



Happy Holidays!

All of us at MECO wish you a holiday season filled with happiness and good health and a New Year that abounds with goodwill toward all.

Most of all, we hope the holidays are safe for you and your family and we offer the following holiday safety tips.



Christmas Trees

- If you are purchasing a live Christmas tree, select a moist, green tree, not one with brittle needles, and keep the tree watered.
- Unplug Christmas tree lights before you water the tree and don't let light strands come into contact with the tree's water source.
- Place your Christmas tree away from sources of heat, such as fireplaces, space heaters, candles, and overhead lights.
- If you are purchasing an artificial tree, ensure that it is fire resistant and has been certified by a standards laboratory, such as Underwriters Laboratory (UL), Factory Mutual (FM), Electronic Testing Lab (ETL), or Canadian Standards Association (CSA).
- Consider purchasing a fiber-optic artificial tree. It is more energy efficient than a tree lit with conventional lights.

Holiday Lights

- Only purchase holiday lights that are certified as meeting safety standards, such as UL, FM, ETL, or CSA.
- Whether using last year's or new light strands, test strands and inspect them for broken sockets and worn wires with damaged insulation.
- For energy savings, switch from traditional light strands to mini lights or to LED (light emitting diode) lights. LED lights are the most energy-efficient holiday lights available.
- Do not overload electrical outlets; use a power strip with a surge protector (UL 1449) if you need multiple outlets.
- Unplug your holiday lights when going to bed or leaving the house.
- Avoid stringing lights in contact with metal, such as attaching them with staples, winding strands around nails, or stringing lights on chain link fences or on metal rain gutters.
- If using an extension cord outdoors, make sure that it and the light strand are rated for outdoor use. Wrap the connection between the two with electrical tape to keep it dry.
- If you are using a ladder to string lights outdoors, take care to avoid contact with overhead power lines.
- And if you plan to celebrate New Year's Eve with fireworks, don't string them on utility poles.

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State's largest wind farm planned for Maui

It's the first such commercial installation in Maui County and the biggest in the state. When completed, the Kaheawa Wind Farm will be able to feed a maximum of 30 megawatts (MW) of power into MECO's electric grid.

Figuring in the variability in wind speeds, the wind farm is expected to contribute about 9% of MECO's power production and will reduce MECO's use of fuel oil by approximately 168,000 barrels each year.

The wind farm is being constructed by Kaheawa Wind Power, LLC (KWP), and is expected to be online in the spring of 2006, after the completion of a supporting MECO substation. It will consist of 20 1.5-MW General Electric wind turbines, each with a blade height of approximately 300 feet.

The wind farm will be located on the south side of the West Maui mountains, at an elevation of 1,800 to 3,000 feet, on land leased from the state at Kaheawa Pastures.

The Purchase Power Agreement between MECO and KWP was approved by the Public Utilities Commission on March 18, 2005. KWP is fully owned by UPC Hawaii Wind Partners, LLC, which is owned 51% by UPC Wind Partners, LLC, from Massachusetts, and 49% by Makani Nui Associates, LLC, a Maui-based company.



Attending the groundbreaking on October 28, 2005 for the Kaheawa Wind Farm were (l to r) Garrett Grace, Central Pacific Bank; Mike Gresham, Makani Nui Associates; Brian Caffyn, UPC Wind Partners, LLC; Governor Linda Lingle; Ed Reinhardt, MECO; Hilton Unemori, Makani Nui Associates; and Kent Smith, Makani Nui Associates.

North Pole advisory to Hawaii keiki:

Solar water heater panels do not prevent Santa from delivering presents.



After receiving thousands of letters from concerned keiki in Hawaii, Santa has announced that he will not have any problems delivering presents to families with solar water heating panels mounted on rooftops. In fact, the reindeers seem quite amused by their reflection in the panels.

Solar water heaters not only provide families on Maui, Molokai, and Lanai with lots of free hot water, they also lower parents' monthly energy bills. On average, a family of four can save \$40 a month by installing a MECO-approved solar water heating system. Other benefits include a state tax credit, a free quality inspection, and a \$1,000 rebate from MECO.

MECO and several local credit unions have joined up to offer special financing on the purchase of a new solar water heating system.

To inquire about rates and financing terms, contact any of the participating credit unions listed below or call **1-888-MECOSUN**.

- Kahului FCU 871-7705
- Kulia Ohana FCU 244-0863
- Kula Community FCU 248-8307
- Lahaina FCU 667-2641
- Maui County Employees FCU 244-7968
- Maui FCU 873-5050
- Maui Teachers FCU 242-2997
- Molokai Community FCU 553-5328
- West Maui Community FCU 661-4825
- Valley Isle Community FCU 873-6211
- Wailuku FCU 244-7981

RECIPE OF THE MONTH

Hot Artichoke Heart Dip



- 1 large round loaf sourdough bread
- 1/2 cup butter or margarine
- 1 bunch green onions, chopped
- 8 cloves garlic, minced
- 1 package (8 ounces) cream cheese, softened (or reduced-fat or no-fat cream cheese)
- 2 cups sour cream (or reduced-fat or no-fat sour cream)
- 3/4 pound cheddar cheese, shredded (or reduced-fat cheese)
- 1 can (10 ounces) water-packed artichoke hearts, drained and chopped
- 2 French baguettes, thinly sliced

Cut a slice, about 5 inches in diameter, off top of sourdough bread; reserve slice. Remove center portion of bread, leaving a shell. Save the pieces for bread crumbs or stuffing. In a skillet, heat 4 tablespoons of the butter; lightly saute onions and half of the garlic. Remove from heat and add cream cheese, sour cream, and cheddar cheese; mix well. Fold in artichoke hearts. Put mixture into bread shell; cover with reserved slice of bread. Wrap in heavy foil and bake in electric oven at 350° F for 1 hour. In a small skillet, heat remaining 4 tablespoons butter; add remaining minced garlic and saute lightly. Pour butter mixture over sliced baguettes; wrap in foil. Bake with dip for the last 10 to 15 minutes. To eat, dip bread slices into artichoke dip. Remaining bread shell can be served with soup or salad. Recipe makes about 20 servings.