

the citizens pipeline

Help Those in Need 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 a not-for-profit public charitable trust, Citizens Gas always is focused on helping customers in need. We encourage everyone who is able to contribute to the Winter Assistance Fund, which targets customers in need who may

not qualify for other assistance programs,” 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. Citizens Gas will again contribute \$100,000 to the fund this 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 Contributions

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 company also urges customers to be very careful using space heaters.

The Company 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 www.CitizensEnergySafety.com



Citizens Gas Discount for Home Show Admission

Clip this article from The Pipeline and receive \$3 off adult admission to the Indianapolis Home Show, scheduled for January 30 - February 8, 2009 at the Indiana State Fairgrounds.

Valid Monday through Thursday only, one discount per adult. Not valid with any other offer.


INDIANAPOLIS
HOME SHOW
\$3 OFF
ADMISSION

Energy Assistance is Available

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.



CitizensEnergySavers.com Can Save You Money

Customers are encouraged to go to www.CitizensEnergySavers.com for a full range of energy saving tools, including cash rebates toward the purchase of high efficiency natural gas appliances, and the Citizens Home Energy Advisor, which provides a list of energy saving suggestions through a free online energy audit.

Butternut Squash & Apple Bisque Chef Brad Kline, Frasier's Gourmet Foods

Ingredients:

- 3 tablespoons butter
- 5 cups ½-inch cubes butternut squash, peeled and seeded
- 1 ¼ cups onion, chopped
- ½ cup carrot, chopped
- ½ cup celery, chopped
- 1 small Granny Smith apple, peeled, cored, chopped (approximately) 1 ¼ cups
- ½ teaspoon ground allspice
- 3 ½ cups (or more) vegetable broth or low-sodium chicken broth
- 1 cup apple cider

- 1/2 cup whipping cream
- Chopped, fresh parsley
- Crème Fraiche
- 3 thin slices Granny Smith apple



Directions:

Melt butter in large pot over medium-high heat. Add all vegetables. Sauté until vegetables soften, about 10 minutes. Mix in apple and allspice. Add 3 ½ cups broth and the cider; bring to boil. Reduce heat to medium-low. Cover; simmer until vegetables are tender, about 30 minutes. Puree soup in batches in blender; return to pot.

The above can be made one day ahead. Cool, cover and refrigerate.

Add ½ cup cream; bring to simmer. Thin with broth if too thick. Season with salt and pepper to taste. Ladle into bowls and garnish with crème fraiche, apple slices, and chopped parsley.