

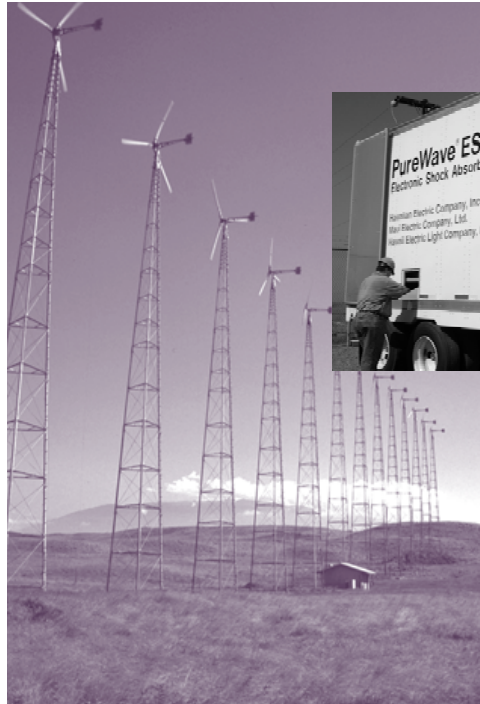
## New device to give wind farms a boost

**W**ind is one of the most promising renewable energy resources for our state. On the Big Island for example, over 21% of the electricity produced came from renewable sources in 2004, including nearly 1% from wind.

Looking ahead, those numbers are expected to get even better. Two new wind energy projects recently contracted with HECO's Big Island subsidiary, HELCO, are expected to boost the contribution of wind power on the island to about 10% when the projects are completed.

But wind can be unpredictable, suddenly changing speed and direction. This turbulence can make it difficult to mix wind energy with more controllable sources, especially on stand-alone, island grids.

At HELCO's Lalamilo Wind Farm, the new PureWave® Electronic Shock Absorber (ESA) going into operation this month should make using wind easier. The ESA—invented by HECO, HELCO, and MECO staff—is an innovative grid-stabilizing device that works like a car's shock absorber to reduce the effects of bumps and dips associated with wind energy.



Located near the Lalamilo Wind Farm (left), the PureWave Electronic Shock Absorber is "packaged" in this 30-foot trailer that houses an energy storage system and a control system. The device will help stabilize the electric power entering the grid.

The ESA does this by temporarily storing excess power when the wind gusts and the power produced increases too quickly. When the wind suddenly drops off and output is reduced, the ESA discharges stored power to even out the fluctuations of power from the wind farm.

HECO, HELCO, MECO, and Chicago-based S&C Electric Company, which has exclusive rights to manufacture the ESA, are testing this new technology with the goal of increasing wind generation in Hawaii and on other applicable systems around the globe.

The ESA should bring Hawaii closer to meeting the state law requiring a renewable energy portfolio of 20% by 2020.

## Go green with your electric bill

**S**ave on paper and postage, get your HECO bill electronically and either pay it online or have it paid automatically each month! These free services make it quick and easy to pay your bill.

You can now choose to have bills presented to you electronically instead of having your bills sent in the mail. Every month we will send an e-mail advising you that your bill is ready for viewing on our Website.

Payment can be made online through CheckFree Corporation or through Automatic Bill Payment. To determine if the payment

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feature through CheckFree is for you, go to [www.mycheckfree.com](http://www.mycheckfree.com).

With Automatic Bill Payment, your bank, savings and loan institution, or credit union will pay your electric bill by deducting your monthly charge from any account you choose. Enrollment forms for Automatic Bill Payment are available online at [www.heco.com](http://www.heco.com). Go to E-Bill, then select Auto Bill Payment.

For more information on E-Bill and Automatic Bill Payment or to request that an application form be mailed to you, call HECO at **548-7311**.

