

# the Citizens PIPELINE

June 2006

## Citizens to Partner with Ministerial Alliance at Black Expo



Citizens Gas will be partnering with the Interdenominational Ministerial Alliance of Indianapolis (IMA) to highlight home heating safety and energy assistance program awareness at the 2006 Indiana Black Expo's 35th Annual Summer Celebration scheduled for July 6-16 at the RCA Dome and Convention Center.

The partnership at the Black Expo is the start of an ongoing effort by Citizens and the IMA to spread the message that all homes should have working smoke detectors and that energy assistance is available for thousands of families in need. The Summer Celebration has been showcasing the achievements of African-Americans in the areas of culture, art, history and economics since 1971.

## Performance Makes Natural Gas Preferred Home Fuel

Most new homeowners prefer the comfort and convenience of 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

*Continued on reverse. ►*



*Natural gas water heaters provide hot water when you need it, unlike their electric counterparts.*

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.**

## Rebates Available

- For more information about the advantages of natural gas, including rebates for conversions, go to [www.citizensgas.com](http://www.citizensgas.com).

## Budget Payment Plan Evens Out Heating Costs

Now is a good time to begin preparing for winter heating bills by enrolling in the Citizens Gas Budget Plan. When you join the Budget Plan, you can pay the same amount each month to help spread out the cost of winter heating. For Budget Plan eligibility information call 924-3311.



### Asparagus, Roasted Red Pepper & Goat Cheese Salad

#### Ingredients:

- 1 pound asparagus - trimmed
- 1 red pepper
- 4 ounces goat cheese - crumbled
- 1 teacup of Kalamata olives, pits removed

#### Dressing:

- 2 tablespoons white wine vinegar
- 2 tablespoons capers, drained
- 1 tablespoon Dijon mustard
- 2 teaspoons chopped tarragon
- 1 garlic cloves - finely chopped
- 1/2 small red onion - finely chopped
- Kosher salt and ground black pepper
- 1/4 cup extra-virgin olive oil

#### Directions:

1. In a large pot of salted boiling water, blanch the asparagus until just tender, drain, refresh in ice water, drain again and pat dry.
2. Roast the red pepper at 400 F.

for about 10 minutes and then place in a bowl and cover with plastic wrap. 3. When the pepper is cooled, remove skin, seeds and white membranes. 4. Slice into julienne and set aside both the asparagus and peppers. 5. Pit the olives if necessary. 6. For the dressing, combine all ingredients (except oil) in a large bowl. Whisk together and then drizzle the olive oil slowly into the bowl, whisking the entire time. Season to taste.

To serve: Toss the asparagus in a little of the dressing and place on four plates. Toss the peppers and olives in the dressing and place on top of the asparagus. Crumble goat cheese on top, then drizzle a little of the dressing on the plates. Serve with crusty bread.

