



**Bord Gáis Energy**  
*think beyond*

**Save €150\*  
off your bill**

Have your boiler serviced  
by one of our dedicated  
energy experts

See page 4

**-16.3°C**

Temperature recorded  
at Mount Juliet, Co. Kil-  
kenny on January 17th  
2010, the coldest day  
since January 1979

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Service your boiler and **win a new Honda hybrid car**

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Cast your vote for **Book of the Decade**

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Using your **online account**

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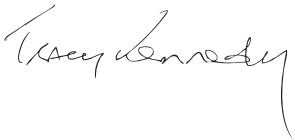
**At home**

APRIL / MAY 2010

# Welcome to At home

**T**his edition of At home has some great tips and important changes to your gas bill. We have the run-down on how the Government's new **Carbon Tax** will effect you and if you haven't **had your boiler serviced recently** now is a great time to do it. There's also a chance for you **to win a fantastic new Honda hybrid car** if you get your boiler serviced in the next few months, see page 4 for more details.

**Trevor Thornton** is back in the kitchen whipping up some easy and tasty snacks and there's information about how you can save time and money by managing your gas or electricity bills online with our **Online Account Management** tools. We speak to rugby pundit and children's author Brent Pope about his charity work as an author, his picks for **Book of the Decade** and enjoying the atmosphere in **his local library**.



**TRACY KENNEDY** *Head of Customer Operations*  
BORD GÁIS ENERGY

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## BORD GÁIS ENERGY IN THE COMMUNITY



# How the Carbon Tax will affect your natural gas bill

The carbon tax is a new Government tax introduced in the 2010 Budget applicable to all CO<sub>2</sub> emission sources. The carbon tax will be levied on natural gas customers from 1st May 2010.

Domestic Standard Tariff (25 Mar 10 to 22 Apr 10)	
Standing Charge 0.142 for 48 days	€6.17
Unit Rate 0.04509 for 1,245 kWh	€9.71
Total excluding V.A.T.	€15.88
V.A.T. @ 13.5%	€2.14
<b>Total Including VAT</b>	<b>€18.02</b>

Domestic Standard Tariff (23 Apr 10 to 21 May 10)	
Standing Charge 0.164 for 108 days	€17.71
Unit Rate 0.04274 for 2,801 kWh	€119.71
<b>Carbon Tax 0.00277 for 2,801 kWh</b>	<b>€7.76</b>
Total excluding V.A.T.	€146.02
V.A.T. @ 13.5%	€19.71
<b>Total Including VAT</b>	<b>€165.73</b>

CREDIT FINANCE INCLUDED	PLEASE PAY BY
NONE	12 Jul 10



## CARBON TAX FAQ's

### Why has it been introduced?

The Government sees the introduction of a carbon tax as an effective way of encouraging a change in the public's use of low carbon products and services. **Natural gas is the cleanest of all the fossil fuels** as it has the lowest carbon content of any fossil fuel.

### What is the rate of carbon tax?

The carbon tax is levied at a rate of **€15 per tonne of CO<sub>2</sub>**. This translates to natural gas as a rate of **€0.00277 per kWh** consumed ex. VAT. All suppliers of natural gas in Ireland must levy the carbon tax charge on its customers. Carbon tax is subject to a VAT rate of 13.5%.

### Where can I find more information on the carbon tax?

There will be a statement issued by the Government prior to **1st May 2010** outlining further details about the carbon tax. For more information on the carbon tax methodology, figures and calculations visit **www.revenue.ie**

# Heat your home for less and win a Honda Insight

**Have your gas boiler serviced or repaired from 7th April to 18th June and you could win a new Honda Insight hybrid worth €22,500**

## Keeping the heart of your home green and clean

Your gas boiler is the heart of your home and it makes sense to have it checked and serviced to ensure it's running at it's best. In fact, by servicing your boiler, you could improve its overall efficiency by up to 10%—making your boiler greener, more reliable and saving you up to €150\* per year.

If reducing CO<sub>2</sub> and saving money on your bill wasn't enough of an incentive we're offering you the chance to win a brand new Honda Insight.† The Insight is the latest hybrid car from Honda, offering unparalleled fuel efficiency from a hybrid petrol/electric car.



† Terms and Conditions apply. Visit [bordgaisenergy.ie](http://bordgaisenergy.ie) or apply to us in writing for a copy. This competition is open to Bord Gáis Energy account holders only.

# Why you should have your boiler serviced

Here are some more reasons why having your boiler serviced makes sense.

## SAVE MONEY



Servicing your boiler will make it more energy efficient, meaning you could reduce your heating costs by **up to €150\* per year**.

## REDUCE CO<sub>2</sub>



Your serviced boiler will **produce less CO<sub>2</sub>\*** which is a benefit for the environment and helps you to reduce your household's carbon footprint.

## RELIABILITY



A safety check is part of your boiler service and will improve your boiler's reliability and safety, giving you the **peace of mind** that the heart of your home is running smoothly.

