



PAY YOUR BILL - VIA - THE INTERNET

Thanks to our new E-Bill service, you can now sign up to view — and pay — your MECO bill via the Internet. You save time and money. No more checks to write. No stamps to buy.

MECO is offering this service through CheckFree, the nation's leading provider of financial electronic commerce services. E-Bill is FREE when you pay your bill through the CheckFree E-Bill web site or through links from MECO's web site.*

When you pay your bill online, you're in control. Each month, you'll go online to view an electronic copy of your bill. Click on a copy of your electric bill, review it and call us with any questions before paying your bill electronically. You specify how much you want to pay and when it will be paid. Your electric bill payment will be debited against your checking account by CheckFree on the date you specify.

Worried about security? To ensure your privacy and the security of your transactions, CheckFree uses 128-bit SSL (secured sockets layer) encryption which is the strongest type of security used on the Web. Also, as part of CheckFree's security procedures, you'll be asked to select a user name and password to gain access to your online billing. Your transactions are also covered by the CheckFree Guarantee — a two-part guarantee that protects you from unauthorized transactions and assures on-time payments.

Want to get a feel for how it works? An online demonstration is available through the CheckFree web site at: <https://www.mybills.com/ebill>. (Click on "Demo" in the left hand margin once you're at the site). To sign up or for more information, log on to the Internet site at www.heco.com. What are you waiting for? The convenience of E-Bill is only a few clicks away.

*You may also pay your electric bill and other bills through online banking and other sites, however, those services may charge you.

Also in this issue:

[3D Builders and MECO team up with solar power](#)

[Announcing... Consumer Lines on the web](#)

[Ready for Y2K](#)

[A free tree!](#)

[Let's TreeCycle!](#)

[Use extension cords safely](#)

[Give the gift of Sun Power](#)

[Recipe of the month](#)



Announcing... CONSUMER LINES ON THE WEB

Now you can view this issue (and past ones) of *Consumer Lines* online. That means customers who sign up for our new Internet E-Bill service can also continue to access our handy newsletter...but now in electronic form. Log on to internet address: <http://www.heco.com/clines/meco.htm> and check it out today.



3D Builders and MECO team up with solar power

Solar water heating is getting a big boost with the decision by one of Maui's quality homebuilders to offer solar water heating as a standard feature on all of its new homes.

3D Builders and Designs (3D) becomes the first housing contractor in the state to include solar water heating systems in all of their new subdivisions and custom-home projects.

Beginning in December, buyers of new 3D homes equipped with solar will see a net gain in their monthly cash flow. Over time, an average savings of about \$30 reflected in their monthly electric bill will add up to a much greater savings than the initial outlay to purchase a new solar system.

MECO began promoting residential solar water heating systems in 1996 as part of its overall effort to help customers use energy more efficiently. Over 1,630 homes have become solar-efficient since the program began. As Hawaii's first all-solar water heating home builder, 3D Builders and Designs has taken a leadership role by providing our community with homes equipped with technology that's good for the environment and your pocketbook.



READY FOR Y2K

As we count down to the start of the new millennium, we again want to reassure all customers that MECO's electric system is Y2K ready. And while no utility can ever guarantee 100% reliability (with or without the Y2K issue), our employees have worked very hard to make sure you'll greet the Year 2000 with the lights on and celebrations in full swing.



A free tree!



Even younger customers found something to their liking at MECO's Tree Give-Away in November. To celebrate Arbor Day in Hawaii, MECO and the County of Maui Arborist Committee gave away 1,000 trees and shrubs to families across the island, along with handy information on planting the right tree in the right place and how to take care of it.



Let's TreeCycle!

MECO reminds you to recycle your Christmas tree and give a gift to Mother Earth. Drop off your tree at any collection site on **Saturday, January 8, from 9 a.m. to 2 p.m.** Check your newspaper for the site nearest you or call **270-7874 (Maui)**, or **(888) 991-4000 (Molokai and Lanai)**.

POWER TIPS

Use extension cords safely

As the holiday season begins and decorations go up, you may be using more extension cords than usual. Here are a few safety tips:

- Choose the right size extension cord. If the cord isn't heavy enough to handle the electric current required by, for example, Christmas lights, the cord may overheat.
- Check extension cords for signs of wear. Don't use damaged cords.
- Don't run cords under rugs or across doorways where they can be stepped on, tripped over, crushed or chafed.
- For temporary outdoor power needs, use cords specifically marked for outdoor use.



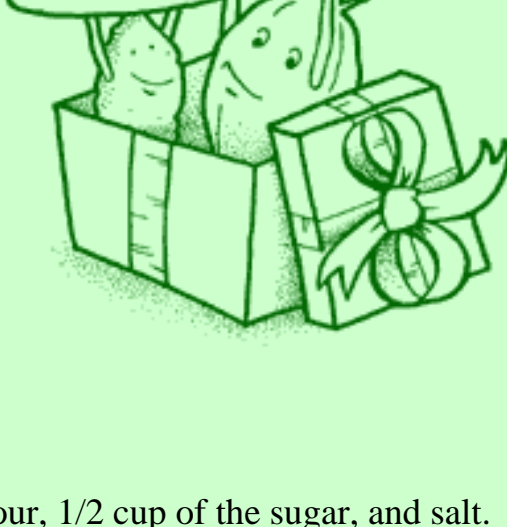
Give the gift of Sun Power

Don't forget to consider giving the gift of Sun Power to a Maui County public school. Sign up to donate as little as \$1 a month to MECO's Sun Power for Schools program and your contributions can help a public school receive solar electric (photovoltaic) equipment. Just fill out and mail in the postage paid reply card included in your November electric bill or call **871-8461**.

RECIPE OF THE MONTH

Purple Sweet Potato-Haupia Dessert

- 1-1/2 cups flour
- 1-1/2 cups sugar
- Pinch of salt
- 1 cup butter or margarine, softened
- 4 cups warm mashed purple sweet potatoes
- 1/2 cup sweetened condensed milk
- 3/4 cup cornstarch
- 1/4 teaspoon salt
- 2 cans (13.5 oz. size) coconut milk
- 1 cup water
- 1/4 teaspoon vanilla



Preheat electric oven to 350° F. In a bowl, combine flour, 1/2 cup of the sugar, and salt. Cut in 1/2 cup of the butter. Lightly pat into a 13 x 9 x 2-inch baking pan. Bake for 25 minutes or until golden brown; cool. In large bowl of electric mixer, beat potatoes. Add the remaining 1/2 cup butter and the condensed milk; beat until smooth. Evenly spread mixture over cooled crust. In a saucepan, combine the remaining 1 cup sugar, the cornstarch, and the 1/4 teaspoon salt. Slowly stir in the coconut milk and water. Stirring constantly, bring to a boil over medium high heat. Lower heat and cook, stirring constantly, until mixture is smooth and thick. Stir in vanilla. Spread over sweet potato mixture. Chill for at least 2 hours before serving. Makes 24 dessert servings or 48 party servings.

