



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 MECO at **871-7777**.

For detailed information, get a copy of our free **Handbook for Emergency Preparedness** at our customer service offices, by calling **871-2323**, or visit www.mauielectric.com.

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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

Keep your cool with efficient ceiling fans

ENERGY STAR®-qualified ceiling fans move air up to 20% more efficiently than standard fans, saving money and energy. Fans can make you feel up to 4 degrees cooler—and they use just a fraction of the energy of even the smallest air conditioner.

If you separately purchase a light kit for your ceiling fan, be sure that it also carries the ENERGY STAR logo. These lights use less energy for the same amount of light output and they emit 70% less heat.

Ceiling fans should be installed so that the blades are 7 to 9 feet above the floor and 10 to 12 inches below the ceiling for plenty of air flow. A fan with a diameter of 44 inches is adequate for a room up to 225 square feet. A larger room requires a fan with a diameter of at least 50 inches. For a large room longer than 18 feet, you can install two smaller fans.

Even if you use an air conditioner, a ceiling fan can help you feel cooler. When using a ceiling fan you can save money by raising the thermostat on your air conditioner, or by using it for shorter periods of time. So keep your cool and your cash this summer!

For more information on ceiling fans and energy efficiency, visit www.energystar.gov.

Hazard Hamlet on display at Kid's Day



MECO's Ruth Yamamura displayed Hazard Hamlet to interested children and their parents at Kid's Day America on May 14, 2005, at the Lahaina Cannery Mall. Hazard Hamlet is a little town that depicts hazards associated with electricity, for example balls going into electrical substations, cats in trees, car accidents, water hazards in the kitchen and bath, construction hazards, etc. MECO's Captain Electron and his escorts were also on hand sharing valuable information on electrical safety and energy conservation.

"Broke da mouth" cooking class

Lloyd Yokoyama, chef and owner of Broke Da Mouth Cookie Company, will present a free cooking class sponsored by MECO, on **August 11, 2005**. Chef Yokoyama was featured on *The Electric Kitchen* in 2004, and the program will be rebroadcast during July.

The class will begin at 6:00 p.m. and will be held in the Maui Electric auditorium, at 210 Kamehameha Avenue in Kahului. For more information call Ruth Yamamura at **871-2323**. We hope you can join us!

FREE CLASS

Taking the mystery out of solar

Learn the basics about solar water heating systems by attending a free, one-hour class offered by MECO. 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: **7/12/05, 8/15/05, 9/13/05, 10/12/05, 11/17/05, 12/12/05**.

Pre-registration is required. Please call MCC at **984-3231** to register. For more information on solar water heating systems call us at **1-888-MECO-SUN**.

Interested in learning about wind energy?

You can gain practical knowledge and exposure to analytical tools for evaluating and implementing large and small wind energy projects at the **Wind Energy Applications and Training Symposium**.

At "Hawaii Mini-WEATS" you will learn about the capabilities and economic aspects of developing wind energy technology. And you will hear about the 30-MW wind farm, to be built and operated by Kaheawa Wind Power, that will feed electricity into MECO's electric grid.

The symposium, sponsored by the State of Hawaii Department of Business, Economic Development, and Tourism and Maui Community College (MCC), will be held from 8:30 a.m. to 4:30 p.m. on **July 20 and 21**, in room 103 of the Ka Lama Building at MCC. For more information see www.hawaiiwind.us.

Persimmon Bundt Cake



RECIPE OF THE MONTH

- 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 time-saving tips for your home by watching *The Electric Kitchen* on KITV4, **Sundays at 4:30 p.m.**