

## You May Qualify for an Earned Income Tax Credit

The Earned Income Tax Credit (EITC) is a federal tax credit for low to moderate income working individuals and families. The amount of EITC received is dependent on income, marital status, and number of children.

Number of Qualifying Children	Individual Filer	Joint Filer	Maximum Credit
0	\$13,980	\$19,190	\$475
1	\$36,920	\$42,130	\$3,169
2	\$41,952	\$47,162	\$5,236
3+	\$45,060	\$50,270	\$5,891

## Important Heating Safety Tips

- **Smoke and CO Detectors Save Lives:** Everyone should have working smoke detectors on each level of their home and at least one carbon monoxide alarm in their home. Also remember to check smoke detectors monthly for dead batteries.
- **Staying Safe At Home:** Keep space heaters away from flammable items, like furniture and draperies. Do not use fuel burning space heaters indoors because they can create deadly carbon monoxide (CO), a toxic, odorless gas. If you suspect CO, get fresh air and call 911. Don't heat your home with a gas oven. Long-term, continuous use of a natural gas oven can create carbon monoxide in your home.
- **What To Do If You Smell Natural Gas:** Natural gas has an odor similar to rotten eggs, so that even the smallest leaks can be detected. If you smell gas:
  - Do not turn on the lights or use the telephone.
  - Evacuate the building.
  - Using a telephone away from the building, call 911 and Citizens Energy Group at 924-3311.
- **Where to Call for Help:** Citizens Energy Group customers living without heat or those who are behind on their bill, should contact the utility at 924-3311.



## Daylight Saving Time Provides Helpful Reminder

On Sunday March 10, we'll turn our clocks forward one hour in observance of Daylight Saving Time. This is also an opportune time to check the batteries in your smoke and CO detectors. Citizens Energy Group urges all customers to have working smoke and carbon monoxide detectors on all levels of their home and to establish a home evacuation plan to practice with your family. The company also encourages customers to exercise caution when using space heaters. More information about smoke alarms is available at [www.CitizensEnergySafety.com](http://www.CitizensEnergySafety.com).

# Sharing the Dream, Citizens Employees Restore Perry Park



Sharing the Dream is an annual event designed to serve the community and honor the late Dr. Martin Luther King Jr. This year's service project marked Citizens' fifth partnership with Indy Parks and the Indianapolis Parks Foundation. Over the years, Citizens has contributed more than \$500,000 for improvements to Brookside Park Family Center, Martin Luther King Park's pool and bathhouse, Pride Park Community Center, Municipal Gardens and Eagle Creek Hide-A-Way.

More than 200 Citizens Energy Group employees helped restore Perry Park Ice Area during the fifth annual "Sharing the Dream" event. The 40-year-old arena on the city's south side is a popular place in the community, offering recreational activities for nearly 30,000 visitors a year.

During the event, employees partnered with Indy Parks, the Indianapolis Parks Foundation, Marksmen Construction Services and Mitsch Design to give the arena a fresh look. Among other things, volunteers painted the walls in the lobby and locker rooms, assembled new skate benches, washed glass surrounding the ice rink, replaced emergency lights and installed new speakers for the sound and PA system.



## Chicken with Porter Mushroom Sauce

From Chef John Rantanen from Ram Restaurant & Brewery

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

### Ingredients:

1 Chicken Breast  
¼ Tbsp Cooking Oil  
1 tsp Shallots (diced)  
¼ Cup Sliced Mushrooms  
¼ tsp Dry Tarragon  
¼ Cup Veal with  
Porter Demi-glace  
1 Tbsp Madeira Wine  
Salt and Pepper to taste



### Directions:

Season your chicken breast with salt and pepper. Add your cooking oil to a hot pan. Cook chicken breast in the hot pan until cooked through (internal temp 165F), then remove from the pan and set aside. To the same pan add shallots and sauté for apx. 30 seconds and add the mushrooms. Deglaze the pan with Madeira wine, and add your dry Tarragon. Be sure when

adding the wine that you are careful of flare ups due to the alcohol. Add your Veal Porter Demi-glace and heat through. Once the sauce is heated through add your chicken back to the pan and sauté for 30 seconds. Plate and serve with mashed potatoes and veggies.

