



'Penguins'
taken by Mark Bell
Brusna NS, Co. Roscommon,
as part of 'Capture the Power'
competition.

Bord Gáis Energy
think beyond

BGE/NG/AH/1209

At home

December / January 2010

IN THIS ISSUE

Save up to €200 at the touch of a button

Learn how to **read your meter** yourself

Get a simple **explanation of your bill**

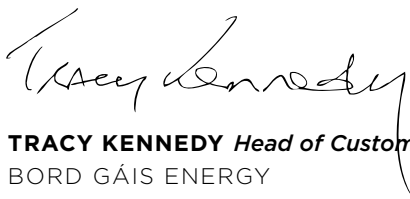
Become a master chef in minutes with **Trevor Thornton**

Welcome to At home

As we say hello to 2010, everyone's looking forward to what the New Year might bring. From resolutions to sales, the start of a new year is a busy time. That's why your latest issue of At home includes a section to help you **read your gas meter** easily. There's also a straightforward **explanation of your bill** so you can understand it in minutes, giving you more time to focus on those New Year resolutions.

With Sustainable Energy Ireland's smart tips, you're guaranteed to make **big savings** - what better way to start the New Year? Finally, if you still have room after a food fuelled Christmas then there are **two mouth-watering recipes** from the latest chef to take Ireland by storm, Trevor Thornton.

So take a few minutes to sit down and enjoy your latest issue of At home. Remember, if there's anything you'd like to ask us, just drop us a line at **athome@bordgaisenergy.ie**. We're always glad to hear from you and are delighted to help in any way we can!



TRACY KENNEDY *Head of Customer Operations*
BORD GÁIS ENERGY

VITAL STATS

20°C

Check your room temperatures, the ideal living room temperature is around 20°C.

6 gas bills

are sent out a year based on the readings from your meter. Two are estimated and four are actual meter reads.

**Saving
€200**

on your energy bill couldn't be easier with some smart tips.

Switch your heating to



and switch to big savings

There's nothing worse than battling Jack Frost on the way home but there's nothing better than walking through the hall door into a nice warm house. However, there is a way you can reduce your heating bill without reducing your comfort levels.

Many people keep their thermostat too high. By simply turning it down by 1 degree, to a comfortable 20 degrees, you could reduce your heating bill by up to €100 per year. You could save a further €100 by only using your heating when and where you need it.

There are lots more tips and advice from Sustainable Energy Ireland available at www.sei.ie/powerofone.

Cut your costs,
keep your comfort

GET A GRANT

The Home Energy Saving (HES) scheme provides grants to homeowners interested in improving their home's energy efficiency.

Visit www.sei.ie/hes or call 1850 927 000 to find out more.

Easy ways to give us your meter reading

We usually send you six natural gas bills a year, normally four of these bills are based on having your meter read and two are based on estimates. These meter readings and estimates are carried out by Bord Gáis Networks. If Bord Gáis Networks have been unable to read your meter or if you wish to update an estimated bill you can send us your own meter reading by one of these easy methods.

Phone

Call us on 1850 632 632 and follow the voice prompts.

Website

Log on to www.bordgaisenergy.ie, go to our online account management section and choose 'Submit Reading'. If you haven't registered yet have your bill to hand to register.

Need a meter box key?



If you have a meter box you will need a meter box key if you wish to open the box and take a meter reading. It is also important to have a meter box key to enable you to turn off your gas supply from the meter box.

Call Bord Gáis Networks to order a meter box key: **1850 200 694**

READING A DIGITAL METER

Meters can be of two types: Digital or a dial card (clocks).

Please see the diagram below for instructions on reading four or five dial digital meters.



The reading on this meter is 5810.

READING A DIAL-CARD METER (CLOCKS)

If your meter displays a series of dials (clocks), like the diagram shown, you should ignore the top two dials and use the four small dials at the bottom to read your meter. When giving your meter reading you should read the dial on the left first

and move along to the right. The position of the pointer on the dial indicates the meter reading. If the pointer is between two figures, use the lower figure, e.g. if it is between 7 and 8, use 7. However, if the pointer is between 9 and 0, use 9.



