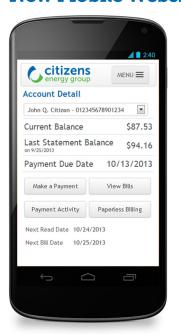
October 2013

Safety Comes First at Citizens Energy Group

Citizens Energy Group urges all customers to have working smoke and carbon monoxide alarms on all levels of their home and establish a home evacuation plan. Citizens Energy Group also recommends that every home have at least one dual sensor smoke alarm, which includes both ionization and photoelectric technology to detect both fast-moving and slow smoldering fires. More information about home heating safety is available at CitizensEnergySafety.com.



New Mobile Website





Citizens recently launched an optimized website for mobile phones. Now you can manage your account from your mobile phone exactly as you do today from your computer. Your current balance, next bill date and 24 months of billing history are all available. Paying your bill is even easier with the ability to manage your bank accounts, schedule payments for the future and even review and cancel pending payments. While you're there, be sure to sign up for convenient features like paperless billing and automatic bank deductions. To check out the new site, visit CitizensEnergyGroup.com or search for Citizens Energy Group from your Android, iPhone, or Windows Phone today!

Online Banking Payments – Is Your Citizens Energy Group Account Information Correct?

Many customers use online payment features available from their bank as a fast and convenient way to pay their Citizens bill. If you use this payment method, please review the payee information to ensure we will receive and post your payment quickly. The payee name should be Citizens Energy Group, PO Box 7056, Indianapolis, IN 46207. Please verify your Citizens account number matches the number shown on the upper right corner of your bill.





Ways to Save

At Citizens Energy Group we know conserving energy not only saves you money, but it also benefits the environment. Below are some ways you can conserve energy and reduce your heating bill this winter. Find more conservation tips on our free 2014 energy tip calendar available for download at CitizensEnergySavers.com.

- **Dial it down** Turn your thermostat setting down to 65 68 degrees during the day, especially when you're not home. You may be able to set it even lower at night, but do not shut the furnace off if the temperature is expected to drop below 45 degrees. Under any conditions, keep thermostat adjustments to a minimum and do them gradually. You can automate these changes by installing a programmable thermostat.
- Turn down your water heater thermostat – At 120 degrees your water heater will be more energy efficient than at higher temperatures and still produce enough hot water for daily needs.
- Check your furnace filter A clean filter helps your furnace do its job more efficiently and effectively. So change the filter each time you pay your utility bill. Never remove the filter without replacing it.
- Close the flue Make sure the flue/ damper on your fireplace is closed when not in use. Keeping your flue open is like keeping a window open and allowing warm air to shoot up the chimney.



See the reverse side for important contact and payment information.

• Replace old furnaces – If your furnace is more than 10-years-old, it's likely only about 60-70 percent efficient, meaning you lose about 30-40 cents of every heating dollar you spend. Most new furnaces are more than 80 percent efficient. Cash rebates are available on high efficiency natural gas appliances for your home. Get the rebate application and complete details on appliance and service requirements by visiting CitizensEnergySavers.com or by calling 1-800-203-1856.

Shrimp Etoufee

From Chef Ryan Borchelt from B's Po Boy

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:

½ cup butter

½ cup flour

1 cup diced onion

1 cup diced celery

1 cup diced green bell pepper

5 garlic cloves minced

1 tsp. basil

1 tsp. black pepper

1 tsp. cayenne pepper

1 tsp. salt or to taste

1 tsp. hot sauce

1-2 cups chicken stock or fish stock

1 lb. cleaned crawfish tails or peeled and deveined shrimp

1 tbsp. chopped parsley



Directions:

In a large heavy bottomed stock pot melt the butter, adding the flour to make a roux the color of peanut butter. Add the onion, green pepper, and celery, cook until soft and tender. Add the garlic and spices cook two minutes. Add the stock bring to a boil. Add the shrimp or crawfish parsley

simmer for about 5 minutes. Serve over steamed rice.

