


energy by nature · harnessed by  **BORD GÁIS**
ENERGY SUPPLY

at home

with Bord Gáis Energy Supply

- Bord Gáis Networks
- Win a family day pass to Dublin Zoo with Direct Debit
- Could your central heating system work better?
- Get €105 off a 2 night break in a Lynch Hotel when you service your boiler
- The Money Advice and Budgeting Service
- Call our automated telephone service and you could win a €200 Elverys Sports Voucher
- Dundon's Delights

BCESAHO808

Promoting sustainable forest management and recycling 

Issue 11

Bord Gáis Networks

Bord Gáis Networks, a division of Bord Gáis, constructs, operates and maintains the natural gas pipeline throughout Ireland. They deliver gas through the pipeline network to homes and businesses on behalf of all gas suppliers and are also responsible for connecting all natural gas customers to the network.

Bord Gáis Networks carries out all pipeline service laying at customer premises as well as gas meter installations, alterations and disconnections. Bord Gáis Networks also carries out actual meter reads at customer premises. For queries relating to connections, meters or alterations please call Bord Gáis Networks on **1850 200 694**.

At Bord Gáis Networks safety is of paramount importance and considerable resources have been made available to ensure that the Irish gas network is among the safest in the world. Bord Gáis Networks provides a 24 hour Emergency Service 365 days a year, ensuring the safety and integrity of the Irish gas system.

Remember if you smell gas:

- Ensure gas appliances haven't been left on and unlit
- Don't smoke or use a naked flame
- Don't unplug or switch anything electrical on or off
- Open windows and doors to let the gas disperse
- If your appliances are off but the smell persists, turn off the gas at the meter
- Call the Bord Gáis Networks 24 Hour Emergency Service **1850 20 50 50**.

Visit www.bordgais.ie/networks for more information on Bord Gáis Networks.



An elephant never forgets and now neither will you!

The baby boom is in full swing at Dublin Zoo, come and visit the new baby giraffe, sealion, rhino and elephant, Budi. You will find amazing animals waiting for you around every corner. Open from 9.30am to 5.00pm seven days a week - Dublin Zoo is a great day out and a whole lot more!

For more information on Dublin Zoo visit www.dublinzoo.ie

Sign up to Direct Debit and you could win 1 of 100 family day passes to Dublin Zoo*

Using Direct Debit is the easy way to pay your natural gas bill, and signing up couldn't be easier. Have your bill and bank details to hand, then:

- Visit www.bordgaisenergysupply.ie, register as a customer and sign up online or
- Log onto www.bordgaisenergysupply.ie, download and complete the form or
- Complete and return the Direct Debit mandate on the back of your natural gas bill or
- Call **1850 632 632** and sign up over the telephone, with no forms to fill in.

Sign up to Direct Debit between 1st August 2008 and 10th October 2008 and you will be automatically entered into a weekly draw to win a Dublin Zoo family pass - 100 to be won!

For more information on Dublin Zoo visit www.dublinzoo.ie

Terms and conditions apply and are available on written request to Bord Gáis Energy Supply, Terms and Conditions Request, PO Box 10943, Dublin 1, or may be viewed online on www.bordgaisenergysupply.ie. Ten winners will be picked each week from customers who have signed up for Direct Debit by 10th October 2008. Ten draws will take place each Friday from 8th August to the 10th October. Customers who have already signed up for Direct Debit will also be entered in one draw during the promotion period. Each prize is a family day pass for Dublin Zoo. The voucher is redeemable any day of the week and is valid for one year after the date of issue. * Winners may choose a family pass for Fota Wildlife Park.



at home
with Bord Gáis Energy Supply

Could your central heating system work better?

Increase efficiency with a boiler service

Bord Gáis Energy Supply, Sustainable Energy Ireland and boiler manufacturers recommend that you have your boiler serviced at least once a year. An annual service for your boiler will ensure that it works safely and efficiently, over a longer period of time. Regular servicing will also reduce the risk of breakdown and the amount of energy you use.

Did you know that by having your boiler serviced it ensures:

- Improved boiler efficiency
- Reduced fuel costs
- Reduced chances of breakdown
- Reduced carbon emissions

There has never been a better time to get your boiler serviced because when you do, you can get €105 off a 2 night break in any Lynch Hotel.