YOUR BILL EXPLAINED

your natural gas bill



Mr Sam Sample,
Any Street,
Any Town,
Any County

1

Billing period 01 Oct 09
01 Dec 09

Date of issue 04 Dec 09

Account number 1234567890

2

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METER NO.	METER READINGS			CONVERSION		GAS USED	GPRN	AC BAND
	PRESENT	MINUS	PREVIOUS	UNITS	X CONV. FACTOR	kWh		
000001	12626		12314	312m ³	11.3911	3554	0123456	B

3

4

5

6

7

8

9

A: Amended reading / C: Reading taken by customer / E: Estimated reading

	AMOUNT €
Previous Balance	€128.55
18 Oct 09 Direct Debit - Thank You	€128.55CR
Total Payments	€128.55CR
Domestic Standard Tariff (02 Oct 09 to 01 Dec 09)	
Standard Charge 0.164 for 61 days	€10.03
Unit Rate 0.04274 for 3554 kWh	€151.90
Total excluding V.A.T.	€161.93
V.A.T. @ 13.5%	€21.86
Total including V.A.T.	€183.79

10

11

Emergency number
1850 20 50 50

Bord Gáis Éireann
Registered office:
Gasworks Road, Cork
VAT Number: IE 9Y661020

CREDIT FINANCE INCLUDED	PLEASE PAY BY	TOTAL €
None	Direct Debit 18 Dec 09	€183.79

13

Direct Debit – The easy way to pay your bill.
Phone 1850 632 632

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AIB Bank, 40/41 Westmoreland Street, Dublin 2
Account number: 13007016 Sort code: 93-33-84 BIC: AIBKIE2D
IBAN: IE95 AIBK 9333 8413 0070 16



BANK GIRO CREDIT TRANSFER	
CASH COINS	€
TOTAL CASH	€
CHQs. ETC.	€

Customer account no.

1234567890

Mr. Sam Sample

TOTAL € €183.79

PLEASE DO NOT MARK BELOW THIS LINE

01234 123456789012 0123456 931039

99999999 93-3384 13007016 89

Your bill explained

This is what your bi-monthly Bord Gáis Energy natural gas bill looks like. We've created this short, simple guide to help you understand it in minutes. We've outlined the most important parts of your bill and explained exactly what they mean for you.

1 Bill address

The address the bill is sent to for payment.

2 Account number

Please quote this number when contacting our customer service department.

3 Meter number

The meter number is unique to the physical meter. If your meter is replaced the meter number will change.

4 Meter readings

Your present and previous meter readings are shown. If the figures are followed by an "A", an adjustment has been made to the previous bill. A "C" denotes the reading has been taken by a customer. An "E" indicates an estimated reading (which will be corrected by the next actual read).

5 Units

This figure represents the number of units in cubic meters or cubic feet (M³ or ft³) which you are billed for.

6 Conversion factor

The conversion factor used to convert the gas from cubic meters or cubic feet to kWh.

7 kWh

The figure in kilowatt hours for which you are being billed.

8 GPRN

(Gas Point Registration Number) This seven digit reference number is used to identify a gas meter connection to the gas network.

9 AC Band

(Annual Consumption Band) Your estimated annual usage of natural gas fits within one of five band ranges A, B, C, Y and Z. Band descriptions are as follows:

A: Less than 6,000kWhs

B: 6,000 kWhs to 23,500 kWhs

C: 23,500 kWhs to 73,000 kWhs

Y: 73,000 kWhs to 750 MWhs

Z: 750 MWhs to 5,200 MWhs

10 Standing charge

The standing charge is included on every bill when you are on the standard tariff.

11 Rate

The rate at which you are being billed e.g. standard tariff.

12 Bank giro credit transfer

This is the bank giro that you can use to pay your bill.

13 Total

This is the total amount of your bill.

Make yours a mouth watering New Year

with help from Trevor Thornton



At home 8

“I’ve learnt some complex recipes from Kevin Thornton, one of the best chefs in Ireland. But I still can’t resist two of my own simple and delicious recipes. Try them yourself and you’ll see why they’re two of my personal favourites.”

