

OVER 150,000
people have already
made the Big Switch
to electricity from
Bord Gáis Energy



BGE/NG/AH/0709

IN THIS ISSUE

Relax and win with Direct Debit	3
Keep safe with Registered Gas Installers	4
Great summer recipes with Kevin Dundon	6
Ireland's got talent...and it shows	8

Cover photo by Colm Le Gear, age 11. Colm was one of the finalists in the Bord Gáis Energy Capture the Power competition.

Welcome to At home

Summer's here and when the sun is shining, it's only natural to think about taking things easy. You can make a good start by choosing the convenience of **Direct Debit** for paying your natural gas bill. You could also find yourself relaxing at one of the Clarion Hotels, if you win one of the fantastic family breaks in this issue's great competition. See opposite page for details.

With so much **talent in Ireland** today, we can be sure that the future looks bright – as bright as the kids who entered the Bord Gáis Energy Capture the Power Schools' Photography competition. Read more on page 8, where we also tell you a little about the Bord Gáis Energy Cork City Marathon, Ladies Football and U-21 Hurling.

Over **150,000** people have made the Big Switch to electricity from Bord Gáis Energy. If you're not one of them, there's still time to make great savings on your electricity bill. Details are on page 5. We also have more **mouth-watering recipes** for you to try out this summer. We'd love to hear any comments or feedback you may have, drop us an email at athome@bordgais.ie



TRACY KENNEDY *Head of Customer Operations*
BORD GÁIS ENERGY

VITAL STATS

150,000

Over 150,000 customers have already made the Big Switch to electricity from Bord Gáis Energy.

4,677

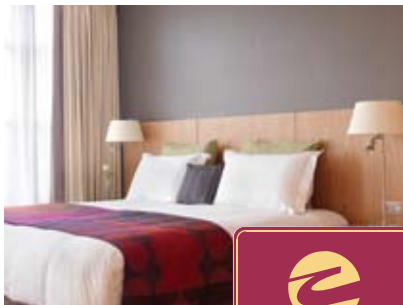
The number of entries, from 581 schools, received in the Bord Gáis Energy Capture the Power Schools' Photography Competition.

**80,000
litres**

The estimated amount of water consumed by almost 10,000 runners in the Bord Gáis Energy Cork City Marathon.

Relax and win with Direct Debit

We're delighted to give you the chance to win a superb prize for all the family to enjoy. How would you like two nights' bed and breakfast plus an evening meal for two adults and two children, at one of the seven luxurious properties operated by Clarion Hotels? There are 20 of these fantastic breaks up for grabs. All you have to do is choose the convenience of Direct Debit for paying your natural gas bill and you could be one of our lucky winners.



At home



That's not the only way Direct Debit can help you relax. You can take it easy, knowing your bill will be paid automatically without you having to remember to do a thing. No need to queue up, no cheques to write – and no chance of you forgetting to pay!

Sign up for Direct Debit with Bord Gáis Energy and you'll be entered into our great Clarion Hotels draw. We'll be giving away vouchers for two family breaks each week for 10 weeks, from 17th July to 18th September 2009. Just call 1850 632 632 or visit www.bordgaisenergy.ie

Bord Gáis Energy has teamed up with Clarion Hotels to arrange an exclusive offer for all our customers, which includes three nights' bed and breakfast, two evening meals and a bottle of wine

on arrival, all for €200 per person sharing. For more information visit www.clarionhotelsireland.com/bordgaisenergy

Terms & conditions apply. For more information visit www.bordgaisenergy.ie/tandc or call 1850 632 632.

Paying in person

If you're not taking advantage of the convenience of Direct Debit and you pay your bill in shops with PayPoint, Payzone, PostPoint or in the Post Office, please remember to bring your bill with you from now on, or your payment cannot be accepted. This is to ensure that your payment is promptly credited to your account.



A new law to keep you safer



4
At home

Because your safety is so important to us, we'd like to make sure you know about a new law that makes it illegal for anyone other than a Registered Gas Installer to carry out gas work in your home.

On 26th June 2009 new regulations were introduced which make it mandatory for all gas customers to use a Registered Gas Installer when it comes to carrying out gas works. A person who carries out gas work and is not a Registered Gas Installer is guilty of an offence and is liable to

a fine of up to €15,000 or three years in prison.

A Registered Gas Installer is the only person who is legally permitted to carry out gas work as they have the appropriate level of training, their work conforms with the relevant Irish Installation Standard and they have the necessary insurance. A Registered Gas Installer's work is subject to regular inspection and scrutiny, with respect to safety, by the Register of Gas Installers of Ireland.

So be safe. Ask to see a Registered Gas Installer ID Card before you allow any gas work to be carried out in your home – and remember, a Registered Gas Installer will also give you a completion certificate when they're finished.

