the citizens **Connection**

September 2013

Natural Gas – The Preferred Energy Source

Whether it's heating your home, cooking your food or drying your clothes, natural gas is the comfortable, efficient answer to your home appliance needs. If you're thinking about choosing natural gas appliances for a new home or replacing older appliances in an existing home, Citizens can steer you in the right direction.

Heat:

- Gas heat is warmer and more comfortable. A natural gas furnace provides heat that's 20-40 degrees warmer than an electric heat pump, which typically produces cool to lukewarm air at the heat register. A home heated with natural gas will feel warmer than one heated with an electric heat pump.
- Natural gas furnaces often last twice as long as electric heat pumps. Because they operate year-round for heating and cooling, electric heat pumps typically last 10-12 years. By contrast, natural gas furnaces often last about 20 years.
- Natural gas furnaces work better with a setback or programmable thermostat than electric heat pumps. With a natural gas furnace you can turn down your heat when you're gone and when you return, the gas furnace will heat your home to a comfortable temperature much quicker than an electric heat pump.



Cooking:

 Nine-out-of-ten chefs prefer natural gas stoves over electric. Gas stoves provide instant control of heat.
 Unlike an electric stove where you often must remove a pot of boiling water from the burner to prevent a mess, natural gas allows you to instantly reduce the heat.

Water Heating:

• Unlike electric water heaters, natural gas provides hot water when you need it. When a family member takes a long, hot shower, the next person in the shower doesn't have to worry about a sudden rush of cold water.

Clothes Dryers:

• Natural gas clothes dryers dry clothes faster and cost less than electric clothes dryers.

Citizens Hosts Annual Be WinterWise Fair



Winter weather is around the corner and Citizens Energy Group wants its customers to be prepared. On Saturday, October 19, from 9 a.m. – Noon, Citizens will host its annual Be WinterWise Fair at 2020 North Meridian Street. Be WinterWise attendees will learn tips to keep their utility bills low and their families safe this winter. The first 300 people will receive a free smoke alarm. Enjoy food, prizes and entertainment!





Go Paperless and Receive Your Bill Online

Sign up for Paperless Billing. Rather than receiving a bill through the mail, our paperless billing service will send you an email each month with your billing details. You can then pay your bill through your bank, by phone, or online. Please visit our website at www.citizensenergygroup.com and click on "Go Paperless" for more information.

Rent Jameson Camp's Retreat Center & Support a Great Cause!

Host your next church retreat, family reunion, corporate event, wedding, retirement party, birthday celebration, conference, university or school event, etc. at Jameson Camp, and help support a great non-profit organization serving disadvantaged youth!

Surrounded by nature and nestled on 100 beautiful acres of woods, Jameson Camp's Retreat Center is conveniently located just minutes from Indianapolis' downtown and International Airport.

Jameson Camp's Retreat Center offers premier facilities for rent in a lovely rustic setting with all the amenities at an affordable price! Simply call (317) 241-2661 for a tour of our breathtaking facility.

Jameson Camp is a year-round youth serving organization and partner agency of United Way of Central Indiana offering residential summer camp, youth leadership, and outdoor education. Rental of Jameson Camp's Retreat Center helps support the youth we serve. Other ways to help include: volunteering, contributions or donating supplies.

For more info: www.jamesoncamp.org.



King Torta From Chefs Javier & Jose Pena from Don Gusto P.J.

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:

4 oz Chicken breast
2 oz Ham
3 oz Chorizo Mexican sausage
1 Hot dog
2 oz Fried beans
2 Eggs
1 Tbsp Chicken seasoning
2 oz Diced tomatoes
3 oz Mozzarella cheese
1 oz Diced onions
2 oz Lettuce
½ Avocado
2 oz Mayonnaise
4 oz Bread crumbs
1 Mexican Telera bread



Directions:

Bread chicken breast with one egg and bread crumbs. Cook chicken breast in pan, and in separate pan grill bread with mayo (light brown). Cook egg with chorizo, sliced hot dog, and ham. Add to the bread. Add avocado, lettuce, onion, cheese, tomato, and spread fried beans onto the bread.