## HIGHEST STANDARDS



All our work is guaranteed<sup>†</sup> and insured<sup>†</sup> so when you have your boiler serviced by us you can rest easy at night, knowing that your boiler has been looked after by **our energy experts**.

To arrange a service or repair call **1850 632 632** or log on to **[www.bordgaisenergy.ie](http://www.bordgaisenergy.ie)** for further details

## In the kitchen with Trevor Thornton

*Trevor is the 2009 winner of HEAT, the acclaimed eight-part series for RTÉ One. He's back in the kitchen whipping up three tasty dishes for us – Breaded Brie with Raspberry Jelly, Crab with Hummus and Thai Prawn Cakes. All three recipes are easy to make and are perfect appetisers or as finger food at a party. Enjoy!*



### Breaded Brie with Raspberry Jelly



**B**readed Brie with Raspberry Jelly - it's best to make the jelly first as this needs to set in the fridge for 2-3 hours. Soak the gelatine in cold water until ready to use. Take the punnet of frozen raspberries and place the contents into a small pot. Add a small bit of water and bring to the boil. Mash the raspberries with a fork and then pass through a sieve to remove the seeds. Keep the liquid and discard the seeds. At this stage add enough sugar to sweeten the raspberry liquid. Take the gelatine and squeeze out the excess moisture. Drop the gelatine into the hot raspberry liquid and stir to combine. Place the liquid onto a flat baking tray of some sort. The liquid should be 5mm deep. Place into the fridge until ready to use.

When the mixture has chilled cut the jelly into the same shape as you cut the Brie. Set back into the fridge until ready to assemble. Cut the Brie into bite size pieces and dip it into the egg making sure to toss all sides as you want the breadcrumbs to stick to the Brie. Drop the Brie into a bowl containing the breadcrumbs and toss generously until all Brie is completely covered. If there are any gaps the Brie will melt out when you fry it.

Heat a non-stick frying pan over a medium to high heat. Add one or two tablespoons of oil and fry the Brie for 30 seconds each side. You will know they are done if you touch the Brie and if it is slightly soft to the touch it is ready. Take the Brie out and set aside.

To assemble take one piece of Brie and place a square of the jelly on top and secure with a cocktail stick. Makes 10-15 portions.



**C**ut the tomatoes in half and remove the seeds and pulp with a tea spoon and discard them. Chop the tomato halves into a fine dice and place into a bowl.

Put the crab meat into the bowl along with the coriander, cumin and mayonnaise. Stir until combined and season to taste with salt and black pepper. Cover and set aside until you are ready to assemble. Loosen the hummus with natural yoghurt and set aside.

To assemble, take a cracker and pipe some hummus onto the cracker. Spoon a teaspoon of the crab mixture on top and garnish with a small piece of dill.



**F**irstly put the prawns into a food processor and blend to a purée, add the zest of the limes, scallions, coriander, egg, fish sauce, flour and the juice of the limes. Blend until all the ingredients have combined. Transfer the mixture to a mixing bowl. The mixture will be relatively loose. Cover and set aside in the fridge for 5-10 minutes to firm up.

Using damp hands shape the mixture into 20 cakes. Set the cakes aside. Deep fry the cakes for 4-5 minutes or you can shallow fry the cakes for 3 minutes each side or until golden in colour.

## INGREDIENTS

### BREADED BRIE WITH RASPBERRY JELLY

*Makes 10-15 portions*

1 wheel of French Brie  
 1 whole egg, beaten  
 1 tub of Paxo breadcrumbs  
 1 punnet of frozen raspberries  
 Sugar  
 2 small leaves of gelatine

### CRAB WITH HUMMUS

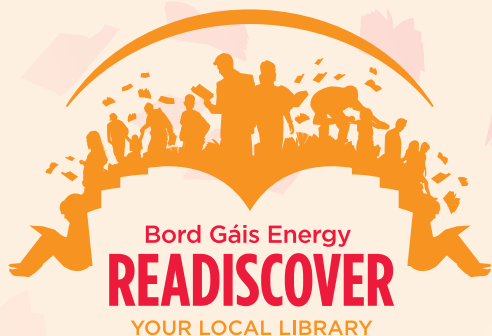
*Makes 20-25 portions*

250g tin of white crab meat  
 2 tomatoes  
 1 tbsp coriander, chopped  
 1tsp cumin, ground  
 2 tsp mayonnaise, Hellmann's  
 1 tub of hummus  
 Natural yoghurt  
 1 box of Tuc crackers  
 Dill to decorate

### THAI PRAWN CAKES

*Makes about 20 cakes*

500g raw prawns, de-shelled and de-veined  
 2 limes, zested and juiced  
 1 bunch of scallions, roughly chopped  
 2 tsp fresh coriander, roughly chopped  
 1 egg  
 1 tbsp Thai fish sauce  
 50g plain flour  
 Vegetable/sunflower oil for frying



## ReaDiscover an old friend with Bord Gáis Energy

**Did you know that six in ten of us like nothing better than relaxing with a great book? Because of this, Bord Gáis Energy has committed to supporting our nationwide love of books and has a number of projects this year which will make a great read even more accessible.**



We mostly know **Brent Pope** for his expert views on rugby, but did you know he is the author of some favourite children's books including ***Arnold, the Nose Less Ant Eater*** and ***Woody, a Whale of a Tale***. **At home** caught up with Brent and found out a little more about the man behind the pen!