Get €105 off a 2 night break in any Lynch Hotel

when you spend €105 on a boiler service

Get your boiler serviced before 15th October 2008 and we will automatically send you a voucher worth €105 that you can use in any of Lynch Hotels' seven superb locations all over Ireland.

Lynch Hotels provide real value for money combined with superior standards of comfort and hospitality. Go on, book a service for your boiler and then a break for yourself!

Simple to use:

- Visit www.lynchhotels.com and choose the hotel you want to visit
- Book online at www.lynchhotels.com and take a break between 1st September 2008 and 31st May 2009 for two adults or more
- Stay for two nights B&B with one dinner
- Present your voucher on checkout and €105 will be automatically deducted from your hotel bill

Easy to arrange:

To arrange a boiler service with a Bord Gáis Energy Supply Service Engineer, simply:

Phone: [1850 632 632](tel:1850632632)

Email: servicing@bordgais.ie

Text: **BOILER** and your name and address to **51 500** (STD text rates)

Visit: www.bordgaisenergysupply.ie

It couldn't be simpler - give yourself and your boiler a break!

Terms and conditions apply and are available on written request to Bord Gáis Energy Supply, Terms and Conditions Request, PO Box 10943, Dublin 1, or may be viewed online on www.bordgaisenergysupply.ie
Only one Bord Gáis Energy Supply promotional Lynch Hotels voucher can be used per stay.

LYNCH
www.lynchhotels.com



at home
with Bord Gáis Energy Supply



The Money Advice and Budgeting Service

Bord Gáis Energy Supply are aware that customers may find themselves in financial difficulties at certain times and can therefore experience difficulty in paying their gas bill. We regularly advise customers who are experiencing difficulty to contact the Money Advice and Budgeting Service (MABS) who provide information and assist customers in putting in place budget plans for bill payment.

MABS is a free, confidential, independent and non-judgemental service for people in debt or at risk of getting into debt. It is a national service funded by the Department of Social and Family Affairs primarily for people on low income.

Not being in control of your finances can be a difficult, lonely and sometimes desperate place to be. The MABS experience is that financial difficulties can affect everyone from high income earners to people on low income, so if you are worried about money you are not alone. Money difficulties can affect people's health and overall well-being. MABS is there to, in a non-judgmental and confidential setting, assist people to regain control of their finances by putting in place with them an affordable and sustainable budget.

MABS has a new helpline service **1890 283 438**, open Monday to Friday 9am to 8pm and a website **www.mabs.ie** to assist people in debt or in danger of getting into debt. Anyone concerned about debt can also meet with one of MABS' Money Advisers on a confidential basis to discuss their concerns and assess their options in any one of the 52 local MABS offices nationwide.

Bord Gáis Energy Supply also has a code of practice on paying your Bord Gáis Energy Supply bill which you may find useful. To obtain your free copy, call us on **1850 632 632** or visit our website at **www.bordgaisenergysupply.ie**

Dial and pay to win and play with

Elverys Sports

SPORT FOR LIFE
shop online | www.elverys.ie

Pay your bill via automated telephone service* and you could win a €200 Elverys Sports voucher. There's 10 to be won, plus an overall draw to win a €500 voucher

At Bord Gáis Energy Supply, we believe that paying your bill shouldn't be a complicated process. To make things even easier for you, you can now pay your natural gas bill over the phone, using our 24 hour automated telephone service.

Use this telephone service to pay your bill between 1st August and 10th October 2008 and you could win a €200 Elverys Sports voucher. 10 to be won, plus an overall draw to win a €500 voucher. For great choice and value for all the family, all year round, visit one of Elverys Sports 52 stores nationwide or shop online at www.elverys.ie.

It's so simple to pay this way with your laser or credit card – and you can do it anytime that suits you. Just make a simple phone call and your natural gas bill is paid.

Call **1850 632 632** for our English and Irish language services, or **1850 633 633** for services in Polish, Chinese or Russian and have your account number and GPRN number to hand which are on the top right hand side of your bill.

Terms and conditions apply and are available on written request to Bord Gáis Energy Supply, Terms and Conditions Request, PO Box 10943, Dublin 1, or may be viewed online on www.bordgaisenergysupply.ie

*Card payments only. One winner will be picked each week from customers who use the automated telephone service by 10th October 2008. One draw will take place each Friday from 8th August to the 10th October. All entries will also be entered into a draw on 10th October for a chance to win one €500 Elverys voucher.

