



RELIABILITY

The Heart of the Natural Gas Business

Comfort, Value, and Peace of Mind

Most people take natural gas service for granted--which is a compliment to their local natural gas utility. After all, safe, reliable delivery of natural gas is our top priority.

Natural gas is an efficient source of energy that is easy to use--while being easy on the environment.

Best of all, natural gas is a "home-grown" energy. There are ample supplies of natural gas in the United States to meet increased demand for years to come. In contrast, more than half of the oil used in the U.S. for vehicles, home-heating and other uses must be imported from foreign countries.

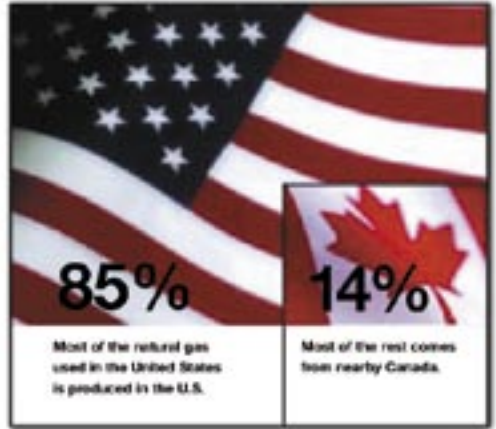
Just as thousands of farmers provide food for the nation, thousands of natural gas producers are "feeding" America's growing energy needs. It is our job to deliver this popular energy to you.

Stability and Service

By looking up at electric power lines, you can see how electricity gets to your home. It is harder to imagine how natural gas gets to you because it travels through pipelines buried underground.

Natural gas is produced in more than 20 states. High-strength steel pipelines act like interstate highways, moving huge amounts of natural

Natural Gas is a "Home Grown" Fuel



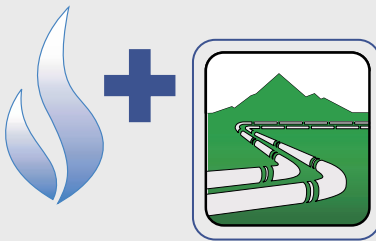
gas thousands of miles from production areas. Computerized systems tell pipeline companies where the gas is needed most, then find the most efficient way to move it there.

Put simply, natural gas utilities serve as "local delivery" for natural gas. We bring natural gas to you through distribution lines, or "mains." These mains are connected in grid patterns with strategically located shut-off valves, enabling us to maintain lines without inconveniencing customers.

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PART 1 — Natural Gas Supply

- The cost of natural gas itself (the "commodity")
- Indiana utilities make no profit



PART 2 — Delivery and Service

- Moving natural gas by pipeline from where it is produced to the area where it will be used
- Utility costs of delivering the natural gas to customers
- Utilities can earn a net income on delivering natural gas
- These charges are regulated by government officials



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Many gas companies purchase natural gas during the summer and store it underground, to help ensure that home-heating customers can be warm on even the coldest day.

We take this responsibility very seriously. Experienced personnel routinely inspect and maintain natural gas service lines, and service crews are available to respond to emergencies 24 hours a day.

Efforts like this pay off in making natural gas a fuel you can count on. We are proud that the natural gas industry has earned the best record for transporting energy safely and reliably.

El Día de Los Niños April 24

The Children's Museum of Indianapolis, with sponsorship from Citizens Gas, will celebrate El Día



de Los Niños — The Day of the Children, on Sunday April 24, with free admission to the museum from 10 a.m. – 5 p.m. The museum has created special programs that celebrate Hispanic culture and all children. The Children's Museum is located at 3000 North Meridian Street. For more information, visit ChildrensMuseum.org or call 334-3322.

Fundraiser for Black College Students

The Student Fellowship for Blacks, Inc., a non-profit organization helping black students attend black colleges and universities, will hold its annual Fashion Show/Monte Carlo Night on Saturday, May 14 from 9 p.m. to 2 a.m. at the Oasis Ballroom, 2802 Merchants Drive, in the Eagledale Shopping Plaza at 30th and Lafayette Road. Advance tickets are \$5 and tickets at the door are \$10. For tickets, contact the Student Fellowship for Blacks at 549-3166.



**American
Red Cross**

of Greater Indianapolis

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LIME CHIPOTLE GLAZED JUMBO PRAWNS

Ingredients:

- 1 to 2 lbs jumbo prawns
- ½ to 1 cup lime juice
- 3-4 tbsp butter
- 1-2 tsp chipotles in adobo butter for sauteing

Directions:

Sauté prawns in butter until done (about 5 minutes). Remove and keep warm. Add butter to skillet with lime juice and chipotle. Cook over medium to high heat until slightly reduced and thickened. Pour sauce over prawns and serve.

NOTE: Any size shrimp may be substituted for prawns.