*AH: What is your all-time favourite book?*

BP: I have a love, perhaps an obsession, with philosophy and self-help / improvement books. Some of them are gems on how to live a better life, others leave you slightly confused. One in particular, ***The Road Less Travelled***, by M. Scott Peck, I have reread more than others.

*AH: What was the last book you read?*

BP: ***How Starbucks Changed My Life*** by Michael Gates Gill, a fascinating little self discovery book recommended to me as an easy holiday type read. It is a wonderfully crafted story about one man's personal odyssey and how a simple little coffee shop gave him everything he had been missing in his life. Interestingly enough it is being made into a film starring Tom Hanks, but read it before you see it.

*AH: What would be your pick for Book of the Decade?*

BP: That is a tough question... it's a bit like picking your favourite movie and it changes every year. There are the obvious choices like ***The Lovely Bones***, the Dan Brown books and ***The Kite Runner*** too.

AH: *What inspires you in writing children's books?*

BP: I was originally inspired when I lived in New Zealand. I had always had a creative side to me despite being in a perceived macho sport like rugby. I started writing children's stories for a young girl that was suffering from leukaemia, she loved stories about the seaside with dolphins and whales so that's what I did. After a while a publisher approached me and that is how it all started. As a memory to her (sadly she died aged 8) all the money raised from the sale of my books both here and in New Zealand has gone to various children's charities, that's what inspires me the most.

AH: *Do you use your local library?*

BP: Yes, when I lived in Deans Grange I used to pop over to the library all the time. I tend to read in the relaxed environment of the library rather than take the books home.

AH: *If you were to pick a must read book for children, what would it be?*

BP: Books that are slightly wacky or

off beat — Roald Dahl remains so different, quite black, as were earlier books from Spike Milligan like *Bad Jelly the Witch*. Today, books like *Where the Wild Things Are* by Maurice Sendak and of course *Harry Potter* are fantastic. But for me every child must have Roald Dahl's *Witches* and *Green Eggs and Ham* by Dr Seuss, they are timeless.

AH: *Did you find it difficult to make the leap from being a rugby pundit to a children's author?*

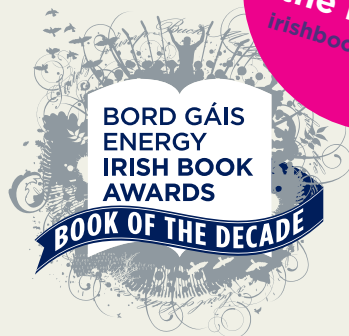
BP: No, not really, although at the time it was very unusual, and to date I think I remain the only rugby player in the world to publish a series of non-sporting children's books. At the time I started writing, I was well known on the rugby pitch as a rugged up-and-coming forward. Suddenly I'm writing books for children and the stereotype does not really fit.

**To read the rest of this interview or be in with a chance to win a copy of one of Brent's books, just log on to [bordgaisenergy.ie/reading](http://bordgaisenergy.ie/reading)**

## WHAT'S YOUR FAVOURITE NOUGHTIE BOOK?

Irish people love a good read and along with being a nation of book lovers we are renowned for our writing skills. You can have your say on what you think are the best books from the last 10 years in the **Bord Gáis Energy Book of the Decade**. The chosen books cover the full spectrum of life, sport, fun, romance, imagination, escape and discovery from Irish publishers and authors.

Cast your vote on the 50 books shortlisted at [irishbookawards.ie](http://irishbookawards.ie)



**Vote for your Book of the Decade**  
[irishbookawards.ie](http://irishbookawards.ie)



## MORE POWER TO YOU

### Using our online services

Have you made the Big Switch yet? Visit [thebigswitch.ie](http://thebigswitch.ie) for more details

**If you are a residential gas or electricity customer, you could be saving time and money by using our Online Account Management tools.**

#### USING ONLINE ACCOUNT MANAGEMENT



**Your Online Account can be accessed at any time with an internet connection, allowing you to –**

- View and pay your bill online.
- See when you will receive your next bill.
- Sign up for paperless billing and receive notification when your bill is available online.
- View recent transactions on your account.
- Sign up for online Direct Debit payment.
- Leave feedback to help us give you a better service.
- Add multiple accounts, useful if you have more than one property.

*If you haven't already signed up to use our online services, it's quick and easy to do; just visit [www.bordgaisenergy.ie](http://www.bordgaisenergy.ie)*