sunday 11 a.m. – 5 p.m.

#13 Going to Come from the collection of Robert L. and Ellen E. Haan



**Citizens Gas**

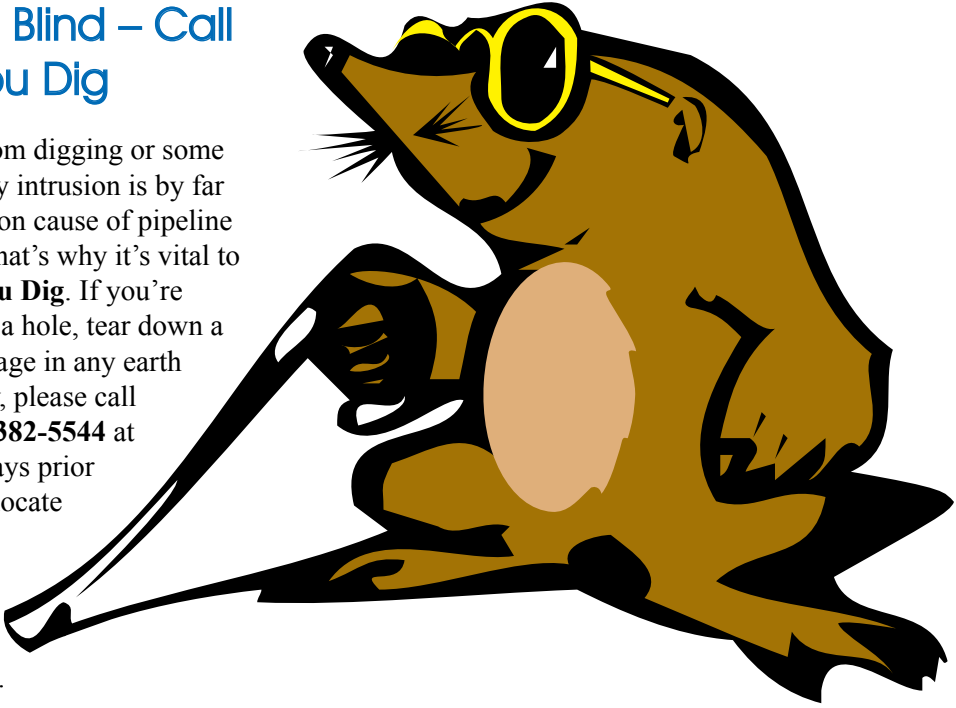
[www.citizensgas.com](http://www.citizensgas.com)

# Citizens Offers 68 Payment Locations

Citizens Gas offers 68 convenient bill payment locations throughout Marion and Hamilton Counties including certain locations of Marsh Supermarkets, Lo-Bill Foods, Ace Cash Express Stores, Check Smart and Lee's Cash and Go. For a complete listing of payment locations go to [citizensgas.com](http://citizensgas.com).

## Don't Dig Blind – Call Before You Dig

Damage from digging or some other third-party intrusion is by far the most common cause of pipeline emergencies. That's why it's vital to **Call Before You Dig**. If you're planning to dig a hole, tear down a building or engage in any earth moving activity, please call toll free **1-800-382-5544** at least two full days prior to work. We'll locate gas lines in the area free of charge so you can avoid problems.



## Student Fellowship for Blacks Fundraiser

The Student Fellowship for Blacks, Inc., a nonprofit organization helping black students attend black colleges and universities, will hold its annual African Fashion Show/Monte Carlo Night (license number 109723) on Saturday, May 12 from 9 p.m. to 2 a.m. at the American Legion Post 249, 2523 Martin Luther King Drive. Advance tickets are \$10, including buy one, get one free, and are \$15 at the door. For tickets, contact the Student Fellowship for Blacks Inc. at 549-3166.

### Green Tea Encrusted Pork Tenderloin

#### Green Tea Encrusted pork Tenderloin Stuffed with Sundried Fruit

- 16 oz. lean pork tenderloin
- 3 Tbsp. green tea herbs
- 4 oz. sundried fruits
- 6 Tbsp. chopped garlic
- 6 Tbsp. chopped shallots
- 6 Tbsp. minced celery
- 1 cup water chestnuts, sliced
- 1 Tbsp. peanut oil

#### Bulgur Pilaf

- 1 cup bulgur pilaf
- 3 oz. mixed diced onion, tomato, carrot, and red and green peppers
- 1 3/4 cup water
- 2 tsp. olive oil
- 1/8 tsp. sea salt
- 1/2 tsp. white pepper
- Watercress

#### Directions:

1. Trim and clean pork tenderloin. Butterfly pork into flat piece, pound down.
2. Combine sundried fruits, garlic, shallots, celery and water chestnuts and spread over the pork loin.
3. Combine peanut oil with green tea herbs and pat into the tenderloin. Allow to stand 10 minutes.
4. Sear pork on high heat to a light brown color and continue cooking in 325 degree oven to medium well.
5. Meanwhile, prepare bulgur pilaf. Heat oil in sauce pan and stir in diced vegetables and cook for 5 minutes or until onions are translucent.
6. Stir in garlic and bulgur and cook for 2 minutes.
7. Add water, salt and pepper, cover and simmer for 20 minutes or until liquid is absorbed.
8. At serving time, wilt the watercress and arrange on four serving plates.
9. Portion loin and bulgur pilaf on top of the watercress.

