

the Citizens PIPELINE

September 2007

Citizens Home Energy Advisor Can Save You Money

Now is the time to weatherize your home to save money this winter, and the Citizens Home Energy Advisor at citizensgas.com can help.

After users answer a few questions about the size of their home and the appliances they use, the Citizens Home Energy Advisor provides comparisons that show how efficient their particular home is versus similar-sized homes in Indianapolis. The tool also provides detailed suggestions on how they might reduce both gas and electric use in their particular home.



Smoke Detectors Save Lives

Making sure your home has working smoke and carbon monoxide detectors is another key step in preparing your home for winter. If you already have smoke and carbon monoxide detectors, please change the batteries and test them to ensure they work. These life-saving devices should be located on every level of your home.

It's also important to have a home evacuation plan in the event of a fire and to practice that plan with your family.

Enroll Now in the Budget Plan

The Budget Plan spreads the cost of winter heating out into equal monthly payments throughout the year. To sign up for the budget payment plan, just watch your monthly bill for a budget amount to pay.

More information about conservation, weatherization and bill payment options is available on our web site at: www.citizensgas.com.

Tune Up Your Home Heating System



Having a licensed professional tune up your heating system is one of the most important actions you can take to keep your monthly heating bills under control this winter.

Unfortunately, many systems aren't adequately maintained and their real efficiency may be less than 50%. An inspection by a licensed technician should check the three basic components of all central forced-air heating systems – the furnace, duct work and the thermostat. The cost of such inspections will vary, but can often be recouped in a short time through efficiency savings.



Citizens Gas

www.citizensgas.com

Senior Services Makes Bill Payment Easier

The Citizens Gas Senior Services Package is designed to help make it more convenient for customers age 60 and over to pay their bill. The package options include:



- **Duplicate Notice Protection Plan**
– Notification is sent to a third party you designate, if a bill is overdue. The third party would not be responsible for paying the bill, just for reminding you that it is due.
- **Third-Party Emergency Notification Plan** - A customer may designate a

third party to be contacted whenever a disconnect notice is mailed.

- **Deferred Late Payment Charge Plan**
- If your pension or Social Security check arrives at a time that makes it difficult to pay your gas bill by the due date, we eliminate late payment charges as long as you pay before the next billing date for your account.
- **Telephone Assurance** - If you are in danger of service disconnection because of a delinquent bill, we will notify you that the bill is overdue and work with you to resolve the problem.

In addition to these options, Citizens will make a special effort to contact you if our records show there are problems with your gas account. This service may prevent you from having your gas service disconnected due to an oversight, a misplaced gas bill or financial hardship. If you're a senior citizen and want to take advantage of our special programs, please call us at 924-3311.

Conservation Day at Indianapolis Zoo Presented by Citizens Gas September 16

Learn all about the environment at the Indianapolis Zoo's fourth annual Conservation Day presented by Citizens Gas on Sunday, September 16, from 10a.m. – 4 p.m. Recycling, reuse and conservation will be promoted with special exhibits throughout zoo grounds. Environmental and conservation groups from throughout Indiana will present information to the public on how to help take better care of the environment. Indianapolis Zoo staff will also be there to discuss the Zoo's research and conservation programs, and Environmental Elvis will be back with his unique conservation message for kids. Special animal shows and keeper activities are also scheduled throughout the day. This event is free with regular Zoo admission. **Bring an old cell phone to recycle and receive 20% off admission to the Zoo!**

Summer Chop Salad with Blackened Flat-Iron Steak

Salad Ingredients:

- 1 lb. Flat Iron Steak
- 3 Tbsp blackening spice
- 2 Tbsp clarified butter
- 1 romaine hearts
- ½ head of radicchio
- 2 heirloom tomatoes
- 2 baby seedless cucumbers
- 1 sweet red bell pepper
- ½ red onion -- sliced 1/3" thick
- ¾ cup Maytag Blue cheese -- crumbled
- ¼ cup chopped fresh herbs -- basil, oregano and thyme work well

Dressing Ingredients:

- 2 tsp Dijon mustard
- 3 Tbsp red wine vinegar
- ½ cup extra virgin olive oil
- Kosher salt and pepper -- to taste

Directions:

Preheat a heavy cast iron skillet over medium high heat. Brush one side of the flat iron steak with butter, sprinkle half of the blackening spice mixture on the steak. Repeat this process with the second side of the steak, set aside until the skillet is fully heated.

Chop the lettuce and radicchio in 1/2 inch strips. Dice the tomatoes in 1/2 inch cubes, saving 4 wedges of tomato for garnish. Dice the cucumbers and pepper into 1/2 inch cubes. Slice the red onion into 1/3 inch thick slices, save the outer rings to grill and use as garnish. Dice the inside part of the onions. Crumble the blue cheese, reserve 1/4 cup for garnish.

In a small bowl, combine the Dijon and vinegar, while whisking the mixture drizzle in the olive oil. Season to taste with the salt and pepper, a touch of honey can be added if necessary to your taste.

When the skillet is very hot place the prepared steak in the pan and cook for 2-3 minutes per side for medium rare. While the steak is cooking grill the onion rings in the same skillet. When the steak is cooked allow it to rest for a couple of minutes, starting at one corner slice the meat thin on an angled bias. Next place all of the salad ingredients in a bowl and toss with the dressing. Transfer the salad to a platter or individual plates. Shingle the steak on top of the salad and garnish with the tomato wedges, grilled onion rings, and crumbled blue cheese.