When you need a Registered Gas Installer, just call the Register of Gas Installers of Ireland on (01) 499 7998 or visit www.rgii.ie



**OVER
150,000**
people have
already switched

MAKE THE BIG SWITCH AND MAKE BIG SAVINGS

Have you made the Big Switch yet? Switch to electricity from Bord Gáis Energy and you could save at least 12%* compared to ESB rates. And if you choose to pay with the convenience of Direct Debit, you'll save another 2%*, giving you a total saving of 14%*. Over 150,000 people have switched and are enjoying these great savings. Why not join them, if you haven't already?

It's easy to switch. With your current electricity bill at hand, just call us on 1850 46 56 66 or visit thebigswitch.ie and we'll do the rest. There's no change to your meter or your wiring, but you will notice the big savings when you make the Big Switch.

**The discount stated is off the applicable ESB domestic tariff unit rate and applies to the first year's consumption. Thereafter the Bord Gáis Energy standard discount tariff will apply which is guaranteed to be at least 5% below ESB unit rates for years two and three of this offer. Terms and conditions apply.*

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TEL: 1850 46 56 66
thebigswitch.ie
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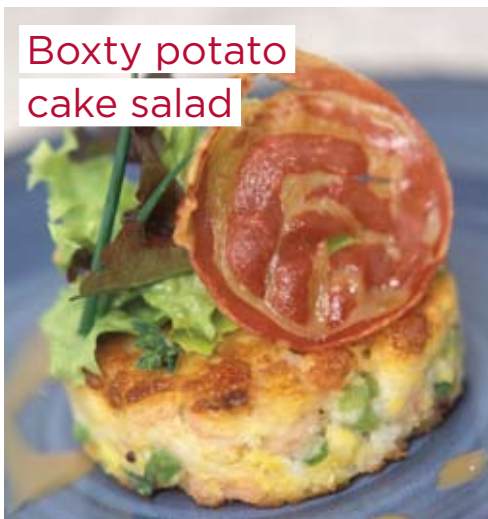
In the kitchen with Kevin Dundon

It's great to have the summer with us again. Here are a couple of recipes that really go well with the season. There's an Irish classic with a summery twist, followed by a creamy, fruity dessert. Try these dishes in combination or apart. Either way, they're absolutely delicious!

Kevin D



Boxty potato cake salad



Crispy on the outside, soft and buttery inside, these boxty potato cakes are even tastier accompanied by a summer salad. Pancetta is basically Italian streaky bacon, but because of its flavourful curing it is often quite superior – drier, purer and tastier. However, if you can't get hold of it, replace with streaky bacon rashers.

Cover the potatoes with cold water in a pan and add a pinch of salt. Bring to the boil, then simmer for 15-20 minutes or until completely tender when pierced with the tip of a sharp knife. Drain in a colander and leave to cool completely.

When the potatoes have cooled, peel away the skins and then grate into a bowl

– you should end up with about 350 g/12 oz in total. Heat a frying pan and add the bacon and sauté for two to three minutes until cooked through and lightly golden.

Stir in the spring onions and continue to fry for another minute or so until softened.

Tip into the grated potatoes with the egg yolk and sprinkle in the flour. Season generously and mix until just combined.

Divide the potato mixture into four and using a 10 cm/4 in cooking ring shape into patties. Arrange on a flat plate and cover loosely with cling film. Chill for at least one hour or up to 24 hours is fine to firm up.

Preheat the grill and heat the oil in a large heavy-based frying pan. Add the butter and once it has stopped foaming, add the boxty potato cakes. Cook for two to three minutes on each side until warmed through and golden brown.

Meanwhile, arrange the pancetta on a grill rack and cook for three to four minutes until crisp and golden, turning once. Drain well on kitchen paper.

To serve, arrange the boxty potato cakes on warmed serving plates. Place the salad leaves in a bowl and quickly dress with the balsamic vinaigrette. Arrange a small pile on each potato cake and garnish with the pancetta and chives.

Cream pudding with fresh raspberries



The beauty of this dessert is that it is smooth, silky and rich. For the sweeter tooth try drizzling over a little honey to serve. It's ideal for a dinner party as you can make the cream puddings the day before and keep them in the fridge until needed. Wet the serving plate with a trickle of cold water so you can slide the cream puddings into position then wipe the excess water off with kitchen paper.

Place the cream and milk in a pan and bring slowly to the boil. When the liquid starts to creep up the sides of the pan, adjust the heat so that it maintains a medium boil and continue to cook for a good five minutes until slightly reduced. Meanwhile, place the gelatine leaves in a bowl of cold water to soak for 10 minutes until they soften.

