



Are you prepared?

The 2005 hurricane season officially began June 1 and continues through November 30. Hurricane experts with NOAA's National Weather Service expect two to three tropical cyclones to occur within the Central Pacific this year.



If you haven't developed a family emergency plan, now is the time to do so. Learn evacuation routes and shelter locations in advance. If conditions require that you evacuate from your home, follow instructions from the Civil Defense Agency.

A hurricane or tropical storm may cause a power outage. Unplug unnecessary electric appliances during a storm. If you need to seek safer shelter, shut off electricity at the main switch before you leave your home.

If you lose power and decide to operate an emergency generator, run the generator in a well-ventilated, dry, outdoor area. Do not plug the generator into household outlets; plug appliances into the generator. Make sure the wattage of the appliances does not exceed the generator's capacity.

If you see a downed power line, do not go near it. Call HELCO at **969-6666**.

For detailed information, get a copy of our free **Handbook for Emergency Preparedness** at our Hilo, Kona, and Waimea customer service offices, or visit www.heco.com.

Also in this issue:

[Solar gets a boost with Million Solar Roofs partnership](#)

[Solar Sprint demonstrates the sun's power](#)

[HELCO earns the ENERGY STAR® Award](#)

[Recipe of the month](#)

Prepare a home survival kit.

- Portable, battery-powered radio, with extra batteries
- Flashlights, with extra batteries, candles, and matches or lighters
- First aid kit, with special medications your family requires
- Bottled water, preferably one gallon per person per day, for three to five days
- Personal hygiene supplies
- Non-perishable foods for three to five days, including special dietary foods if required
- Manual can opener and bottle opener
- Disposable plates, cups, and utensils
- Camp stove or hibachi with fuel or charcoal for three to five days
- Ice chest with ice or frozen ice packs

Solar gets boost with Million Solar Roofs partnership

Two vibrantly colored, interactive educational displays were recently installed at the Hawaii Gateway Energy Center at the Natural Energy Laboratory of Hawaii Authority (NELHA), courtesy of the Hawaii Island Million Solar Roofs Initiative (MSRI).

One display depicts how hydrogen, produced from solar electricity, can be used as fuel for vehicles such as buses and the space shuttle. The second display illustrates an environmentally conscious, energy-efficient, island home that incorporates photovoltaic energy production, solar water heating, techniques for natural ventilation, and efficient lighting and appliances.

Administered by the U.S. Department of Energy, MSRI encourages the development of solar energy through partnerships among business, government, and community organizations at local and regional levels. The Hawaii Island MSRI partnership, led by HELCO, includes private industry and individuals, the County of Hawaii, and the State of Hawaii Department of Business, Economic Development, and Tourism.

Solar Sprint demonstrates the sun's power

Amid sunny blue skies, students from three Big Island schools demonstrated the performance of their small, solar-powered cars during the 6th Annual Solar Sprint Exhibition, held May 12, 2005, at the Kea'au Middle School tennis courts. The event, cosponsored by HELCO and the State of Hawaii Department of Education (DOE), brought classroom lessons on renewable energy to an exciting conclusion.

Students from **Kea'au Middle, Waiakea Intermediate, and Ha'aheo Elementary Schools** built solar cars and tested them against standards set by DOE. To meet the standards the cars had to travel 60 feet in less than 20 seconds. To exceed the standards the cars had to carry 12 ounces of weight and travel 60 feet in 45 seconds.

Starting with a basic kit consisting of a solar panel and motor, the students had a free hand to design their cars. Creativity turned a Kleenex box into a pink racer. Other cool cars included a double-decker, monster wheels, and a dragster that did a pop-wheelie all the way down the track.



Kellie Ancheta of Waiakea Intermediate School gets her solar racer ready for take-off.

HELCO earns the ENERGY STAR® Award

HELCO received the prestigious ENERGY STAR for Homes, Outstanding Achievement Award from the U.S. Environmental Protection Agency for sponsoring 332 ENERGY STAR-qualified homes in the past year. This was made possible by concerted efforts between HELCO and its solar and building industry ENERGY STAR partners.



Homes earn the ENERGY STAR when they are certified to be 30% more energy-efficient than homes built to the 1993 National Model Energy Code. An ENERGY STAR-qualified home performs better by lowering the energy demand, thereby reducing expenses for the homeowner and being good for the environment.

By installing a HELCO-approved solar water heating system, your home can become an ENERGY STAR-qualified home. For more information on how to get a HELCO-approved solar water heating system for your home, or for the list of contractors who are ENERGY STAR partners, call **969-0127**.

RECIPE OF THE MONTH

Persimmon Bundt Cake



- 4 large ripe Hachiya persimmons
- 1 1/2 teaspoons baking soda
- 1 3/4 cups sugar
- 1/2 cup unsalted butter, softened
- 3 extra large eggs
- 2 teaspoons vanilla
- 2 cups flour
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon ground allspice
- 1/4 teaspoon ground cloves
- 3/4 cup chopped macadamia nuts
- 3/4 cup golden raisins
- Powdered sugar

Preheat oven to 350°F. Butter and flour a 10-inch diameter (12-cup capacity) bundt pan. Peel persimmons and press pulp through a coarse sieve. Measure 1-1/3 cups persimmon puree into a small bowl; add baking soda and set aside. In a large bowl of an electric mixer, beat sugar and butter until well mixed. Add eggs, one at a time, beating well after each addition. Stir in vanilla. Sift flour, cinnamon, salt, allspice, and cloves into butter mixture; mix well using a rubber spatula. Stir in persimmon mixture, nuts, and raisins; pour into prepared bundt pan. Bake for about 55 minutes or until tester inserted near center comes out clean. Invert cake onto cooling rack; cool completely. Sift powdered sugar over cake as desired. Recipe makes 12 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.**