

# TRI-COUNTY Electric Cooperative, Inc.

" A Commitment to Service and Savings "



## Tips to Help Reduce Energy Consumption

Many appliances continue to draw a small amount of power when they are switched off. These "phantom" loads occur in most appliances that use electricity, such as VCRs, televisions, stereos, computers, and kitchen appliances. In the average home, 75% of the electricity used to power home electronics is consumed while the products are turned off. This can be avoided by unplugging the appliance or using a power strip and using the switch on the power strip to cut all power to the appliance. This is especially true for appliances in rooms that are infrequently used. The following tips will aid in reducing your homes energy consumption:

- Air dry dishes instead of using your dishwasher's drying cycle.

- Clean the lint filter in the dryer after every load to improve air circulation.

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- Periodically inspect your dryer vent to ensure it is not blocked. This will save energy and may prevent a fire. Manufacturers recommend using rigid venting material, not plastic vents that may collapse and cause blockages.



- Use the cool-down cycle to allow the clothes to finish drying with the residual heat in the dryer.

- Consider air-drying clothes on clothes lines or drying racks. Air-drying is recommended by clothing manufacturers for some fabrics.

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- Don't over-dry your clothes. If your machine has a moisture sensor, use it.

- Dry towels and heavier cottons in a separate load from lighter-weight clothes.

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- When shopping for a new clothes dryer, look for one with a moisture sensor that automatically shuts off the machine when your clothes are dry. Not only will this save energy, it will save wear and tear on your clothes caused by over-drying.

- Plug home electronics, such as TVs and DVD players, into power strips; turn the power strips off when the equipment is not in

use (TVs and DVDs in standby mode still use several watts of power).

- Studies have shown that using rechargeable batteries for products like cordless phones and PDAs is more cost effective than throwaway batteries. If you must use throwaways, check with your trash removal company about safe disposal options.



- Unplug battery chargers when the batteries are fully charged or the chargers are not in use.

- There is a common misconception that screen savers reduce energy use by monitors; they do not. Automatic switching to sleep mode or manually turning monitors off is always the better energy-saving strategy.

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- To maximize savings with a laptop, put the AC adapter on a power strip that can be turned off (or will turn off automatically); the transformer in the AC adapter draws power continuously, even when the laptop is not plugged into the adapter.

- Computers and monitors save energy only when the power management features are activated, so make sure power management is activated on your computer.

- Turn off your personal computer when you're away from your PC for 20 minutes or more, and both the CPU and the monitor if you will be away for two hours or more.

- Consider buying a laptop for your next computer upgrade; they use much less energy than desktop computers.

- Wash and dry full loads. If you are washing a small load, use the appropriate water-level setting.

- Look for the ENERGY STAR® label on home appliances, electronics and other products. ENERGY STAR® products meet strict efficiency guidelines set by the U.S. Environmental Protection Agency and the U.S. Department of Energy.



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- Saving energy starts with being an informed consumer. Estimate an appliance's annual energy cost prior to making a purchase decision.



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## Check Prior Power Consumption Verify Account Balance

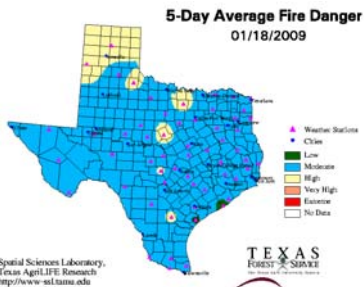
Please take advantage of the many services available through [www.TCECTEXAS.com](http://www.TCECTEXAS.com) twenty-four hours a day, seven days a week. Payments made on line are instantly recorded thus avoiding the delays associated with mailing payments or making payments through your bank.

You can instantly compare your current month's power consumption with prior years. You can go on line and quickly verify account balances and check for receipt of payment.

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TCECTEXAS.com is a faster more convenient way to do business with your Cooperative. Remember to register and give it a try at your earliest convenience.

## **RED Flag Warnings!**



North Central Texas has seen very little rainfall and the threat of fire continues to rise. Residents are asked not to burn outdoors. Home owners need to inspect the areas around their home and remove combustible materials stacked near walls. Be very cautious when disposing of cigarettes, do not throw them out of vehicle windows. The lack of

rain coupled with wind and low humidity are making the Texas countryside very volatile. Respect your neighbors and be extremely cautious with open flames.

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Central Headquarters Office (817) 444-3201 or (817) 523-7231  
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Northeast District Office (817) 431-1541  
B-K District Office (940) 888-3441  
Internet: [www.TCECTEXAS.COM](http://www.TCECTEXAS.COM)

## From The Cooperative Kitchen ⚡



This month's recipe was provided by Carolyn Pickel from Azle. She will receive a 60 Years of Home Cooking Cookbook, compliments of TCEC.

## Rib Tickler Potato Chowder

### ••• Ingredients •••

Approximately 2 to 3 slices of bacon, cut up, fried and drained.

- 1 - Cup of Diced Onion
- 1/2 - Cup of Chopped Celery
- 2 - Cups of Peeled Chopped Potatoes
- 1/4 - Cup of Chopped Carrots
- 1 1/2 - Cups of water
- 1 3/4 - Cups of Milk
- 1 - Cup of Sour Cream
- 1 - Teaspoon of Salt
- Dash of Fresh Chopped Black Pepper

### •• Instructions ••

Cook potatoes and carrots in 1 1/2 cups of water in a saucepan until tender. All other ingredients will be added to this pan.

Fry the bacon in a skillet and drain off grease, add celery and onion and continue to cook until tender. Add this pan of ingredients to the pan with the potatoes and carrots.

Add the milk and sour cream to the sauce pan. Season with salt and black pepper to your personal taste. Continue to cook the mixture over medium heat until hot and thoroughly blended together. **( DO NOT BOIL )**

### • Optional Additions •

Add a small amount of grated cheese on top of each bowl.

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Add grilled sandwiches as a side dish.

## It Pays To Stay Informed!

Find your account number in our Member Information Bulletin and you will receive a \$20.00 credit on your electric bill. Simply contact one of the offices listed to the left and make them aware of your discovery.

**It pays to stay informed!**

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