Stir the sugar into the reduced cream mixture with the rum and allow to dissolve. Remove from the heat and leave to cool for a few seconds. Drain the gelatine leaves and gently squeeze dry. Add to the pan and whisk continuously until dissolved. Leave to cool.

Divide the mixture equally between four x 120 ml/4 fl oz dariole moulds or ramekins. Place on a baking sheet and leave them to set in the fridge for at least

three hours or up to two days is fine.

To serve, dip the dariole moulds into hot water for a few seconds, then gently pull the pudding away from the sides of the mould with a small palette knife. Invert and gently shake out on to serving plates. Arrange three of the raspberries on each plate.

INGREDIENTS

Boxty potato cake salad

450 g/1 lb potatoes, well scrubbed

50 g/2 oz rindless streaky bacon,
finely chopped

4 slices pancetta
(Italian crispy bacon)

2 spring onions, finely chopped

1 egg yolk

25 g/1 oz plain flour, plus extra
for dusting

2 tbsp olive oil

Knob of butter

25 g/1 oz baby salad leaves

about 1 tbsp balsamic vinaigrette

salt and freshly ground
black pepper

fresh long chives, to garnish

Cream pudding with fresh raspberries

300 ml/1/2 pint double cream

75 ml/3 fl oz milk

2 gelatine leaves

50 g/2 oz sugar

2 tbsp light rum

12 raspberries

Ireland's got talent

Every day, in communities all over the country, we see evidence of the amount of sheer talent the people of Ireland possess. Seeing all this talent makes it clear that we can look forward to a bright future. Take James Fleming for example. His photographic skills made him overall winner of our recent Schools' Photography competition. Now James is going on to develop these skills further, studying photography at college in DIT.

Equally inspiring is the achievement of almost 10,000 people who took part in the Bord Gáis Energy Cork City Marathon, and the women who have made the Bord Gáis Energy Ladies National Football League such a roaring success. Read more about these, and the other ways we are involved in the community, at www.bordgaisenergy.ie/sponsorship

For your chance to see some Irish celebrities displaying their hurling skills or to upload your own video for charity, visit www.breakingthrough.ie

CAPTURE THE POWER



www.capturethepower.ie

We were absolutely astonished by the number of responses we got to the Schools' Photography Competition we organised in March. Almost 5,000 entries came flooding in from primary and secondary school students nationwide. They were all hoping to win by using photography to 'Capture the Power' they see in sport, in the environment or in the world around them.

As mentioned, 17-year-old James Fleming from Skerries Community School took the grand prize with his picture 'High in the Sky'. James became a fan of photography when he was about 11 years of age. He remembers a motorbike race that went by his house, 'It has been going on since before I was born. I was always fascinated by the other photographers walking by with cameras and the huge lenses, and I always said that I wanted one of them.' James is now going on to study photography in DIT in Dublin.

*Overall winner
James
Fleming,
Skerries
Community
School,
Co. Dublin.*



High in the Sky

*1st place
(Age 16-19)
Daniel Siberry,
Newpark
Comprehensive
School.*



The Ambitious Human

*1st place
(Age 12-15)
Ruth McMahon,
Seamount
College,
Kinvara,
Co. Galway.*



Face the Fire

*3rd place
(Age 5-9)
Katie Rabbittie,
St Coleman's
N.S., Cappagh,
Croghan,
Co Offaly.*



Mushroom Village.



**Bord Gáis
Energy
CORK CITY
MARATHON**



Almost 10,000 people took to the streets of Cork on 1st June for the Bord Gáis Energy Cork City Marathon. Runners of all levels took part in the 'Marathon for Everyone'. Some ran as individuals, some as members of a relay team. The record number of entries helped make this year's marathon one of the most successful outdoor events ever held in Cork.



Local people were delighted when 28-year-old Michael Herlihy from Charleville, Co. Cork was the first to cross the finishing line. Running his first marathon, Michael completed the race in 2:30:36. Lucy Brennan, aged 50, from Co. Sligo, was the first woman to finish with a time of 2:51:25.



**Bord Gáis Energy
LADIES NATIONAL
FOOTBALL LEAGUE**

Going from strength to strength

A thrilling triple-header featuring teams from all over Ireland provided the climax to this year's Bord Gáis Energy Ladies National Football League, at Kiltoom, Co. Roscommon on 9th May. Continuing the dominance they have shown in recent years, Cork produced a storming performance to win Division 1, beating Mayo by 1-20 to 0-11. Victory in Division 2 was secured by Down, with a score of 2-12 to Tipperary's 0-11. Roscommon were the champions of Division 3, beating Wicklow by 1-12 to 1-8.



It was a day filled with excitement and achievement, as we've come to expect from Ladies Football since it was set up in 1979.