

# Giving gifts this year?

Present them in style, not in  
wrapping paper.



Be creative! Spare your wallet and the waste this season by reusing “stuff” you already have in your home to give your gifts extra personality. Here are some easy alternatives:

- **Reusable gift bags:** save bags you’ve received and pass them along.
- **Newspaper comics:** give the outside of the gift a chuckle - and they are fully recyclable, too!
- **Holiday tins & baskets:** give them new life filled with holiday treats.
- **Gift cards:** hole punch the corner, and with a reusable ribbon, tie it around a plant, jar of candy, or another small gift - anything simple that relates to the gift card.

Visit us at [www.fpuu.com](http://www.fpuu.com) for additional ways to save



## Holiday Energy Saving Tips From Your Home Town Utility

Traditionally, the winter holidays are a time for delicious food shared with cherished company. This year, as you count your blessings, you might give a thought to the reliable energy sources that enable you to prepare those culinary delights so enjoyed by family and friends.

Today's new kitchen appliances use nearly 50 percent less energy than those built just a decade ago. Still, when holiday time rolls around, your energy use can rise considerably, what with your stove, oven, and dishwasher running overtime, and the door to your refrigerator standing open frequently as family members search for hidden treats.

Thankfully, it's not difficult to keep added holiday energy costs to a minimum. Just follow these few simple tips from Fort Pierce Utilities Authority.

### Oven Tip

#### Leave the Oven Door Closed

Don't open the oven door to take a peek at what's cooking inside. Instead, turn on the oven light and check the cooking status through the oven window. Opening the oven door lowers the temperature inside - by as much as 25 degrees - which increases cooking time and wastes energy.

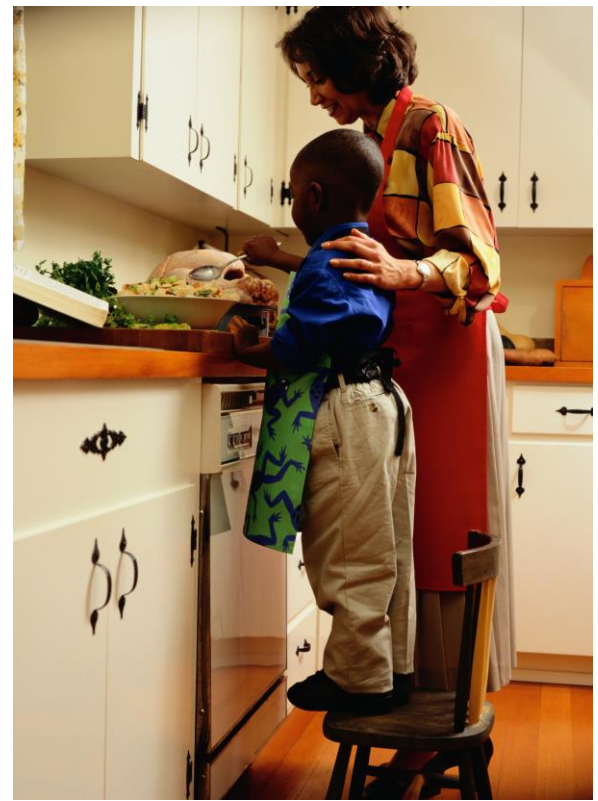
As long as your oven is on, cook several items at the same time. Just make sure you leave enough room for the heat to circulate around each casserole and pie plate.

### Stovetop Tip

#### Use the Correct Size Pan

When cooking on top of your range, 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!

Clean burners and reflectors provide better heating, while saving energy. If you need new reflectors, buy quality ones. The best on the market can save as much as one-third of the energy used when cooking on top of the stove.



### Refrigerator Tip

#### Know What You Want Before You Open the Door

In addition to your stove, your refrigerator and freezer also get a real workout over the holidays. While newer refrigerators are much more energy efficient than older ones, they remain one of the larger energy consumers in your house, often accounting for as much as 15 percent of your home's total energy usage.

Help your refrigerator and freezer operate efficiently and economically by keeping the doors closed as much as possible so the cold air doesn't escape. However, leaving the door open for a longer period of time while you take out the items you need is more efficient than opening and closing it several times.

It's easy to keep your refrigerator and freezer full for the holidays. It's also energy efficient, because the mass of cold items inside will help your refrigerator recover each time the door is opened. Don't cram it so full that cool air can't circulate properly around your food.

Source: DOE.gov

