



TRI-COUNTY

Electric Cooperative, Inc.

" A Commitment to Service and Savings "



Draw Less Electricity With Your Computer

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Personal computers currently waste about half of the power they consume. A computer left on can draw as much as 134 watts overnight, contributing about 2,000 pounds of CO₂ to the atmosphere annually. A coalition of technology companies called the Climate Savers Computing Initiative recently announced a plan to increase energy efficiency in computer equipment over the next four years. The initiative hopes to cut in half the amount of energy computers use by 2010 using existing technology.

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But there are steps you can take now to help curb your computer's energy usage while the technology catches up.

Just being aware of energy usage and paying attention to the appliances in your home can lead you in the right direction to save energy. Computer equipment left running in the home or business draws lots of energy when we are not paying attention, but they don't have to.

One simple solution is to turn off the computer when you aren't using it. Even when computers go into low power mode, they still draw electricity. And turning your computer off at night or while you're at school or work won't harm the system, but it will save energy.

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You can also set your computer to save energy while it's in use. Consider having the system go into a sleep or standby mode after 10 minutes of inactivity, allowing it to save energy while you make a phone call or take a quick lunch. Try to avoid graphic-intensive screen savers, they waste more power than energy saving sleep modes.

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When shopping for a new computer, look for the model with the Energy Star label. Consider buying an LCD monitor (Liquid Crystal Display) that can be up to 66% more efficient than the bulkier CRT (Cathode Ray Tube) models.

Using a notebook computer will also save energy when compared to a desktop model. Notebook computers are engineered to run on batteries and as a result consume much less energy than the desktop systems.



Money Isn't All You're Saving

Computer hardware has advanced quicker than just about any one segment of our society, and it appears that it will continue to do so for the foreseeable future. Intelligent appliances are already on the drawing board with on board processors that will help them use less energy or even alter how they operate to help reduce peak demand for energy. Already some water heaters are equipped with intelligent circuits that remember how your family uses hot water. They allow water temperatures to slip during periods of nonuse and recover water temperatures prior to periods when hot water is needed.

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New electronic devices have been a significant portion of our nation's demand for new energy: computers, televisions, entertainment systems, DVD recorders and players, home gaming systems and the list just goes on. Efforts to re-engineer old systems so they use less power is an critical part of our nation's effort to reduce the need for new generating plants. New refrigerators and freezers use half the amount of energy they did 15 years ago. Central air-conditioning equipment was required to progress from a minimum performance of 10 SEER to today's minimum performance of 13 SEER. These improvements allow the end use consumer to reduce their demand for power and helps to slow the spiraling demand for energy.

Do your part and purchase new equipment wisely taking note on how much power one model will use when compared to another more efficient model. In most cases the economy of operation will overcome the difference in cost and ultimately put the long term savings back in you pocket.

If you're not sure and need assistance, contact your cooperative. We will be glad to help!

HAPPY HALLOWEEN

*Play It Safe
On Halloween
Night By
Following A
Few Simple
Rules That
Will Make
Halloween
Fun For
Everyone!*



- I. Wear costumes that are flame retardant.
- II. Make sure visibility is unrestricted by masks.
- III. Use high visibility colors or reflective tape.
- IV. Make sure that all trick-or-treaters have a good flashlight to carry with them.
- V. Watch out for animals. A dog fenced in a back yard can be dangerous. Never climb fences or enter backyards without permission.
- VI. Remind kids that candy should not be eaten until each piece is inspected at home.



**It's Time to Fall
Back On
Nov. 04, 2007
Don't Forget to
Change the
Battery in Your
Smoke and
Carbon Monoxide
Detectors!**

Smoke and Carbon Monoxide detectors save lives but require periodic maintenance and testing. Do your part to keep the family safe and replace batteries and test units.

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 below and make them aware of your discovery.

It pays to stay informed!

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TRI-COUNTY
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Central Headquarters Office (817) 444-3201 or (817) 523-7231
Southwest District Office (817) 279-7010 or (817) 279-7011
Northeast District Office (817) 431-1541
B-K District Office (940) 888-3441
Internet: www.TCECTEXAS.COM

From The Cooperative Kitchen



This month's recipe was provided by Linda Bates from Weatherford. She will receive a Texas Co-Op Power Cookbook, compliments of TCEC.



APPLE RUM PUDDING CAKE / RUM SAUCE

... INGREDIENTS ...

- 2 - CUPS OF SUGAR
- 3 - EGGS
- 1 - STICK OF OLEO (MARGARINE)
- 2 - TEASPOONS OF VANILLA
- 1/2 - TEASPOON OF BUTTER FLAVORING
- 2 - CUPS OF FLOUR
- 2 - TEASPOONS OF BAKING SODA
- 2 - TABLESPOONS OF WATER
- 2 - TEASPOONS OF CINNAMON
- 4 - DICED APPLES (JONATHAN OR SAP APPLES)
- 1 - CUP OF CHOPPED PECANS

Preheat oven to 350 degrees.

Blend thoroughly until creamy sugar, margarine, eggs, vanilla, and butter flavoring.

Then sift together flour, soda, cinnamon and salt. Add to creamed ingredients.

Stir in apples and pecans. Grease and flour your pan or baking dish. (2 in. X 9 in. X 4 in.).

Bake one hour at 350 degrees.

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RUM SAUCE

- 1/2 - CUP WATER
- 1/2 - STICK OF OLEO (MARGARINE)
- 1/2 - CUP SUGAR
- 1 - TABLESPOON FLOUR
- 1/16 - TEASPOON SALT
- 1/8 - TEASPOON RUM FLAVORING

Bring to boil your water and margarine.

Mix salt, flour, and sugar in a bowl and add to water and margarine. Then add butter and rum flavorings. Allow to heat until it bubbles.

For a single rum sauce recipe pour all over top of cake. For a double sauce recipe first punch small holes in top of cake then pour on the rum sauce.

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Best when served hot.