

the citizens pipeline

Save Money through Citizens Energy Savers Rebates

Citizens Gas offers the following rebates towards the purchase of high efficiency natural gas appliances for your home. Before purchasing, visit CitizensEnergySavers.com for the rebate application and complete details on appliance and service requirements.

- \$200 Gas Furnace
- \$500 Gas Boiler
- \$150 Tankless Gas Water Heater
- \$100 Tank Water Heater
- \$ 20 Programmable Thermostat



New Location for Earth Day Indiana Festival on April 24



Photo courtesy of AroundIndy.com

This year’s Earth Day Indiana Festival is moving its location from the Legion Mall to White River State Park, and will be conducted on Saturday, April 24 from 10 a.m. – 4 p.m. Festival attendance has increased in each of the past four years, growing to an estimated 30,000 in 2009. The Earth Day Indiana Festival continues to grow as an important forum to discuss environmental protection, conservation of natural resources and sustainable living.

Citizens Gas is again a sponsor of Earth Day Indiana and will be participating with a booth. This year, Citizens will pass out reusable grocery bags made from recycled plastic bottles. We encourage you to check out this fun, family friendly event. For more information, visit earthdayindiana.org.

March is Red Cross Month

Citizens Gas and the American Red Cross of Greater Indianapolis encourage you and your family to be prepared for disasters. Call **684-1441** or visit www.indyredcross.org for more information, because Help Starts With You.

Flexible Gas Bill Payment Options Available

If you have difficulty paying your bill, Citizens Gas will work with you to make arrangements. Call **924-3311** to talk to one of our Customer Service Representatives. For other flexible payment options, go to citizensgas.com.



Don't Miss El Día de los Niños on April 25



The Children's Museum of Indianapolis, with Citizens Gas as the presenting sponsor, will celebrate El Día de los Niños – the Day of the Children, on Sunday, April 25, with free admission to the museum from 10 a.m. – 5 p.m. The festivities from 10 a.m. – 3 p.m. will honor children and celebrate Latin culture. The Children's Museum is located at 3000 N. Meridian Street. For more information, visit www.ChildrensMuseum.org or call 334-3322.

Please Complete and Mail Your U.S Census Form by April 1

The U.S. Census Bureau is issuing a call to action for every resident of our nation: "BE COUNTED IN 2010."

The Census Bureau counts every resident in the United States, and is required by the Constitution to take place every 10 years.

The 2010 Census will help communities receive more than \$400 billion in federal funds each year for things like hospitals, job training centers, schools, senior centers, emergency services, bridges, tunnels and other public works projects.

The data collected by the census also help determine the number of seats your state has in the U.S. House of Representatives.

Participation isn't just important—it's mandatory.

In March of 2010, census forms will be delivered to every residence in the United States and Puerto Rico. When you receive yours, just answer the 10 short questions and then mail the form back in the postage-

paid envelope provided by April 1. If you don't mail the form back, you may receive a visit from a census taker, who will ask you the questions from the form.

The majority of the country will receive English-only materials. Households in areas with high concentrations of Spanish-speaking residents may receive a bilingual (English/Spanish) form.

Any personal data you provide is protected under federal law. The Census Bureau depends on your cooperation and trust, and promises to protect the confidentiality of your information. Title 13 of the U.S. Code protects the confidentiality of all your information and violating this law is a crime with severe penalties. In addition, other federal laws, including the Confidential Statistical Efficiency Act and the Privacy Act reinforce these protections.

For more information about the 2010 Census, visit www.2010census.gov.

Chicken Marsala

Chef David Jarrett - Dottie's Kitchen

Ingredients:

- 4 small boneless skinless chicken breast halves
- Cooking spray
- 1 ½ cups sliced fresh mushrooms
- 2 tablespoons sliced green onion
- 2 tablespoons water
- ¼ teaspoon salt
- ¼ cup dry marsala or dry sherry
- 1 teaspoon brown sugar (optional)

Directions:

Place one piece of chicken, boned side up, between two pieces of clear plastic wrap. Pound lightly with a meat mallet to about ¼ inch thickness. Repeat with remaining chicken breast.

Spray a large skillet with cooking spray. Preheat skillet over medium heat. Add two chicken breasts. Cook over medium heat for 2-3 minutes or until tender and no pink remains. Transfer to a platter. Repeat with remaining chicken breasts.

Add mushrooms, green onion, water, and salt to skillet. Cook over medium heat until mushrooms are tender and most of the liquid has evaporated (about three minutes). Add marsala or dry sherry and brown sugar to skillet. Heat through. Spoon vegetables and sauce over chicken. Makes 4 servings.

