



MECO to buy wind power

MECO and Zond Pacific have agreed on a price for power from a wind farm to be located at Kaheawa Pastures, above Maalaea. Zond plans to locate 27 wind turbines capable of producing up to 20 megawatts of power. Completion of the project in 2001 will enable Zond to take advantage of expiring federal and state energy tax credits.

Although in most cases energy from renewable sources is still more expensive than energy from fossil fuel, MECO president Bill Bonnet noted that in this case MECO was able to strike a cost-competitive deal for its customers. MECO and Zond are now finalizing the other terms of the proposed 25-year contract, which must be reviewed and approved by the Hawaii Public Utilities Commission.

Because wind energy is not always available when needed, MECO also must add new generation from "firm" sources that can meet customer needs on demand. Nevertheless, Bonnet said, "We're pleased to supplement our firm generating capacity with wind energy at a price that's reasonable for our customers." MECO's renewable energy mix currently includes hydropower and biomass-produced energy from HC&S and solar energy from residential solar water heaters. More than 2,000 solar water heaters have been installed under MECO's energy conservation programs.



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Cool coupons!

If you're thinking of buying an air conditioner to beat the summer heat, MECO wants to make sure you buy one that's energy efficient. To help, MECO once again is partnering with several appliance distributors to offer you **money-saving coupons**. Enclosed with your electric bill this month are coupons good for purchases of room air conditioners with an Energy Efficiency Rating (EER) of 9.0 or higher. One coupon from MECO is worth \$20 and can be used at any retail location. Several distributors have included companion coupons worth an additional \$20 off. Buying the specified energy efficient air conditioner from these distributors can get you double the savings. The coupons are good for purchases made from **May 1 to September 30, 2000**. For more information, call **871-8461**.



Electron Marathon highlights

A crowd of over 2000 cheered on high school teams from around the state at the **Fifth Annual Electron Marathon** on March 25 at Ford Island. Student-built electric vehicles raced head-to-head in an endurance contest. Congratulations to **Waiakea High** (Best of Show) and **West Hawaii Explorations** (Best Vehicle Performance). MECO helps sponsor the annual event in partnership with its affiliated companies, Hawaiian Electric and Hawaii Electric Light Company and with the State Department of Education and the U.S. Navy.

Maui County was well represented at the Electron Marathon. Pictured are teams from (clockwise from upper left) Maui High, Hana High and Lanai High.



Maui County was well represented at the Electron Marathon. Pictured are teams from (top to bottom) Maui High, Hana High and Lanai High.



Bill payment help available in June

During June, the State's Low Income Home Energy Assistance Program will be offering customers with household income and assets below a certain threshold a **one-time annual credit** against their electric bill.

To apply, **take your original electric bill (no copies)** during the period **June 1 through June 30** to one of these Maui Economic Opportunity offices.

- Maui.....249-2970
- Maui (Hana).....248-8282
- Molokai.....553-3216
- Lanai.....565-6665



Summer cooking class

Join Chef **Elaine Rothermel** of the Simply Healthy Café as she cooks up healthy summer dishes. Also on the menu: Recipes from MECO's employee cookbook, *MECO Recipes for a Millennium*.

When: Thursday, June 15
Time: 6 p.m.
Where: Maui Electric auditorium
Cost: FREE!



RECIPE OF THE MONTH

Ragout of summer vegetables

- 2 cans (14-1/2 oz. size) chicken broth
- 1/4 cup butter or margarine
- 3 shallots, minced
- 1 lb. baby green beans
- 2 cups diced zucchini
- 2 cups diced yellow squash
- 1/2 teaspoon fresh ground pepper
- 1/4 cup chopped parsley



In a saucepan, bring broth to a boil. Reduce heat and boil, uncovered, for 30 minutes or until broth is reduced to 1/3 cup. In a skillet melt the butter. Add shallots and sauté until tender. Add reduced broth and beans; cover and cook for 3 to 5 minutes. Add zucchini, squash, and pepper; cover and cook for a few more minutes. Sprinkle with parsley and serve immediately. Makes 8 servings.

