

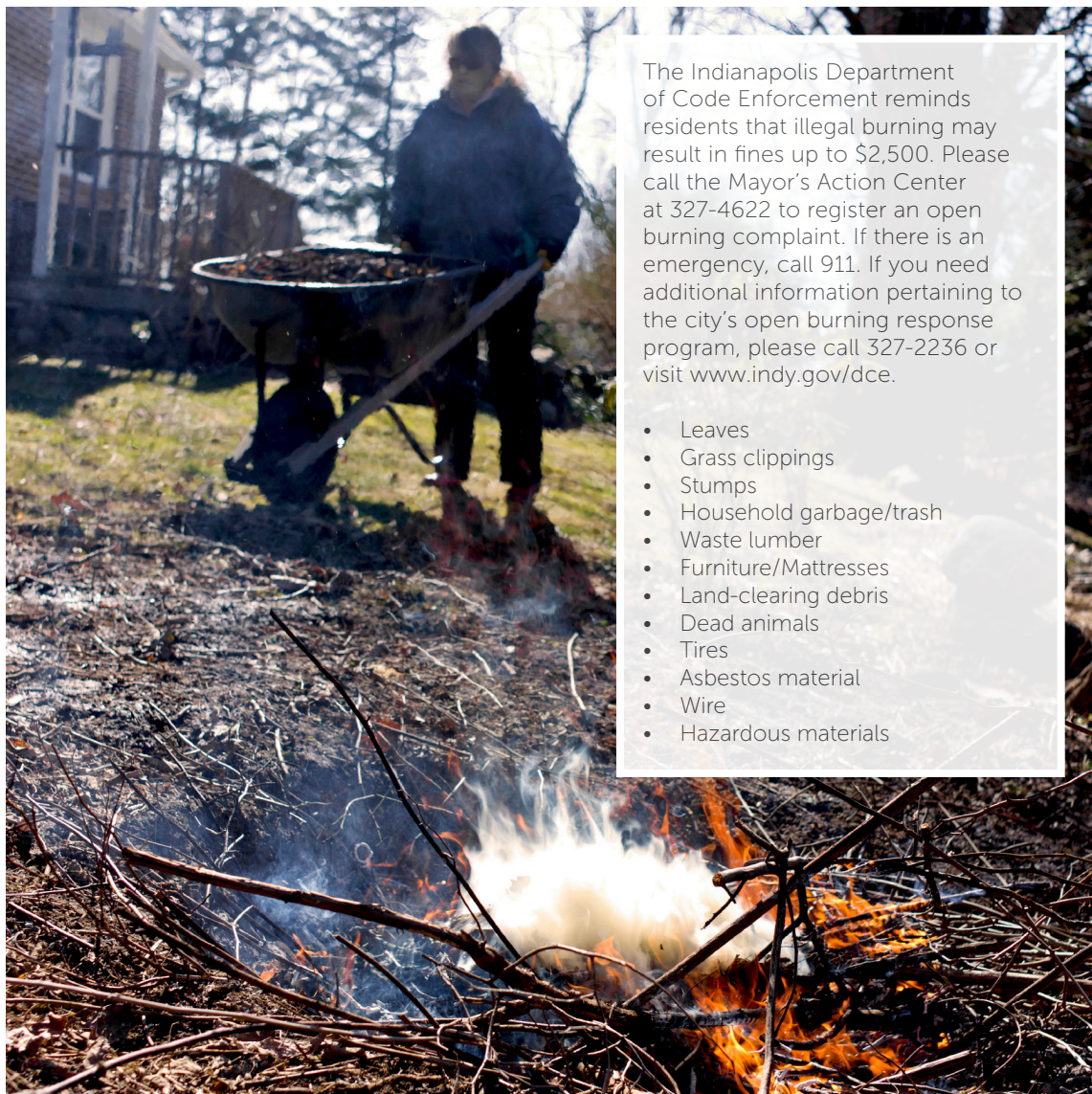
Reduced Sewer Charges

Beginning on May 1st, Citizens launched its annual Reduced Sewer Charges program for eligible customers. Due to outdoor watering, this program takes into consideration all water used is not disposed of in the wastewater system, therefore reducing the sewer charges for the month. Eligible residential customers will see a new line item on their bill labeled: Reduced Sewer Charges.

The program works just as it did in the past with customers receiving an adjusted sewer

charge on their bills in the summer months (May through September) reflecting either their average or actual usage, whichever is less. In previous years, customers would see this reduction reflected as a credit on their bill. Customers whose average usage is less than their actual usage will see the Reduced Sewer Charges line item. All others will see the typical line item labeled: Sewer Charges. No further action is needed by customers as this program is automated.

