



TIDINGS

NOVEMBER 2016



BEACHES | ENERGY
SERVICES

Thank You for Going Above and Beyond the Expected

Beaches Energy Services would like to extend our sincere gratitude and appreciation to everyone for working together to recover and repower our community during Hurricane Matthew and its aftermath.



KEEP WARM AND SAVE ENERGY THIS WINTER

- Set your thermostat to 68 degrees, or as low as you feel comfortable. For every degree you lower your heat in the 60-degree to 70-degree range, you'll save up to 5 percent on heating costs.
- Let the sun shine in. Open curtains on your south-facing windows during the day to allow sunlight to heat your home, and close them at night to reduce the chill from cold windows.
- Reduce your hot water temperature. Set your water heater to the "normal" setting, or 120-degrees Fahrenheit, and save 7-11% of water heating costs.
- Close your fireplace damper when not in use. You can increase the efficiency of your fireplace by installing tempered glass doors, and be sure to close the damper when the embers are extinguished.
- Plug your home's leaks and drafts. Save on energy costs when you install weather-stripping or caulk leaky doors and windows and install gaskets behind outlet covers.



EFFICIENT COOKING FOR HOLIDAY SAVINGS!

Cooking your foods more quickly and efficiently is the easiest way to conserve energy and keep your energy bills lower during the holidays. As the weather cools, cooking several dishes in your oven at the same time also warms your home. Here are other smart ways to conserve:

- Many holiday meals, like turkeys, will need to roast for hours. Since these are long, slow cooks, there is no need to preheat your oven. As a general rule, unless you are baking breads or pastries, you usually do not need to preheat.
- Cover pots and pans while cooking on the stove to retain heat and shorten cooking times. Bringing water to a boil without a lid uses up to three times more energy and takes much longer.
- Use flat-bottomed pans on electric stovetops. These make full contact with the elements, avoiding heat loss. Likewise, a warped baking or cookie sheet isn't going to work as efficiently in the oven.
- Try to resist opening the oven door to take a peek. Instead, turn on the oven light and check on the cooking through the window. Slightly opening the oven door lowers temperatures up to 25 degrees, wasting energy and slowing down cooking times.
- Match your pot size to the burner. Stovetop cooking makes up 4 percent of your energy bill. A 6-inch pot on an 8-inch burner can waste 40 percent of the burner's heat.



ENERGY-SAVING HOLIDAY GIFT IDEAS!

Treat friends and family to these energy-efficient gifts and help them save on future energy bills.

- If a television, DVD player, stereo, or other electronics are on your list, let the ENERGY STAR seal point you to the most energy efficient product models. Today's ENERGY STAR qualified TVs, for example, meet stricter requirements and offer up to 20% energy savings over standard models.
- Pair your electronic gifts with smart power strips, which allow users to assure that electronic devices are truly powered OFF. These help you avoid phantom energy consumption when a device is plugged in, but turned off.
- For the chefs on your list, pressure cookers are great for cooking rice, beans, soups and meats, and use up to 70% less energy than cooking on a stovetop or in an oven. They also cook food a lot faster.
- Solar-powered gadgets have become available more widely in recent years and are perfect for anyone who loves to spend time outdoors. You can easily find solar-powered lights, cell-phone and battery chargers, radios, and of course, toys.



ELECTRIC PRICE FOR 1,000 KILOWATT-HOURS

	October	November
Base charge, residential	\$4.50	\$4.50
KWH base charge	\$77.57	\$77.57
Power cost adjustment	\$35.84	\$35.84
Total	\$117.91	\$117.91