

P the Citizens PIPELINE

March 2006

Pipeline Safety Always a Top Priority at Citizens Gas

With spring just around the corner and many people preparing to dig in their yards, it's important to review the do's and don'ts of pipeline safety.

Don't Dig Blind

Damage from digging or some other third-party intrusion is by far the most common cause of pipeline emergencies.

That's why it's vital to Call Before You Dig. If you're planning to dig a hole, tear down a building or engage in any earth moving activity, please call toll free **1-800-382-5544** at least two full days prior to work. We'll locate gas lines in the area free of charge so you can avoid problems.



Markers

For safety reasons, most of our pipelines are buried. To identify them, look for the line markers like the one shown here. We install markers at many roads, rail and river crossings, and other places along the right-of-way. Markers show the line's approximate location, and they also provide emergency contact information. Markers do not provide information on the depth or number of pipelines in the vicinity and do not indicate the exact position of the pipeline. Pipelines may not follow a straight path between markers.



If You Smell Gas

If you smell gas, please do the following:

- Do not do anything that would create a spark including turning off lights, lighting a match or using the telephone (including cell phones).
- Ensure everyone leaves the home/building or area immediately.
- Use a telephone away from the building or area to call 911 and Citizens Gas at 924-3311 or 1-800-427-4217, any time of day or night. When you call give your name, phone number and a description of the leak and its location.

Please note: There is no charge for calling the gas company to check for a gas leak. Citizens Gas is available to immediately respond to leak calls 24 hours per day, 365 days per year.



Citizens Gas

Energy Savings Highlighted on Earth Day

Citizens Gas will be on hand to provide valuable energy saving information at the Earth Day Indiana Festival scheduled for April 22 from 11 a.m. to 4 p.m. at the American Legion Mall at North and Meridian Streets in downtown Indianapolis. Remember, when you save energy, you also help the environment. For more energy-saving information, including a free energy audit through the Citizens Home Energy Advisor, go to www.citizensgas.com.

March is Red Cross Month!

- Get Prepared: Make a family disaster plan and build a disaster supplies kit.
- Get Trained: Take Red Cross CPR and First Aid Classes. They're available online!
- Volunteer: There are plenty of ways you can help your local Red Cross.
- Donate: Support emergency preparedness and disaster relief close to home.



American Red Cross
of Greater Indianapolis

Learn more about the Greater Indianapolis Red Cross and sign up for the eNewsletter at: www.indyredcross.org. Or call 317-684-1441 for more information.

Meet Martindale on the Monon!



Martindale on the Monon, the latest downtown neighborhood revitalization effort, is opening its doors to the public. In partnership with the Builders Association of Greater Indianapolis, Martindale on the Monon will represent downtown living in the annual Parade of Homes. Mark your calendars to join Citizen's Gas, a neighborhood sponsor, on May 6th and 7th. The event will run from noon to 6:00 p.m. both days, and will feature tours of the new homes located on the 1600, 1700, and 1800 blocks of Yandes Street. For more information, watch for updates at www.martindaleonthemonon.com.

Broccoli and Cheese Casserole

Ingredients:

- 30 oz. package of frozen chopped broccoli, drained
- ½ cup fat-free egg substitute
- One 10 ½ oz. can of reduced-fat cream of mushroom soup
- 1 cup fat-free mayonnaise
- ½ cup low-fat shredded soy cheese
- 2 tbsp. minced onions
- 1 cup of cooked brown Rice
- Dash of pepper
- 6 reduced-fat Ritz crackers, crushed

Directions:

1. Preheat oven to 350 degrees F
2. Spray 2-quart casserole dish with non-stick cooking spray. Set aside.
3. Cook broccoli according to package directions.
4. Combine broccoli, egg, soup, and mayonnaise in large bowl.
5. Add cheese, onions, rice, and pepper to mixture, and stir.
6. Pour mixture into prepared casserole dish.
7. Sprinkle crushed crackers over top.
8. Bake at 350 for about 30 minutes, or until sauce is hot and bubbly.