Chicken Supreme stuffed with Rudd’s black pudding

INGREDIENTS (Serves 4)

4 large chicken fillets, trim off all fat, small fillets removed

Stuffing

25g butter

1tbsp olive oil

75g onion, finely chopped

150g Rudd’s black pudding, roughly chopped

60g fine breadcrumbs

2 tbsp Lea & Perrins Worcestershire sauce

1 egg, lightly whisked

Breadcrumb coating

100g fine breadcrumbs

1-2 eggs, lightly beaten

75g plain flour, seasoned with salt and pepper

1tbsp olive oil

25g butter



add the breadcrumbs, Worcestershire sauce and season with salt and pepper. When cooled slightly, add the egg and stir to combine. Set aside until ready to use.

For the chicken, make a pocket to fit the stuffing by placing the fillet flat on a non-slip surface. Using a sharp knife, slice the fillet in half from side to side but try not to make the cut the whole way through the fillet. You are opening the fillet like opening a book. This technique is called butterflying. Repeat this procedure with the remaining fillets.

Place 1/4 of the black pudding mixture on one side of a fillet. Try to spread the mixture out as evenly as possible. Close the other half of the chicken fillet over and squeeze the fillet together to hold its shape and the pudding mixture when breadcrumbing.

To breadcrumb the fillets firstly place the breadcrumbs, flour and beaten egg into three separate containers. Place the fillet into the flour, next cover the surface with the egg. Place the fillet into the flour,

Preheat the oven to 180°C/Gas 4

To make the stuffing, melt the butter and olive oil in a frying pan over a medium heat. Add the onions and cook for 5-10 minutes or until soft. Place the black pudding into the pan and cook slowly for 7-10 minutes, stir frequently to cook the pudding thoroughly. Remove from the heat,

covering all surfaces, remove and pat off the excess. Drop into the egg and coat generously, then place into the breadcrumbs and toss until coated. Remove and pat off the excess and set aside. Repeat the process with the three other fillets.

Heat a frying pan over a medium heat with the olive oil and butter. When the butter is foaming, place the breaded fillets into the frying pan. Cook for 1-2 minutes each side until they are nice and golden in colour. Place the fillets into an ovenproof dish and place into the oven for 25 minutes.

When ready, serve with mashed potato mixed with chopped scallions and a Madeira flavoured gravy. YUM!!

Raspberry Meringue Roulade

INGREDIENTS (Serves 5-8)

4 eggs
225g caster sugar
250ml cream
50g icing sugar
1 punnet of raspberries
40-50g flaked almonds
Parchment paper

Preheat the oven to 200°C/Gas 6

Separate the eggs yolks and whites. You can keep the yolks for another use. Place the egg whites into a large clean bowl. Whisk with a hand blender or a manual whisk if you are feeling up to it! Whisk to a soft peak stage. You will know you are at the soft peak stage when the mixture leaves a trail behind. Also, when you stop whisking, another test is the mixture will hold on the end of the whisk. At this stage add the sugar slowly whilst whisking. As you add the sugar slowly you will see the mixture becoming nice and glossy. Once all the sugar is combined whisk the mixture for a further minute or two.

Line a 30cm x 40cm baking tray or tin with parchment paper. Make sure to overlap the sides as the meringue will rise when placed in the oven. Pour the mixture

into the lined baking tray or tin and spread out evenly. Scatter the almonds all over the surface. Place into the middle of the preheated oven and cook for 15-18 minutes. You will know it is done when the meringue has a golden colour. Take the tray or tin out of the oven and leave to cool for 1 hour.

Meanwhile, beat the cream with the icing sugar until stiff. You want the cream to hold on the end of the whisk. Do not overbeat as the cream will turn to butter. When the meringue has cooled, take it out of the baking tin. Use the parchment paper as handles to support the meringue. Flip the meringue over and carefully remove the parchment paper. You can use the baking sheet to support the meringue as you are flipping it. Some of the meringue will stick to the paper but this is ok as this is not the presentation side. Spread the cream evenly over the surface and place the raspberries evenly on the surface.

To roll the meringue, lift one side up and start to roll tightly - be careful to support the rolling edge as you do. If you don't support the rolling edge it will break and you will have large cracks. Keep rolling until the meringue has turned into a nice roulade shape.

This is now ready to eat. This will keep in the fridge for 1-2 days. Enjoy!

