DID YOU KNOW?

(Energy Saving Tips for the Holiday Season)

If you are going to be out of the room for more than five minutes, it is more energy efficient to turn off the light (including CFL's).

When cooking on top of your range, you should match the size of the pan to the heating element. More heat will get to the pan and less will be lost to the surrounding air. Believe it or not, a six-inch pan on an eight-inch burner will waste more than 40 percent of the energy!

Recycling one aluminum soda pop can will save enough energy to power you television for three (3) hours.

You shouldn't leave on your computer, TVs, radios or games. They all use electricity, even when you're not using them. Even your PC at the office!

Wasting water wastes electricity. Why? Because the biggest use of electricity in most cities is supplying water and cleaning it up after it's been used!

Glass or ceramic pans heat faster than metal pans and allow you to set the temperature 25 degrees lower. Plus, meals will cook just as quickly.

Energy saved using recycled materials vs. virgin ore: (95%) for aluminum, (85%) for copper, (80%) for plastic #1 & #2, (74%) for iron and steel, (64%) for paper.

If you open the oven door to peek at what's cooking inside, you can lower the temperature inside - by as much as 25 degrees - which increases cooking time and wastes energy.

It's not just easy to keep your refrigerator and freezer full at Thanksgiving, it's also energy efficient. Because the mass of cold items inside your refrigerator will recover much more quickly each time the door is opened.

LED holiday lights are available in green, gold, orange, red, white and blue in many styles. They're shatterproof, shock resistant, cool to the touch, and are long lasting. An entire string of 70 LED bulbs uses less than 4 watts of electricity.