



Are you ready?



Don't let the sunny summer skies fool you. The months June through November mark hurricane season in Hawaii and at MECO, we want to make sure everyone is prepared.

Steps to take before a storm:

• Develop a family emergency plan before disaster strikes. As an example, decide where the family will meet if separated.

• Prepare a home survival kit including:

- Portable radio
- Flashlights
- Extra batteries
- First aid kit with special medication
- Water
- Manual can opener
- Three-to-five days supply of nonperishable food
- Masking tape
- Camp stove

In event of a power outage:

• Use flashlights rather than candles. An open flame may create a fire hazard.

• Use emergency generators safely. As a general rule, don't plug them directly into household outlets or connect to your household wiring. This can cause power to backfeed into our lines, unexpectedly energizing them and endangering crews working to restore service. Instead, plug appliances directly into the generator. Make sure the wattage for the appliances doesn't exceed the generator's capacity. Run generators outside to allow for adequate ventilation.

• Emergency calls only, please. After a storm, stay tuned to local radio, TV and newspapers for reports on MECO's progress in assessing and repairing major damage.

Please help us keep the phone lines open by calling only if you don't hear your area's power outage mentioned or if you need to report an emergency such as a downed power line or sparking electrical equipment.

• Before calling us to report an outage, check your home circuit breakers or fuses to help determine if your electric service outage might be the result of a household problem.

• If your immediate neighbors get power back, but you're still without power, call us.

Other safety concerns:

• Think hot! Stay away from downed power lines. Assume the lines are energized and dangerous.

- If you see someone injured after touching a downed power line, call 911 for help; don't try to rescue them. You could become a victim yourself.
- If you see a downed line, report it to us by calling 871-7777(Maui), 553-3234 (Molokai) or 565-6445 (Lanai).

• If there is significant water damage in your home that might make it unsafe, call a licensed electrician for advice.

For additional information, see MECO's *Handbook for Emergency Preparedness*, which can be found on the website at www.heco.com or stop by one of our customer service locations to pick up a copy of our leaflet *Team Up Against Disaster*.



COOL coupons still available

If you're looking for an air conditioner to beat the summer heat, don't forget that there's still plenty of time to use MECO's **money-saving coupons**. The coupons are good for purchases of room air conditioners with an Energy Efficiency Ratio (EER) of 9.0 or higher (the higher the better). You can **save up to \$40** by using MECO's \$20 coupon and another \$20 companion coupon from specific distributors. If you can't find the coupons originally included with your May electric bill, call **871-8461** or check the website at www.heco.com. Coupons can be downloaded from the site.



Charge your bill payment

As we announced last month, you can now pay your MECO electric bill over the phone with a credit or debit card. MECO has arranged for our customers to take advantage of the new automated EasyPaysm service from Western Union*. EasyPaysm allows you to use your MasterCard, Visa, Discover, or American Express credit card or your STAR network debit card to pay your bills. At this time, this payment option is only available by using a touch tone phone and cannot be used in conjunction with automatic bill payment.

To charge your payment, call EasyPaysm at 1-888-386-8173. All you need is your MECO account number and your credit or debit card handy.

*Western Union charges a convenience fee for this service (amount varies depending on the amount of bill payment). Listen to the automated phone message and select the option to find out the calculation of your fee.



Molokai residents:

Solar info is coming your way

To help answer your solar water heating questions, MECO-approved solar contractors are coming to Molokai. Stop by the Marketplace across from the Chevron station in Kaunakakai on **Saturday, July 29** and **August 5**. Molokai residents, also **check the flyer** included with your electric bill this month for a special offer. Questions? Call **Agnes Dela Cruz** at **553-3234**, **Jib Wilson** on Maui at **872-3247**, or call **toll-free 1-888-MECO-SUN** (1-888-632-6786).

Note: MECO will also be coming to Lanai in September. We'll have more information for Lanai residents in next month's Consumer Lines.



Cut your mortgage payments with solar

Want to find out more about how you can save on financing the cost of a new home with solar water heating?

Tune in to Akaku's Visions channel to learn more about MECO's alliance with the Environmental Protection Agency's Energy Star program. Under the program, new homes constructed with MECO-approved solar water heating can qualify for special financing breaks from participating lenders. So far, participating lenders include American Savings Bank, First Hawaiian Bank, North American Mortgage, Countrywide Mortgage and Bank of Hawaii. And mahalo to the local builders who have already committed to include solar as a standard feature in their new home developments: **3D Builders, Betsil Brothers, Steelframe Homes and Webb Construction.**

To find out more about how you can get MECO's \$1000 rebate, a 35% state tax credit AND qualify for Energy Star financing, tune in to Akaku's Visions channel 45 (Central), 53 (Lahaina) or 3 (Molokai and Lanai) on these dates:

Thursday, July 6, 6:30 p.m.

Saturday, July 15, 2:15 p.m.

Tuesday, July 18, 8 p.m.

RECIPE OF THE MONTH

Meatless Pigeon Peas and Rice

- 1/2 cup achiote oil
- 6 to 8 large cloves garlic, grated
- 1 large onion, diced
- 1 tablespoon dried oregano leaves, crushed
- 1 bunch cilantro (Chinese parsley), chopped
- 1 green bell pepper, diced
- 2 cans (15 oz. size) gandule beans (pigeon peas)
- 2 cans (14-1/2 oz. size) chicken broth
- 1 can (8 oz.) tomato sauce
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon ground cumin
- 3-3/4 cups rice, rinsed and drained



In a large saucepot, heat the achiote oil. Add garlic, onion, oregano, cilantro, and bell pepper; cook until onion is clear. Add beans, broth, tomato sauce, salt, pepper, and cumin; cook for 10 more minutes. Add rice; cover, and bring to a boil. Lower heat and continue cooking for 45 minutes to 1 hour. Makes 8 to 12 servings.

