

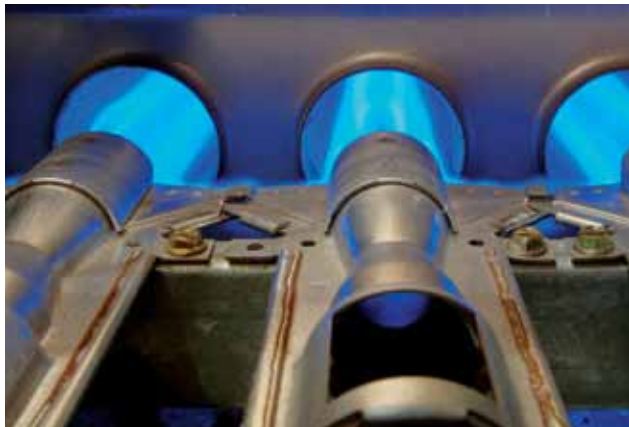
the citizens pipeline

Performance Sets Natural Gas Apart

Seven-out-of-ten new homeowners prefer the comfort and convenience of clean-burning natural gas because it performs far better in home uses than other energy sources like electricity.

Heat

- **Gas heat is warmer and more comfortable.** - A natural gas furnace provides heat that's 20-40 degrees warmer than an electric heat pump, which typically produces cool to lukewarm air at the heat register. So a home heated with gas will feel warmer than one heated with an electric heat pump.
- **Natural gas furnaces often last twice as long as electric heat pumps.** - Because they operate year-round for heating and cooling, electric heat pumps typically must be replaced in 10-12 years. By contrast, natural gas furnaces often last about 20 years.
- **Natural gas furnaces work better with a set-back or programmable thermostat than electric heat pumps.** - With a natural gas furnace you can turn down your heat when you're gone and when you return, the gas furnace will heat your home to a comfortable temperature much quicker than an electric heat pump that produces cool to lukewarm air.



Cooking

- **9-out-of-10 chefs prefer natural gas stoves over electric.** - Gas stoves provide instant control of heat. So unlike an electric stove where you often must remove a pot of boiling water from the burner to prevent a mess, natural gas allows you to instantly reduce the heat.

Water Heating

- **Unlike electric water heaters, natural gas provides hot water when you need it.** - So when someone in your family takes a long hot shower, the next person in the shower doesn't have to worry about a sudden rush of ice cold water like they would if the family had an electric water heater.

Clothes Dryers

- Natural gas clothes dryers dry clothes faster and for less money than electric clothes dryers.

Indiana Black Expo Summer Celebration July 8-18

This year, the Indiana Black Expo celebrates its 40th Annual Summer Celebration on July 8-18 at the Indiana Convention Center and other local facilities. The Summer Celebration has been showcasing the achievements of African-Americans in the areas of culture, the arts, history, education and business since 1971. Indiana Black Expo, Inc. is a year-round, multifaceted community service organization with 10 chapters around the State of Indiana. More information is available at www.indianablackexpo.com.



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Watch Your Favorite Colts and Pacers Play Softball to Help Benefit the Indiana Children's Wish Fund

TAKE ME OUT TO THE BALLGAME!

Are you looking for GREAT Family Fun at an affordable price and at the same time support a local wish-granting group? Join the excitement on Thursday, June 3 at Victory Field for the second annual Caroline Symmes Memorial Celebrity Softball Challenge. The event benefits the Indiana Children's Wish Fund and is presented by The Tony Stewart Foundation. Fans have the opportunity to witness their favorite hometown superstars battle it out in a five-inning celebrity softball game. Players include members of the Indianapolis Colts and Indiana Pacers, mascots, media personalities and other sports stars.

One, Two, THREE Strikes and you're OUT if you miss The Caroline Symmes Memorial Celebrity Softball Challenge. Tickets are only



\$5.00. Gates open at 5:00 p.m. with an interactive game area for the kids, and the game begins at 7:00 p.m. For more information go to www.indywish.org, or for additional tickets go to ticketmaster.com.

Special Offer: Bring this article to the Victory Field Box Office on June 3 to redeem your two tickets for the price of one!

Citizens Presents Butterflies at White River Gardens

White River Gardens at the Indianapolis Zoo is now featuring its most popular display, Butterflies, which is presented by Citizens now through September 7, 2010 in the Hilbert Conservatory. The display includes a combination of native American species plus exotic butterflies from Africa and Central America. Butterflies is free for Indianapolis Zoo members and included with the regular admission price.

STOP

throwing it away!

The Habitat ReStore needs your new and used surplus materials.



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www.indyhabitat.org

- The ReStore sells home improvement items at huge discounts.
- All proceeds help to build homes for families in need.
- We keep millions of pounds of products from reaching the landfill.

Roasted Chicken Breast with Spaghetti Squash Chef Greg Hardesty - Recess

Ingredients:

- 1 Spaghetti squash, cut in half
- 4 Tbsp Butter
- 1 medium Shallot, sliced thin
- 4 chicken breasts
- 2 tsp olive oil
- 1 cup chicken stock
- 3 Tbsp butter, divided
- Juice of ½ a lemon
- 4 strips bacon
- 1 cup green beans, blanched
- 4 tsp hazelnuts, toasted and roughly chopped
- 2 tsp chopped fresh sage leaves

Directions:

1. Place squash, cut side up, in a baking dish large enough to hold both halves. Top each half with 2 tablespoons of butter, half the sliced shallots and salt and pepper to taste. Cover loosely with foil and bake in a 350 degree oven until squash is soft and its flesh pulls apart easily into "spaghetti" like strands. Start checking after 20 minutes. When squash is done, remove from oven, allow to cool and scrape flesh into a bowl. Break the spaghetti up completely, check for seasoning and set aside.
2. Season chicken breasts with salt and pepper. Heat olive oil in a medium skillet and sauté chicken, skin side down for 2 minutes, then place pan in oven 5-6 minutes more until chicken is cooked thru. Meanwhile, place another small sauce pan over medium high heat. When pan is hot, add 2 T of the butter to the pan and allow it to brown, being careful not to burn it. It should smell like toasted nuts. Immediately pour in the chicken stock and reduce to ¼ cup, about 4-5 minutes. When stock begins to get thick and syrupy, add the lemon juice, bacon, green beans, hazelnuts, sage leaves and remaining 1T butter. Whisk all together and add salt and pepper to taste. Remove chicken thighs from oven, turn skin side up and allow to rest for 2 minutes. Add any juices that accumulate in chicken pan to the hazelnut sauce.

