

# the Citizens PIPELINE

January 2008

## You Can Help by Donating to Winter Assistance Fund

You can help fellow Hoosiers having trouble paying winter heating bills again this year through the Winter Assistance Fund, a collaborative program sponsored by the City of Indianapolis and the United Way of Central Indiana. **See donation envelope enclosed.**

“As one of the leading financial contributors to the Winter Assistance Fund, Citizens Gas encourages all of its customers to support the fund again this year. This program helps



many individuals and families who need energy assistance, but may not qualify for federal assistance,” said Greg Sawyers, Director of Customer Services at Citizens Gas. The Winter Assistance Fund provides utility assistance to individuals and families from January through June of each year.

To apply for Winter Assistance Fund grants, call Connect2Help at 211 to find the Community Center in your area.

## Thanks for Warm Heart Warm Home Donations



**WARMHEART  
WARM HOME  
FOUNDATION™**  
CITIZENS GAS & COKE UTILITY  
INDIANAPOLIS

Citizens Gas would like to thank the many customers who responded last month with a donation to the utility’s Warm Heart Warm Home Foundation. Your generous donations will help many individuals and families pay their winter heating bills. The Warm Heart Warm Home Foundation has provided energy assistance to thousands of Indianapolis families since its inception in 1994.

## Smoke and CO Alarms Save Lives

Citizens Gas urges all customers to have working smoke and carbon monoxide detectors on all levels of their home and establish a home evacuation plan, which they practice with their family. The utility also recommends that every home have at least one dual sensor smoke alarm, which include both ionization and photoelectric technology to detect both fast-moving and slow smoldering fires. More information about smoke alarms is available from the U.S. Fire Administration at [www.usfa.dhs.gov](http://www.usfa.dhs.gov). The utility also urges customers to be very careful using space heaters.



## Citizens Gas Discount for Home Show Admission

Clip this article from The Pipeline and receive \$2 off adult admission to the Indianapolis Home Show, scheduled for January 25 - February 3, 2008 at the Indiana State Fairgrounds.

Citizens Gas will be on hand with home energy conservation and weatherization advice. Valid Monday through Thursday only, one discount per adult. Not valid with any other offer.



## Energy Assistance

Indianapolis area residents who have no heat or are facing disconnection are reminded that energy assistance may be available by calling: **1-866-565-0197**.

Customers are urged to contact the utility at **924-3311** if they are getting behind on their gas bill. Citizens Gas works with customers to set up flexible payment arrangements to catch up on past due bills.

## You Can Lower Your Winter Heating Bills

### CitizensEnergySavers

Citizens Gas has two energy management tools at CitizensEnergySavers.com that can save you money this winter. **The Citizens Home Energy Advisor** will provide you a free energy audit with a detailed list of energy-saving suggestions for your particular home. **The Citizens Bill Analyzer** can help you better understand how you are using energy by showing you your gas consumption and the weather for the same period a year ago. Both tools only require you to spend a few minutes filling out a brief questionnaire about your home and your energy habits. If you don't have Internet access at home, go to any Marion County Public Library branch where you can access the Internet free with your library card.

### Bleu Cheese Bacon Stuffed Pork Chops

#### Ingredients:

- 4 – 8 oz Center Cut Pork Chops
- 1 cup Bleu Cheese
- ½ cup diced scallions
- ½ cup bacon bits
- 2 cups flour
- 1 tspn salt
- 1 tspn black pepper
- Unsalted butter

#### Directions:

In mixing bowl, combine bleu cheese, bacon and scallions. Mix thoroughly. Cut a small pocket into each of the chops on one side. Stuff the bleu cheese mixture into chops. Melt butter at medium heat in large skillet. Dredge the chops in a mixture of the flour, salt and pepper. Place chops into skillet and cook both sides until done all the way through.

