



Power lines are energized



Safety is very important for us at HECO, and we urge you to take time to review the following safety tips and share them with your family.

- Most overhead power lines are not insulated, so avoid coming in contact with them, directly or indirectly. Due to the field of energy around these lines, you should not come within 10 feet of an overhead power line.
- Keep TV antennas, ladders, fruit pickers, and poles, such as those used to string firecrackers, away from power lines.
- Also keep kites and metallic (Mylar™) balloons away from overhead power lines. Metallic balloons can cause a short in the lines, knocking out electrical service to the neighborhood.
- Make sure tree branches are not growing too close to power lines. If any part of a tree touches power lines, call HECO's foresters at **543-7836** to trim the tree.
- Downed power lines can be energized. Don't touch these lines! Stay a safe distance away, 30 feet or more. If you see a downed power line, call HECO at **548-7961**.
- A live wire touching the ground causes electricity to travel through the ground. Never run away from a downed power line. Keep both feet on the ground and shuffle away.
- If you see someone touching a downed power line, call **911** for help. Do not attempt to rescue the person; you could become a victim yourself.
- A downed line touching a fence or guardrail can energize it for several thousand yards, posing a danger to anyone touching these structures.
- If a power line falls on your car while you're in it, either try to drive out from under the line or stay in the car and wait for help. If you must leave your car due to another hazard, jump out of the car so that your body clears the car before touching the ground, then shuffle-walk away.

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What fuels our electricity?

Like a plate lunch gives you energy to work through the day, at HECO a mixed plate of resources provides the energy we need to produce electricity.

Working in partnership with others and through our subsidiary Renewable Hawaii, Inc., we are striving to increase the proportion of renewable energy resources; however, fossil fuels such as oil and coal will continue to play a role in providing the reliable energy needed for a stand-alone electric system such as ours.

In 2004, on Oahu, 4.5% of the electricity generated came from a biomass source, the HPower waste-to-energy power plant. Collectively with our neighbor island subsidiaries HELCO and MECO, 6.6% of the electricity generated was fueled by renewable energy—biomass, geothermal, hydro, and wind.

Three planned wind farms will add more renewable energy to Hawaii's fuel mix. Kaheawa Wind Power plans to build a 30-MW wind farm on Maui. On the Big Island, Hawi Renewable Development is building a 10.56-MW wind farm, and Apollo Energy Corporation will add 13.5 MW to its existing 7-MW wind farm.

HECO (Island of Oahu)		HECO family of companies (HECO, HELCO, and MECO)	
	%*		%*
Oil	77.0	Oil	78.6
Coal	18.5	Coal	14.8
Biomass (includes waste-to-energy)	4.5	Biomass (includes waste-to-energy)	4.2
		Geothermal	2.0
		Hydro	0.3
		Wind	0.1
Total	100	Total	100

*Percentage of fuels used to produce electricity, based on the amount of electricity generated by HECO and the HECO family of companies and the amount purchased from independent power producers in 2004

Get customer service online

Did you know you can start, stop, or transfer your electric service right from your own home, 24 hours a day, 7 days a week?

It's easy! Just log into HECO's online Customer Service Center at: www.heco.com

To establish your online customer account, click on the *Create a Profile* icon and submit the information necessary to set up your account. Then click on the *Online Service* icon to perform one of the following activities:

- Submit a start service request
- Submit a stop service request
- Submit a transfer of service request
- Update your account information (phone, mailing address)
- Download an application for Automatic Bill Payment
- Perform a balance inquiry

• View your bills for the last 6 months

Go on, give it a try. We think you'll like the convenience of a 24-hour customer service center.

Support for low-income households

During June, the State's Low Income Home Energy Assistance Program (LIHEAP) will be accepting applications from individuals with household incomes and assets below a certain level who want to apply for a one-time credit on their electric bill to help pay for heating or cooling their home.

To apply, you must present your most recent, original electric bill (no copies) to one of the following Honolulu Community Action Program (HCAP) offices during the period **June 1 through June 30**. HCAP will determine whether you qualify.

HCAP Central	488-6834
HCAP Kalihi/Palama	847-0804
HCAP Leahi	732-7755
HCAP Waianae	696-4261
HCAP Windward	239-5754

Editor's note: We made an error in one of the ingredients in last month's recipe for Tzajiki (Cucumber Yogurt Sauce). Instead of 8 ounces of yogurt, the recipe calls for 32 ounces of yogurt. We apologize for any inconvenience this may have caused.

RECIPE OF THE MONTH

Tomato Confetti Pasta



- 1 teaspoon olive oil
- 2 garlic cloves, minced or pressed through a garlic press
- 3/4 cup dry white wine
- 1/4 cup fresh lemon juice
- 8 oz. fresh island-grown baby or cherry tomatoes
- 8 oz. fresh island-grown beefsteak tomatoes, chopped
- 9 oz. fresh angel hair pasta, freshly cooked, al dente, and drained
- 1/2 cup julienned island-grown sweet basil
- 4 tablespoons freshly grated Parmesan cheese
- Freshly ground pepper
- Chopped tomatoes for garnish

Heat olive oil in a sauté pan over medium heat; add garlic and sauté until garlic begins to brown. Add wine and cook until wine is reduced by 1/2, about 1 to 2 minutes. Stir in lemon juice, baby tomatoes, and beefsteak tomatoes; cook until tomatoes are warmed, about 30 seconds. Place pasta on 4 warm serving plates and top with tomato mixture. Garnish with basil, Parmesan cheese, black pepper, and chopped tomatoes. Serve immediately. Recipe makes 4 servings.

Find out how to make great recipes like this one plus get energy-saving tips for your home by watching *The Electric Kitchen* on **KITV4, Sundays at 4:30 p.m.**