

the Citizens PIPELINE

April 2006

Natural Gas Still the No. 1 Choice for Home Heating

Natural gas continues to be the fuel of choice for space heating and water heating in most new American homes, according to recent data from the U.S. Census Bureau and compiled by the American Gas Association (AGA).

“Natural gas heat continues to dominate the new single-family home market, even though the wholesale cost of natural gas has risen in recent years,” said Bruce McDowell,

fuel sources, such as wood and kerosene, the survey found.

Comfort and reliability continue to be the primary advantages driving customers to natural gas, according to AGA. Consumers continue to reject electric heating systems, such as heat pumps, because they simply do not produce warm enough air to the home, especially in colder climates like Indianapolis. Unlike electricity, which is frequently cutoff



Homeowners prefer the comfort and convenience of natural gas water heaters.

director of policy analysis for the American Gas Association. “Consumers strongly prefer the comfort, reliability and value of natural gas heat, and the growing popularity of amenities such as natural gas fireplaces and barbecue grills reflects the lifestyle benefits that natural gas provides.”

Nearly seven of every 10 new single-family homes (69 percent) last year were heated with natural gas or propane, according to data from the Census Bureau. Of the remaining new single-family homes without gas heat, 29 percent had electric heat, 2 percent had oil heat and 1 percent were heated by other

in bad weather, interruptions in natural gas service are extremely rare.

Consumers also continue to show preference for natural gas water heaters because they are much more consistent at producing hot water after repeated use than electric water heaters.

Natural gas furnaces and water heaters also are known to last much longer than their electric counterparts. While electric heat pumps and water heaters often fail in less than 10 years, natural gas furnaces and water heaters often last more than 20 years if properly maintained.



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Daylight Savings Time Dawns April 2 – Check Your Smoke Alarm

Remember Daylight Savings Time dawns for the first time in Indiana on Sunday, April 2. That means Hoosiers in most counties in Indiana will turn their clocks ahead one hour before going to bed on Saturday, April 1. This is also a good time to check the batteries on your smoke alarms.



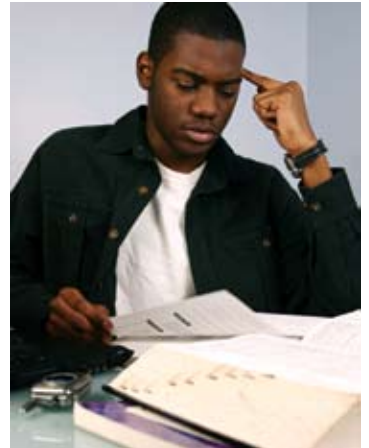
El Día de Los Niños April 30

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 30, with free admission to the museum from 10 a.m. – 4 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 nonprofit organization helping black students attend black colleges and universities, will hold its annual African Fashion Show/Monte Carlo Night on Saturday, May 13 from 9 p.m. to 2 a.m. at the American Legion Post 249, 2523 Martin Luther King Drive. Advance tickets are \$5 and tickets at the door are \$10. For tickets, contact the Student Fellowship for Blacks at 549-3166.



Chicken Velvet Soup

Ingredients:

- ½-gallon chicken stock
- 4 single stalks celery—diced small
- 1 medium-size carrot—peeled, shredded fine
- ½ Cup diced, cooked red peppers
- 2 chicken breasts—diced, cut fine
- 2-4 ounces of Sherry
- 12 ounces nonfat dry milk powder
- 1-quart hot water (to dissolve milk powder in)
- 1-pound roux to thicken

Directions:

Bring chicken stock to a simmer. Cook celery to al dente. Remove celery from pot and put aside. Add diced chicken breast and cook al dente. Remove after approximately 4-5 minutes. Depending on how fine you shredded the carrots, they may need to be cooked al dente or added last.

Bring stock back to a boil. Add 12 ounces milk powder dissolved in 1-quart very hot water. Wait about 2 minutes. Start adding roux to thicken. When it reaches desired thickness, turn off heat.

Add chicken, celery, carrots, red pepper and sherry. Stir.

