

# P the Citizens PIPELINE

April 2008

## Koalas Sponsored by Citizens Gas

Two Queensland Koalas will be on exhibit at the Indianapolis Zoo from Memorial Day weekend through Labor Day Weekend. This temporary exhibit - **Koalas presented by Citizens Gas** - will be located in the Forests Biome between the Amur tigers and the Kodiak bears.

You can help to underwrite funding for the Koala's care through the Zoo's Animal Amigo program. Donations to the Animal Amigo program support food, medical treatment, equipment, enrichment toys and habitat improvement.

### Zoo Membership Benefits

Wild animals, wild times, wildflowers, and wildly good family fun -- Zoo membership has something for everyone year round. Zoo admission benefits include:

- **FREE** admission and parking during regular hours;
- **FREE** admission to select events, including Christmas at the Zoo and Halloween ZooBoo, presented by The Sallie Mae Fund;
- **SPECIAL** members-only entry gate, invitations, discounts, and more!

For more information about the Amigo program and zoo membership inquire at the zoo or online at: [www.indianapoliszoo.com](http://www.indianapoliszoo.com).



## 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 new 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 an additional fee of \$3.50 for credit card payments.

## 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.



## Citizens Offers More Than 70 Payment Locations

Citizens Gas offers more than 70 convenient bill payment locations throughout Marion and Hamilton Counties including certain locations of Marsh Supermarkets, Lo-Bill Foods, Ace Cash Express Stores, CheckSmart and Lee's Cash and Go. For a complete listing of payment locations go to [citizensgas.com](http://citizensgas.com).

## 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 10 from 9 p.m. to 2 a.m. at the Persian Temple #46, 1802 East 23rd Street, Indianapolis. 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.

### Asian Salmon Burgers Recipe courtesy of Chef Steve Bart

#### Ingredients for Salmon Burger:

- 1 ½ pounds salmon fillet
- 2 ½ tablespoons pickled ginger – minced
- 1 ½ tablespoons cilantro – chopped
- 1 ½ teaspoons garlic – minced
- 1 teaspoon Siracha hot sauce
- 1 teaspoon Dijon mustard
- ¼ teaspoon sesame oil
- ½ teaspoon soy sauce

#### Other Ingredients:

- 4 Burger buns
- Spring lettuce mix - tossed in Asian vinaigrette
- Sliced tomatoes
- Chili mayo
- Asian Slaw

#### Directions:

1. With a tablespoon scrape the salmon from the skin and place into a bowl. Add the remaining ingredients and mix well by hand. Form into patties and layer with parchment on each side. Refrigerate until ready to cook.
2. To cook preheat a skillet to medium high heat. Brush one side with peanut oil and lightly salt and pepper. Place seasoned side down and cook for a couple of minutes, while cooking oil and season the second side. Flip the burger and cook on the second side until your desired level of doneness is achieved.
3. Place the cooked burger on a toasted bun with the chili mayo on the bottom, then the patty, followed by the tomato and the greens tossed lightly in the Asian vinaigrette. Serve with the Asian slaw on the side.

