



Cool tips

In some homes central or split system air conditioning is replacing water heating as the biggest user of electricity. Follow these tips for air conditioner energy savings.



If you are planning on purchasing or replacing an air conditioner, you will be able to buy a more efficient model than was available ten years ago.

- Look for a model with an SEER rating of 9.7 (present minimum requirement) or higher. SEER, the seasonal energy efficiency ratio, measures the relative amount of energy needed to provide a specific output of cool air.
- Purchase an ENERGY STAR® qualified air conditioner. It meets strict energy efficiency guidelines and uses at least ten percent less energy than a conventional model.
- For greatest savings, look for the model with the highest energy efficiency ratio (EER) provided on the yellow Energy Guide label.
- For maximum efficiency, select the proper model size for the room being cooled. The air conditioner's instructions should provide sizing guidance, or visit www.energystar.gov for sizing information.
- When installing an air conditioner, place it on a shaded side of the house if possible and allow a free flow of air around it. This can save one to two percent on your electricity bill.

If you presently use an air conditioner, use it wisely to conserve energy and reduce operating costs.

- Set the thermostat at the warmest comfortable setting and when leaving the room for more than five hours, either turn the air conditioner off or raise the thermostat five to ten degrees. Raising the temperature can cut your cooling costs by as much as five percent.
- When you turn the air conditioner on, don't set the thermostat at a colder setting than you need. It will not cool your home any faster.
- Shade the south- and west-facing windows of your home with awnings, solar screens, shutters, trees and shrubs, window blinds, or curtains to reduce your air conditioner's work load.
- Clean air conditioner filters regularly. Dirty filters cause air conditioners to work harder, thereby using more energy. Most filters can be removed, washed, dried, and reinstalled; some must be replaced.



Keahole Power Plant blessing

A celebration of better service and community ties

Electricity demand on the Island of Hawaii is growing faster than anywhere in the state, especially in West Hawaii where electricity use increased five percent during each of the last three years. The recent expansion of Keahole Power Plant provides assurance of improved electric service for the island and for West Hawaii homes and businesses in particular.

Located near the Kona airport, Keahole Power Plant now generates up to 75 percent of the electricity needed by West Hawaii and 35 percent of the electricity used by the entire island. Two new combustion turbines, which use similar technology as jet engines, were blessed and dedicated to service in June. A steam generator will be built in the future that will increase plant efficiency by capturing the waste heat from the two turbines to produce more electricity, without using more fuel.

The June dedication ceremony focused on more than the modern power plant. It also reflected the community's contribution to the planning process. HELCO President Warren Lee acknowledged the Keahole Defense Coalition, Kona Outdoor Circle, Department of Hawaiian Homelands, and members of the community who worked with HELCO to resolve issues such as water use, noise abatement, emission control, and landscaping.



Reverend Daniel Akaka, Jr. blesses the Keahole Power Plant.



Automatic bill payment

With Automatic Bill Payment your bank, savings and loan institution, or credit union will handle the responsibility of paying your monthly electric bill by deducting your monthly charge from any account you choose. This is a free service that eliminates the bother of monthly bill paying, saving you time and postage.

For your convenience, the payment will be deducted from your account about 13 days after the bill is mailed to you. The date will be shown on the bill. You will have plenty of time to review the bill before it is paid and to call our customer service representatives if you have a question.

For more information on Automatic Bill Payment and to request that an application form be mailed to you, call HELCO at 969-6999. You can also sign up for Automatic Bill Payment at your bank.



Aloha from



After careful consideration we have decided to discontinue our cooking show *The Electric Kitchen*, broadcast Sunday afternoons on KITV. The last program will air August 28.

The television cooking show has been a valuable connection with you and with many members of local businesses, civic groups, and ethnic organizations who have served as guest demonstrators. However, as customers' expectations and business needs rapidly change, we are shifting our resources to serve you in new ways and to respond to your requests for new services.

We will maintain a "food connection" with you through the publication of recipes in *Consumer Lines* and on our Website, www.heco.com. And, just as the show did, we will continue to provide you with energy-saving tips for your kitchen and household.

Thank you for watching all these years. Aloha.



RECIPE OF THE MONTH

Shiitake-Crusted Fresh Fish



- 1/2 cup dried shiitake mushrooms, stems included, whole or pieces
- 2 cups panko (Japanese bread crumbs)
- 1/2 cup chopped fresh basil
- 6 fresh fish fillets (6 ounces each)
- Salt
- Freshly ground black pepper
- 1/2 cup mayonnaise
- 2 teaspoons Sriracha (Thai garlic-chile paste)
- Canola oil, for sautéing

Preheat oven to 450°F. Place mushrooms, panko, and basil in a food processor and process until mixture is in fine crumbs; place in a shallow dish. Lightly spread a light coat with salt and pepper. Combine mayonnaise and Sriracha. Evenly spread a light coat of chile mayonnaise on one side of each fillet. Coat the same side evenly with the panko mixture. In an ovenproof sauté pan or skillet, add enough oil to coat the bottom and heat over medium heat. Add fillets, panko side down, and sauté for 3 minutes or until golden brown. Turn the fillets and place them in the oven for 5 minutes, or until cooked through and firm to the touch. Recipe makes 6 servings.

