

# the Citizens PIPELINE

February 2008

## Smoke Alarms Save Lives Be Safe, Be WinterWise

At Citizens Gas we care about your safety. So, we want to strongly encourage you to have a working smoke detector on each level of your home and to be careful when using space heaters. Be WinterWise and visit [citizensgas.com](http://citizensgas.com) for more heating safety tips.



## Kids scald fast. Keep it cool.

### Riley Hospital *for* Children

Riley Hospital would like to remind everyone that children have thinner skin than adults, causing them to scald faster and deeper at lower temperatures. To avoid serious scalds, it is important to understand the dangers of scalds happening at home.

- **Stove** -- Turn pot and pan handles on your stove, kitchen counter or table inward and out of the reach of an infant or child.
- **Microwave** -- Most scalds in the kitchen are caused by hot liquids and steam, which includes hot beverages, soups and steam from microwave popcorn. Wait a few minutes before removing items from the microwave.
- **Stir and test** -- By touch or taste, the temperature of food or beverages before giving it to your child. Look for unevenly heated areas that may be too hot for infants and children.
- **Bath water** -- Check the temperature of a child's bath water. Water that may seem acceptable to an adult's touch potentially could be too hot for a child. You can buy a water thermometer in the home improvement department or at a hardware store.
- **Hot water** -- Hot water levels in your home can be controlled by turning down the temperature in the water heater at or below 120 degrees Fahrenheit.
- **Prepare** -- Post emergency phone numbers for you and the police and fire departments, etc.

For more ideas about safety products that will protect your family, visit the Riley Safety Store, located within The Children's Museum in Indianapolis or online [rileyhospital.com/information-desk/about-riley/safety-store.jsp](http://rileyhospital.com/information-desk/about-riley/safety-store.jsp).



Citizens Gas

## Convenient Bill Payment Options



Citizens Gas offers a variety of payment options to help better manage your heating bills including:

- **Budget Plan** – Splits your bill into 12 equal monthly payments.
- **Automatic Bank Deduction** – Have your gas bill deducted from your checking or savings account.
- **Easy Pay** – Make a one-time payment by calling 924-3310.
- **Credit Card** – Pay using your MasterCard, Discover or ATM card by calling 924-3310.
- **Payment sites** – 65 convenient bill payment sites throughout Marion County.

## Energy Assistance

Home energy assistance may still be available for customers in need by calling **Connect2Help at 2-1-1**.

## You May Qualify for Earned Income Tax Credit

If you work and your family made less than \$39,783 in 2007, you may qualify for Earned Income Tax Credit (EITC).

EITC is a federal income tax credit that is refunded to qualified taxpayers after their taxes have been paid. Even if you don't have to pay any taxes on your income, you may still qualify for a refund. EITC is based on the amount of your earned income; it is set up on a sliding scale and is claimed by filing a federal income tax return. For more information regarding the requirements for claiming this credit go to [www.irs.gov](http://www.irs.gov).

Starting Feb. 14th Citizens Gas will again be providing free tax preparation assistance to customers. To schedule an appointment for this free tax assistance, email [CustomerCare@cgcu.com](mailto:CustomerCare@cgcu.com) or call 924-3311.

### Pa-Jon - Korean Style Pancake

#### Ingredients:

- ¾ cup all-purpose flour
- ¼ cup rice flour
- ¾ cup water, ice cold
- 1 cup green onions, cut into 1 ½ inch long, julienne
- ¼ cup zucchini (skin on), julienne, no seeds
- ¼ cup red bell pepper, julienne
- 4 Tbsp vegetable oil

#### Yangnyum Ganjang - Seasoned Soy Sauce:

- 4 Tbsp soy sauce
- ¼ cup green onion minced
- 1 Tbsp toasted sesame seeds
- 1 Tbsp sesame oil
- ½ Tbsp chili powder
- ½ Tsp black pepper

#### Directions:

1. Sift flours together: add water a little at a time, mixing, until it is the consistency of thin pancake batter.
2. Add vegetables and mix.
3. Over medium-high heat coat griddle or frying pan with just enough oil to thinly cover.
4. Cook batter in two batches, creating two large flat circles. Distribute the batter and vegetables evenly around the pan. Cook for two to three minutes until golden brown. Flip and cook the other side for two to three minutes. Adjust heat if necessary to prevent burning. Add oil as needed.
5. Cut pancake into four or eight pieces and serve hot with the seasoned soy sauce.

