



Power lines are energized



Safety is very important for us at MECO, 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 MECO at **871-7777** 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 MECO at **871-7777**.
- 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 MECO 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 fuel such as oil will continue to play a role in providing the reliable energy needed for a stand-alone electric system such as ours.

In 2004, in Maui County, 5.6% of the electricity generated came from a biomass source, the HC&S plant, which primarily burns bagasse (sugar cane residue). Collectively with our affiliated companies HECO and HELCO, 6.6% of the electricity generated was fueled by renewable energy—biomass, geothermal, hydro, and wind.

A planned 30-MW wind farm to be built and operated by Kaheawa Wind Power will add more renewable energy to our fuel mix. The electricity produced will be fed into the island's electric grid.

MECO (Maui County)		HECO family of companies (HECO, HELCO, and MECO)	
	% *		% *
Oil	94.4	Oil	78.6
Biomass (includes waste-to-energy)	5.6	Coal	14.8
		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 MECO and the HECO family of companies and the amount purchased from independent power producers in 2004

Free class: Taking the mystery out of solar

Learn the basics about how a solar water heating system works by attending a free, one-hour class offered by MECO. The class is ideal for home or business owners who are interested in having a solar water heating system installed and for owners of solar systems who want to know more about them.

The class will cover:

- How solar water heaters and solar electric systems work
- What to look for when buying a solar water heater
- Financing options
- How to use a solar water heater
- Maintenance and troubleshooting
- When to replace the system

The class is cosponsored by Maui Community College (MCC). The class will be held from **6:00 p.m. to 7:00 p.m.** in room 107 of the Laulima Building at MCC on the following dates:

- 6/7/05 10/12/05
- 7/12/05 11/17/05
- 8/15/05 12/12/05
- 9/13/05

Pre-registration is required as seating is limited. To register please call MCC at **984-3231**. For more information on solar water heating systems please call us at **1-888-MECO-SUN**.

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 Maui Economic Opportunity (MEO, Inc.) offices during the period **June 1 through June 30**. MEO, Inc. will determine whether you qualify.

MAUI	249-2970
MAUI (Hana)	248-8282
MOLOKAI	553-3216
LANAI	565-6665

Solar makes \$ense

Answer to last month's crossword puzzle

- Across**
- 4 one thousand (Written as one word)
 - 6 ninety
 - 8 free
- Down**
- 1 thirty-five (Not hyphenated)
 - 2 zero
 - 3 peak
 - 5 ten
 - 7 year

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.**