

Important Irrigation System Testing Reminder



Water distribution systems are designed with the intention of the water to flow from the distribution system to the consumer. If a system is unprotected, it is possible for water to flow in the opposite direction. This is called backflow and it can compromise the public water supply.

During warmer months, many customers turn on their irrigation systems. All irrigation systems are required to have properly working cross-connections, meaning the system is directly connected to another source of water. Cross-connection control devices must be

tested every year by testers certified by the state. Contact your irrigation system contractor or look in the phonebook when in search of a certified tester.

Once the test is complete, you or your tester must submit documentation to Citizens Energy Group via postal mail or fax. Citizens recommends that you keep a copy of the test results for your personal records. For more information about Backflow Prevention Testing, please visit CitizensEnergyGroup.com and search under the "Water" tab for "Backflow Prevention."

Citizens Budget Plan Open Enrollment is Available Now

Make it easier to manage your monthly utility expenses throughout the year by enrolling in the Citizens Budget Plan. This payment plan spreads the cost of your utility services into equal monthly payments. If your account balance is in current standing, you may qualify to start this plan. For additional information and to learn the monthly budget amount for your account, please call us at 924-3311.



Add Some Sparkle to Your Summer!

Friday Night Fireworks return to Victory Field! Your Indianapolis Indians proudly offer two spectacular shows every Friday night beginning in May. After you take in the action on the field during a Friday 7:15 p.m. game, you can look to the sky and enjoy a fantastic fireworks show!

Friday Night Fireworks at Victory Field

- May 10 and 17
- June 7, 21 and 28
- July 26
- August 2, 9, 16 and 30

Bonus post-game fireworks shows can be seen at Victory Field on Memorial Day (May 27), Independence Day (July 4) and the last-regular season home game (August 31).

#ComeCelebrateSummer with your @IndyIndians – get your seats today at IndyIndians.com



Farmers' Market Opens in May

The Original Farmers' Market at Indianapolis City Market returns Wednesday, May 1, 2013 for its 16th consecutive season. More than 50 producers travel to the heart of Indianapolis to share their locally-produced meats, eggs, cheeses, poultry, honey, syrups, plants, produce, fresh-cut flowers, baked goods and more! Here, Indy urbanites are able to see and taste the benefit of sourcing locally and supporting their community. Consumers positively impact their health, preserve Indiana farmland and foster the movement towards sustainable agriculture through the Original Farmers' Market.

The Indianapolis City Market is a non-profit organization, and the Original Farmers' Market was established in 1997 to provide a platform for local producers to sell their Indiana products directly to consumers. For more information, visit our website www.indycm.com.

Maryland Style Crab Cakes with Corn Ragout

From Chef Andrew Miller from Creation Café

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!

Crab Cake Ingredients:

1 pound backfin blue crab meat
or other lump crab meat
¾ cup bread crumbs
1 yellow onion diced
3 stalks of celery diced
1 red pepper diced
1 egg beaten
¾ cup mayonnaise
1 tsp dijon mustard
¼ tsp worcestershire
½ tsp Old Bay seasoning
salt to taste

Crab Cake Directions:

Saute the onion, celery and red pepper until slightly softened. Let vegetables cool then mix all ingredients together except for the crab. Gently fold crab in at the end. Lightly dredge in seasoned flour and pan fry until golden brown.

Corn Ragout Ingredients:

2 pieces bacon diced
1 yellow onion diced
1 pablano pepper diced
1 red pepper diced
3 cups fresh or frozen corn
1 cup heavy cream

Corn Ragout Directions:

Saute bacon until it starts to brown add in onion cook until translucent. Add in rest of vegetables including corn. Cook for few minutes then add in heavy cream. Simmer for 10-15 min.