BACK TO SCHOOL
**JUMBO
CHOICE**

For great choice and value for all the family, all year round, visit one of Elverys Sports 52 stores nationwide or shop online at www.elverys.ie.



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Doyle's Dublin Coddle

In this issue of 'at home' we are very pleased to share more 'Dundon's Delights' with you. Here are two more delicious, tempting recipe ideas from acclaimed Irish Chef Kevin Dundon for you to try in your own kitchen! This is Kevin's twist on a dish that has been around since the eighteenth century. Traditionally it was made on payday and left simmering on the stove, as it was not known what time the man of the house would return home from the pub.

Serves 4

450 g/1 lb potatoes, well scrubbed
1 leek, trimmed and thinly sliced
salt and freshly ground black pepper
4 large butcher-style sausages
3 tbsp cream
1 tsp fresh thyme leaves, plus extra to garnish

225 g/8 oz smoked bacon, cut into lardons
1 large carrot, diced
3 tbsp cream
400 ml/14 fl oz chicken stock
25 g/1 oz butter

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. Heat a pan and sauté the bacon in the pan for 2-3 minutes until it has begun to release its fat. Add the leek, carrot and thyme and continue to cook for 4-5 minutes until softened but not coloured.

Pour the vegetable stock into the pan and bring to the boil, then reduce the heat and simmer gently for about 15 minutes until the liquid has slightly reduced and the vegetables are completely tender.

Heat a griddle pan and cook the sausages for 10-15 minutes until cooked through and well marked.

Drain the potatoes in a colander and then peel while they are still hot. Push through a potato ricer or sieve using a spatula. Quickly heat the cream in a pan. Beat the butter into the warm mashed potato and then add enough milk to make a smooth but firm purée. Season to taste.

To serve, using two tablespoons, shape the potato purée into quenelles and arrange two in each warmed wide-rimmed serving bowl. Spoon around the bacon and vegetable mixture. Cut the sausages on the diagonal and arrange on top. Scatter over the thyme leaves to garnish.



Rhubarb Jelly with Rhubarb Compote

These lovely translucent jellies not only look stunning but are really refreshing too. They are excellent thirst-quenchers on hot summer days and the Champagne gives them a surprising punch.

Serves 4

250 g/9 oz rhubarb, trimmed and chopped

225 g/8 oz strawberries, hulled and halved if large

1/2 bottle Prosecco (375 ml/13 fl oz)

250 g/9 oz sugar

juice of 1 lemon

6 gelatine leaves

FOR THE RHUBARB COMPOTE

225 g/8 oz rhubarb, trimmed and cut into 2.5 cm/1 inch pieces

100 g/4 oz sugar 1 tbsp Grand Marnier

crème fraiche, to serve

To make the rhubarb jelly, place the rhubarb and strawberries in a metal bowl with the sugar and lemon juice. Cover tightly with cling film, ensuring there is an airtight seal and set over a pan of simmering water for 20 minutes until the sugar has completely dissolved and all of the juice has come out of the fruit.

Meanwhile, place the gelatine in a bowl of cold water and set aside for 10 minutes. Drain and gently squeeze dry. Place in a small pan with a little of the juice that has come out of the fruits and heat gently until dissolved. Strain the remaining warmed fruit mixture through a fine sieve into a large jug. Pour in the Prosecco and then stir in the dissolved gelatine mixture. Pour into 4 x 120 ml/4 fl oz timbales and place in the fridge for at least 4 hours or overnight is best to set. These will keep happily in the fridge for up to two days.

To make the rhubarb compote, place the rhubarb in a pan with the sugar and Grand Marnier. Bring to the boil, then reduce the heat and simmer for about 10 minutes until the rhubarb is completely tender but still holding its shape. Remove from the heat and leave to cool completely. Transfer to a plastic container with a lid and keep in the fridge for up to two days.

To serve, spoon the rhubarb compote into wide-rimmed serving bowls and allow to come back up to room temperature. Dip the jellies briefly in hot water and then invert on to the compote. Add a dollop of crème fraiche to each one.



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