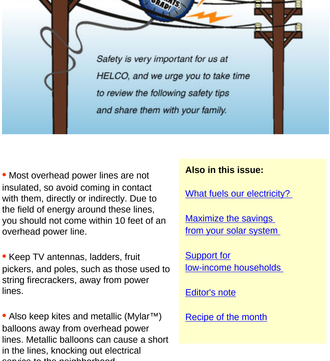
CONSUMER Lines

HELCO JUNE 2005

Power lines are energized



• 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.

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• Make sure tree branches are not growing too close to power lines. If any part of a tree touches power lines, call HELCO's forester at 969-0218 to trim the tree.

• Downed power lines can be energized. Don't touch or approach these lines! Stay a safe distance away, 30 feet or more. If you see a downed power line, call HELCO at 969-6666.

• 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.

What fuels our electricity?

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

Working in partnership with others and through our sister company 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 the Big Island, 21.4% of the electricity generated came from renewable energy sources, the large majority of which was geothermal energy. Collectively with our affiliated companies HECO and MECO, 6.6% of the electricity generated was fueled by renewable energy—biomass, geothermal, hydro, and wind.

Upcoming wind farms will add more renewable energy to our electrical generation mix. Hawi Renewable Development is currently building a 10.56-MW wind farm, and Apollo Energy Corporation will add 13.5 MW to its existing 7-MW wind farm.

HELCO (Island of Hawaii)	%*	HECO family of companies (HECO, HELCO, and MECO)	%*
Oil	71.9	Oil	78.6
Coal	6.7	Coal	14.8
Biomass (includes waste-to-energy)	0.0	Biomass (includes waste-to-energy)	4.2
Geothermal	17.8	Geothermal	2.0
Hydro	3.0	Hydro	0.3
Wind	0.6	Wind	0.1
Total	100	Total	100

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

Maximize the savings from your solar system

Learn how to use your solar water heater's features to maximize its output and potential energy savings while minimizing any inconvenience caused by inclement weather.

• All HELCO-approved solar water heating systems have an automatic timer that allows you to heat water electrically at a specified time. We recommend setting the timer to operate between 4:00 p.m. and 5:00 p.m. to allow the electrical back-up system to heat your water before you get home, if the day has been too cloudy.

• Check the timer on your solar water heating system periodically and after power outages to make sure the time clock is set to the correct time.

• When activated, the automatic timer allows the back-up electric system to heat water during the specified time only if the water temperature drops below the level set at the thermostat. We recommend setting the tank's thermostat at 120 degrees.

• The back-up electric system can also be turned on and off manually. For your safety, use the switch on the timer to manually control the electric back-up, not the water heater circuit breaker. Circuit breakers are not rated as switches, and using them as switches may be hazardous.

For more information, call your solar water heater contractor or call HELCO at 969-0127. For a current list of HELCO's approved participating contractors, visit: solar.heco.com

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 Hawaii County Economic Opportunity Council (HCEOC) offices during the period **June 1 through June 30**. HCEOC will determine whether you qualify.

HILO	935-5219
PAHOA	965-9480
PAHALA	928-8335
HONOKAA	775-7207
KONA	322-3428

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.**