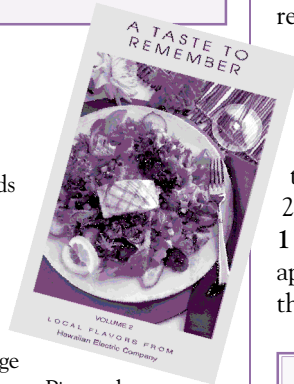
## Local flavors on sale

A gathering of family and friends enjoying a generous serving of homemade Shrimp and Pork Gau Gee, Pea Salad, Portuguese Bean Soup, Mom's Sweet & Sour Short Ribs, Korean Style Grilled Shrimp, Maile's Mango Bread, Fudge Ribbon Cake, Okinawan Sweet Potato Pie, and Haupia Jello—now that's local style! Look for these recipes and more in a new cookbook *A Taste to Remember, Volume 2: Local Flavors from Hawaiian Electric Company*.

Hawaiian Electric employees contributed their favorite recipes and spent hours creating the cookbook to help raise funds for the Aloha United Way. The book features 200 delicious local-style recipes for pupus, salads, sauces, main dishes, and desserts. You'll also find a host of energy-saving tips as well.

The cookbook is available for \$10 at HECO's customer service offices, located downtown on Richards Street across from the post office or on Ward Avenue across from the Neal Blaisdell Center.

You can also order by mail by sending \$10.00, plus \$4.00 for postage, to Hawaiian Electric Company, Mail Services, P.O. Box 2750, Honolulu, Hawaii 96840. Make check payable to HECO. If ordering more books, the postage for two to ten books is a total of \$8.00. For more information, call **548-7311**.



## Earned Income Tax Credit

The Earned Income Tax Credit (EITC) is a federal income tax credit for low-income workers. The EITC reduces the amount of tax an individual owes and when the credit exceeds the amount of taxes owed, it may be returned in the form of a refund.

The EITC is money for people who work, but don't earn enough income, and who could use the EITC to put food on the table, pay monthly bills, invest in education, or save for the future.

To qualify, taxpayers must meet certain requirements and file a tax return, even if they do not earn enough money to be obligated to file a tax return. This tax credit has no effect on certain welfare benefits.

For qualification requirements and application procedures call the Aloha United Way 24-hour help line, by dialing **211** or by dialing **1 877 275-6569**; both are toll-free numbers applicable throughout the state. You can also get the information online at: [www.irs.gov/eitc](http://www.irs.gov/eitc)

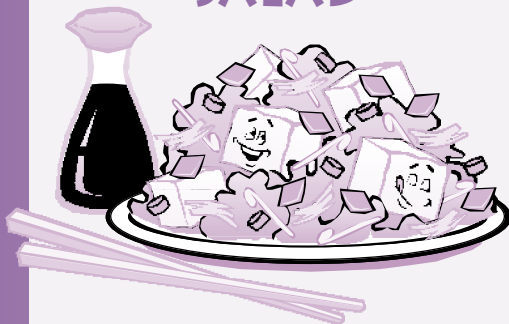
## Electricity theft

**Stealing electricity is a crime, just as any other theft. But even worse, people who steal electricity put themselves at risk of injury from electrical shock or even death from electrocution.**

**Electricity theft can also cause damage to power distribution equipment, resulting in widespread outages, and causing major inconveniences for residents and businesses in the community. Stealing electricity and electrical wire also increases the cost of electric service, causing everyone else to pay for it.**

**So, if you suspect that someone is stealing electricity, report it by calling our confidential hotline number: 543-7321.**

## TOFU SALAD



2 tablespoons salad oil  
1 clove garlic, minced  
1/2 cup soy sauce  
1 block (20 ounces) firm tofu, drained and cubed  
1 can (1 pound) salmon, drained and flaked  
1 large tomato, diced  
1 small onion, chopped  
1 package (12 ounces) bean sprouts  
1 bunch watercress, cut into 1 1/2-inch pieces  
1/4 cup chopped green onion

In a small skillet, combine garlic and oil. Cook on medium heat until garlic is lightly and evenly browned; cool. Add soy sauce; set aside. On a large platter, layer tofu, salmon, tomato, onion, bean sprouts, watercress, and green onion. Just before serving, pour soy sauce dressing over salad. Recipe makes 8 servings.

### RECIPE OF THE MONTH