

Board of Directors Schedule

The 2013 Board of Directors meeting schedule is below. Please note, meeting days and times are subject to change. Please visit CitizensEnergyGroup.com for scheduling changes and meeting agendas. All board meetings are held at 2020 N. Meridian Street.

January 11:	9:00 a.m.
January 14:	9:30 a.m.
February 20:	9:30 a.m.
March 20:	7:30 a.m.
April:	No Meeting
May 15:	9:30 a.m.
June 19:	7:30 a.m.
July:	No Meeting
August 21:	9:30 a.m.
September 18:	9:00 a.m.
October 9:	9:30 a.m.
November 20:	7:30 a.m.
December 11:	9:30 a.m.



Wastewater Rates Increasing to Fund System Improvements

In January, wastewater rates will rise 10.75 percent. This most recent rate increase was originally approved by the Indianapolis City-County Council and later approved by the Indiana Utility Regulatory Commission (IURC) as part of Citizens' acquisition of the wastewater utility in 2011. The rate increase is necessary to fund federally mandated improvements in the community's sewer infrastructure. The improvements will help prevent raw sewage from overflowing into rivers and streams during rain events.

Smoke and CO Alarms Save Lives



Citizens Energy Group urges customers to have working smoke and carbon monoxide detectors on all levels of their home and to establish a home evacuation plan. Citizens also reminds customers to exercise caution when using space heaters. Customers can receive a free smoke detector by visiting the Customer Service Lobby at 2020 N. Meridian on Saturday, January 5th and Saturday, January 12th while supplies last. More information about smoke alarms is available at CitizensEnergySafety.com.

A Warm Thank You

Citizens Energy Group would like to thank all the customers who donated to the Warm Heart Warm Home Foundation in December. Your generous donations will help hundreds of individuals and families pay their winter heating bills. Since it started in 1994, the Warm Heart Warm Home Foundation has provided energy assistance to thousands of Indianapolis families.



Discount to Indianapolis Home Show

The 2013 Indianapolis Home Show runs January 25th through February 3rd at the Indiana State Fairgrounds. Get \$4 off adult admission by visiting IndianapolisHomeShow.com and entering coupon code: CITIZENS. Like Citizens Energy Group on Facebook for a chance to win an iPad.



Universal Service Program Discounts for Customers Receiving Energy Assistance

The Universal Service Program (USP) offers discounts on the current gas charges for customers who qualify for the Energy Assistance Program (EAP). Customers will receive discounts on their current monthly gas charges based upon their level of need. Low-income customers who have applied and are eligible for financial assistance from the EAP are automatically enrolled in the USP. The USP will reduce the current gas charges of eligible low-income customers by 10, 18 or 25 percent, depending on the family's income.

Those who qualify for the USP will see a "Universal Service Program Discount" on their utility bill, noting the exact USP discount applied to their bill. By continuing to pay their utility bill, USP participants will remain on the program through May 2013. Customers may call Connect to Help at 211 to discuss a variety of household assistance programs. Customers are urged to contact the utility at 924-3311 if they fall behind on their bills.



Turkey Burger with Napa Slaw and Peach Compote

From Chef Wilson Rojas from Bru Burger Bar

To see a cooking demonstration of this recipe on Chef's Choice with Citizens Gas, go to www.CitizensEnergyGroup.com. Each month Chef's Choice features a local chef/restaurant cooking some of their favorite recipes!

Napa Slaw:

1 Head Napa/Chinese Cabbage
1 Red and Green Pepper
1 Carrot
1 Red Onion

Slaw Directions:

Julienne slaw, carrots and onion. Finely dice the red and green peppers. Mix all together and add salt and pepper to taste.

Peach Compote:

1 Can Peaches
½ Cup Diced Spanish Onion
1 lb. Unsalted Butter
1 Cup Brown Sugar
2 oz. Grated Ginger Root

Compote Directions:

Saute the onions in the butter until caramelized. Add peaches and ginger root and caramelize. Remove from heat and allow to cool in refrigerator.

Ginger Dressing:

¼ Cup Lime Juice
1 Tbsp Dijon Mustard
2 Tbsp Soy Sauce
2 Tbsp Brown Sugar
1 Cup Soybean/Olive Oil
½ Tbsp Crushed Red Pepper

Dressing Directions:

In a mixing bowl, add lime juice and brown sugar, mix together until the sugar is dissolved. Then

add everything else together, except the oil, into a food processor. Once it is all thoroughly liquefied, SLOWLY add the oil. Once finished, put into a squeeze bottle and refrigerate.

Curry Mayo:

1 Tbsp Curry Powder
1 Cup Mayonnaise

Mayo Directions:

In a mixing bowl, combine with whisk or fork. Refrigerate when finished.

Once your patty is thoroughly cooked, you can

put it onto any type of bun you want. Or if you want you can make it without bread, and serve it on top of the slaw. The Napa Slaw and Ginger Dressing are a wonderful way to make a salad, and the peach compote is really good on top of a piece of Angel Food Cake or even vanilla ice cream and mixed into plain yogurt.