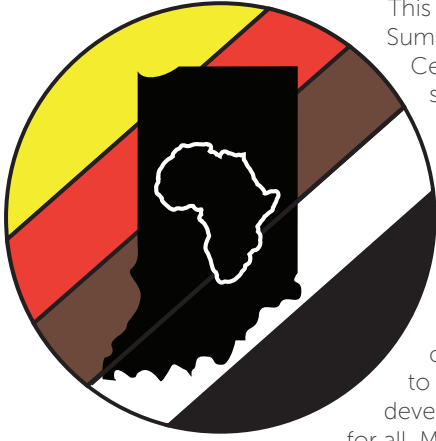
Illegal Burning May Result in Hefty Fines



The Indianapolis Department of Code Enforcement reminds residents that illegal burning may result in fines up to \$2,500. Please call the Mayor's Action Center at 327-4622 to register an open burning complaint. If there is an emergency, call 911. If you need additional information pertaining to the city's open burning response program, please call 327-2236 or visit www.indy.gov/dce.

- Leaves
- Grass clippings
- Stumps
- Household garbage/trash
- Waste lumber
- Furniture/Mattresses
- Land-clearing debris
- Dead animals
- Tires
- Asbestos material
- Wire
- Hazardous materials

Indiana Black Expo Summer Celebration July 11-21



This year, the Indiana Black Expo (IBE) celebrates its 43rd Annual Summer Celebration from July 11-21 at the Indiana Convention Center and other local facilities. The Summer Celebration has been showcasing the achievements of African-Americans in the areas of culture, the arts, history, education and business since 1971.

Indiana Black Expo, Inc. is a year-round, multifaceted community service organization with 10 chapters around the State of Indiana. IBE celebrates cultural diversity and inclusiveness across all races, ethnicities, nationalities, generations, socioeconomic levels and religious affiliations. The organization continues to strive for excellence by providing unique events and programs which reflect the changing landscape of Indiana and the world. IBE's commitment to excellence through personal enhancement and community development exemplify our dedication to improving the quality of life for all. More information is available at www.indianablackexpo.com.

Help IPS Students through Indy's Backpack Attack

Citizens is a proud sponsor of the Backpack Attack program that provides back to school supplies to at-risk students. According to United Way, nearly 80 percent of IPS students start the school with inadequate school supplies. This year's Indy Backpack Attack Kick Off is scheduled for Monday, June 24 at the Children's Museum and will run through July 19. In 2012, the Backpack Attack assisted more than 33,600 students. For more information about the Backpack Attack and how you can donate, visit www.indybackpackattack.org.



Spiced Shrimp with Corncakes served with Spicy Avocado Creme

From Chef Sully from Hoaglin To Go

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!

Shrimp Ingredients:

1 lb uncooked shrimp
1 tbsp chopped garlic
1 tbsp chopped shallots
1 tbsp coriander
¼ cup lime juice
2 tbsp butter
Salt & Pepper to taste

Shrimp Directions:

Add butter to a skillet over medium heat. When hot add garlic and shallots; sauté for one minute. Add shrimp to skillet until cooked (4-5 minutes). Season with salt and pepper and add lime juice. Remove from pan and toss shrimp in coriander.

Corncake Ingredients:

½ cup flour
¼ cup cornmeal
½ tsp baking powder
1 tsp salt
1 tsp sugar
1 cup low fat sour cream
1 whole egg
1 cup fresh corn kernels
2 scallions (chopped)
½ cup grated smoked gouda cheese
1 tsp cumin
1 tsp smoked paprika
¼ cup diced red pepper
¼ cup diced green pepper
2 tbsp vegetable oil

Corncake Directions:

Preheat oven to 345. Mix all dry ingredients in large bowl. Add wet ingredients to dry mix. Form into cakes using a small 3 ounce scoop or small spoon. Heat oil in skillet over medium heat. When the oil is hot add formed corn cake. Cook until golden brown for approximately 1 minute on both sides. Transfer to preheated oven for five minutes.

Spicy Avocado Crème

Ingredients:

1 ripe avocado
1 lime (juiced)
½ cup sour cream
1 jalapeno
salt and pepper to taste

Spicy Avocado Crème

Directions:

Peel avocado and place into food processor. Add lime juice, sour cream, deseeded jalapeno and salt & pepper. Process until smooth.

