the citizens
connection

Deep Rock Tunnel Project Makes Major Headway

A project to capture and store raw sewage is currently one year ahead of schedule. The Deep Rock Tunnel Connector is an eight-mile long tunnel, 18-feet in diameter, 250-feet below the ground. When finished, the tunnel will capture and store millions of gallons of raw sewage during heavy rain events keeping the raw sewage out of Indianapolis rivers and streams.

The project, which began at Southport Rd & Tibbs Ave on the city's south side, started last fall. The tunnel boring machine is more than two miles along its eight mile trek. Once the tunnel is bored, it will be lined with concrete. Expected completion is 2017, but if work continues to progress as it has, the project could be finished as early as 2016.

The Deep Rock Tunnel Connector is the biggest of many sewer infrastructure projects that will be paid for by Citizens Energy Group's proposed rate increase. If approved by the Indiana Utility Regulatory Commission (IURC), sewer rates will increase by nearly 25% in 2014, or about $10-$14 per month for the average residential customer. Investing in utility infrastructure, cleaning up rivers and streams, and eliminating failing septic tanks will position Indianapolis as a city that creates jobs and attracts new businesses and residents.

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Tips for Watering Your Lawn

During the summer, grass performs best with enough water to keep it green and growing. Under ideal conditions grass can survive between five and eight weeks without water including healthy turf, good soil and little or no traffic. If you wait to water, you should not see any significant thinning or damage when the grass greens; however, this is affected by species, age, shade and your maintenance practices.

- To prevent evaporation, avoid watering during the heat of the day.
- Water thoroughly early in the morning. Wet the soil to the depth of the deepest root, approximately 2 - 4 inches.
- Aerate regularly to improve water penetration.
- Mow frequently and at 3 inches or higher.
- Stay off the grass, and limit traffic (kids, pets, mowing) to minimize crushing.
- Avoid the temptation to apply herbicides because they are ineffective on drought-stressed weeds and can damage drought-stressed grass.
- Compost is a great fertilizer and helps retain moisture in the soil, which helps conserve water.
- Use water collected in a rain barrel to irrigate plants and flowers.

Save Time and Money by Combining Your Bill

Last fall, Citizens initiated a process to combine customers' gas, water, and wastewater bills for services at the same location. To date, the majority of our customers are now receiving one bill and in turn, making just one payment. Some Citizens customers, however, are still receiving multiple bills. In order to correct this, we need to hear from you. If you're still receiving a separate gas, water or wastewater bill, please visit our website at www.citizensenergygroup.com and click on "Combined Bill Request," or contact us by telephone at 317-924-3311. Combining bills not only saves customers time, it also saves Citizens nearly one million dollars annually. That savings is passed directly onto our customers through lower rates.

Seafood Linguini
From Chef John White from Milano Inn

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

Ingredients:

6 mussels
2 oz baby clams
2 oz squid
5 – 10/20 shrimp
6 medium scallops
1 oz olive oil
½ oz butter
6 oz linguini
pinch of salt and pepper
dash of oregano
2 leafs fresh basil
fresh parsley
freshly grated parmesan cheese

Directions:

Heat oil in 10" skillet, add mussels, clams, shrimp and scallops. Cook for 2 minutes (add spices). Then, add squid and cook for another 2 minutes. Add white wine. Let the wine burn off then add butter. When the butter is melted, the dish is done. Heat pasta in hot water, toss with seafood, arrange in bowl and garnish with Parmesean and parsley.

Chef's Choice with citizens energy group