

P the Citizens PIPELINE

November 2006

Staying Safe This Winter

Citizens Gas would like to remind all customers of the following important safety tips as they prepare their home for the winter.

Home Heating Safety

All homes should have working smoke and carbon monoxide detectors on all levels and everyone should be very careful using space heaters.

- Check batteries for smoke and carbon monoxide detectors regularly.
- Have a home evacuation plan and review it with your family.
- Keep space heaters away from things that burn.
- Do not use space heaters in bedrooms or any room where you sleep.
- Keep children and pets away from space heaters.
- Fuel-burning space heaters, fire places and wood stoves can create deadly carbon monoxide in your home.
- Have annual inspections and cleanings of heating systems, vents, flues and chimneys.



Detecting a Leak

Natural gas from local distribution companies has an odor similar to rotten eggs so that even the smallest leaks can be detected. Follow these steps if you smell gas.

- Do not turn on any lights or use the telephone.
- Ensure everyone leaves the home/building immediately.
- Use a telephone away from the building to call Citizens Gas, 924-3311, any time of day or night.

Scratch & Sniff
the flame
to smell
Natural Gas



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

Call Before You Dig

If you're planning to dig a hole, tear down a building or engage in any other earth moving activity, please call Toll Free **1-800-382-5544**, at least two full days before you dig. We'll show you or your contractor where the gas lines are located.



Citizens Gas

Energy Assistance

Indianapolis area residents who have no heat or are facing disconnection are reminded that energy assistance may be available by calling Community Action Agency of Greater Indianapolis at: **1-866-565-0197**.

Customers are urged to contact the utility at 924-3311 if they are getting behind on their gas bill. Citizens Gas works with customers to set up flexible payment arrangements to catch up on past due bills.

Citizens Gas Projects Lower Bills This Winter

Citizens Gas advises customers that it projects the typical Marion County residential heating bill will decline about 8 percent for the November through March winter heating season, assuming normal temperatures.

Citizens Gas projects that the typical customer will spend a total of about \$790 for natural gas service over the November through March period. This compares to about \$859 that the typical customer would have spent last year with normal temperatures.

Free Programmable Thermostats Offered

A limited number of Citizens Gas customers have the opportunity to receive a free programmable thermostat, if they agree to purchase a clean and check or other service call from one of the following authorized dealers.

The thermostats, which retail for about \$50, can help customers lower their energy bills this winter. Citizens Gas encourages customers to lower their thermostat to at least 68 degrees when they are home and lower at night or when they are gone.



Air-Trol Heating Heating & Air Conditioning 241-4365
Airtron Heating & Air Conditioning, Inc 783-3101
Bolls Heating & Cooling 638-1541
Comfort Master 546-2665
H & H Heating & Cooling 787-5371
Hughes Heating & Cooling 945-2040
Love Heating & Air Conditioning 353-2141
Mid-West Heating & Cooling 486-1000

Peterman Heating & Cooling 859-4270
Deato's Mechanical 881-2234
Godby Heating & Air Conditioning 244-3444
Grace Heating Services 631-9780
Ken Maddox Heating & Air Conditioning 787-1354
T.A. Kaiser Heating & Air 297-1622
Comfort Doctor 616-0598

Sauce Vierge Tilapia by Chef Dan Dunville

Ingredients:

- 1 lb. fresh Tilapia
- Flour for dusting
- 3 tbs. blended oil
- 2 ripe tomatoes, seeded and diced small
- 1 lemon, juice and zest
- 1 tbs. garlic, minced
- 2 tbs. fresh basil
- 2 tsp. dry oregano
- 1 tsp. dry thyme
- 2 tsp. capers
- 1 tbs. kalamata black olives, pitted and minced
- 3 tbs. red onion, minced
- 1 tbs. fresh chives
- 2-3 tbs. extra virgin olive oil
- Salt and pepper to taste

Directions:

1. Combine all items in a small mixing bowl, except for the fish and flour.
2. Let rest at least 2 hours in the refrigerator.
3. Season tilapia with salt and pepper, then dust with flour.
4. Sauté in blended oil in sauté pan for 2-3 minutes, turn and continue to cook on other side until just cooked through - approximately 3-4 additional minutes.
5. Remove fish and place on plate.
6. Drizzle sauce vierge over fish and around plate.

