

the citizens pipeline

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Citizens Gas Has Many Convenient Payment Options



Citizens Gas offers several payment options to meet customer needs:

- **Budget Plan** -- Allows you to pay the same amount each month to help spread out the cost of winter heating. To enroll in the Budget Plan, simply pay the Budget amount listed on your bill. Customers must be current on their bill and have a good payment history to enroll.
- **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.
- **Easy Pay** -- You can make a one-time payment from your checking or savings account by using Citizens Gas' EasyPay. This service is free to use, visit www.citizensgas.com and select payment options under the My Account section or call (317) 924-3310 to use our automated **EasyPay** service.
- **Citizens eBill** -- 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.
- **Credit Card Payment** -- Pay your bill using Visa, MasterCard, Discover, or your ATM card 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 \$3.95 for this service.

Give the Gift of Warmth This Holiday Season

Holiday gift certificates are available through Citizens Gas. Call the Citizens Gas Customer Service line at 924-3311. You'll receive information to make a payment on the recipient's account. Citizens Gas will send a notice to the recipient on your behalf.

Energy Assistance is Available

Marion County residents in need of energy assistance should call Community Action of Greater Indianapolis at 524-6966. People outside Marion County should call their local Community Action agency. Statewide customers can call Connect to Help at 211 for a variety of household assistance programs. Customers are urged to contact the utility, at 924-3311, if they are getting behind on their gas bills.

Customers Again Rank Citizens Gas Among Best in Midwest

For the seventh straight year, Citizens Gas was ranked among the top five utilities in the Midwest for customer satisfaction in an annual study by J.D. Power & Associates.

Citizens ranked 5th out of 26 companies rated through an annual survey of residential gas utility customers by J.D. Power. With a composite score of 626, Citizens rated well above the Midwest average of 596 and well above three other large gas utilities operating in Indiana. Citizens' customers specifically ranked the company among the best performers for billing and payment, corporate citizenship and communications.

Citizens Energy Group Plans Land Donation to Play Ball Indiana

Citizens Energy Group announced recently that it intends to donate more than 25 acres of land valued at nearly \$1 million to Play Ball Indiana for the development of the Citizens Field of Dreams, a multi-use community sports complex. Play Ball Indiana is a non-profit organization that promotes youth baseball and softball in affiliation with Major League Baseball's Reviving Baseball in Inner Cities (RBI) program.

The land is located along Pleasant Run Parkway north of Citizens' former coke manufacturing plant. Play Ball Indiana plans to develop the community sports complex over the next three years at a cost of more than \$6 million.

Exact details of the sports complex are still being finalized, but it is expected to include



baseball, softball and football fields, a jogging/walking trail, a children's playground, a concessions stand, indoor sports training facilities, offices for Play Ball Indiana and community meeting spaces. The complex also will include a promenade dedicated to Oscar Charleston, a Negro Leagues star player and manager who is the only Indianapolis resident to have been inducted into the Major League Baseball Hall of Fame.

Pan-Seared Scallops with Pimento & Spinach Salad

Ingredients:

- 4 oz fresh scallops
- 1 cup fresh spinach chopped
- ½ cup pimentos julienne
- 1 Tablespoon chopped garlic
- ½ lemon
- 1 teaspoon butter
- ½ cup olive oil
- ½ cup white wine

Directions:

Pat dry and season scallops. Heat olive oil in pan to 400° to sear the scallops. Sear one side till golden brown about 30 seconds using tongs turn each scallop to cook the other side turn heat down to medium, cook for about 45 seconds until scallops are tender.

Using the dripping of the scallops left on the pan turn heat to high. Add a small amount of the left over olive oil and toast the garlic turn heat back down to medium and add the rest of the ingredients squeeze the lemon juice deglaze with white wine and thicken with the butter reduce for two minutes season with salt - pepper and serve.

