



Advantages

Energising the WA community
Summer 2012

Make the most of summer outside

Enjoy the warmer weather with an outdoor kitchen area

Moving your kitchen outside for summer can be a great way to entertain, enjoy good food and take advantage of the nice weather.

You can cook just about anything on a natural gas BBQ, so there's little reason to stay indoors. Sizzle fresh seafood, roast the holiday turkey, grill assorted veggies and even fry up breakfast!

Whether you're getting ready to design an al fresco area or just plan to make use of your BBQ this summer, here's a few things to keep in mind:

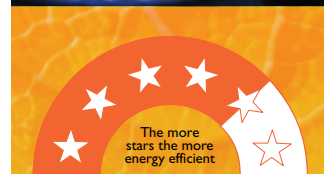
- Ensure there is a safe distance between your cooking surface and the underside of any ceiling, roof, tree or other potentially flammable material.

- BBQs are designed to withstand wind while cooking large amounts of food so having adequate ventilation on all sides is important.

- When installing an outdoor gas connection, consider your set-up; take into account seating and serving.

- For those chilly nights consider connecting outdoor natural gas heaters. Not only are they convenient and effective, you will be able to entertain all year round.

For further information or assistance for installing natural gas points outdoors, speak to Alinta Assist on 1800 508 088 or visit www.alinta.net.au and look under 'Gas Appliances'.



Reach for the stars.

When choosing your new gas appliances, look for the star rating system.

The more stars, the more efficient the appliance – reducing operating costs and greenhouse gas emissions.

Source: www.clean.energy.wa.gov.au

Switch to E-Bill and you could win a BBQ, plus gas for a year!*

Go paperless with Alinta E-bill and you could be grilling on a Rinnai Gourmet 4 this summer. You'll also be in the running to win your gas bill free for a year*!

Simply sign up to receive your quarterly bill by email rather than post and you'll automatically go in the draw to win a natural gas BBQ (RRP \$2,199).

For added convenience, you can also pay your gas bill online. Register today at www.alinta.net.au/home/e-bill or call 1800 646 495.

* Maximum gas value of \$600. Competition terms and conditions apply, see www.alinta.net.au/home/e-bill



5 Simple ways to save energy this summer

As the temperature starts to rise so too can your bills. Use these tips to help reduce your energy consumption and your costs this summer:

- 1 Clean your air conditioner filters regularly and keep external air conditioners shaded
- 2 Turn off cooling systems overnight and when you are out
- 3 When purchasing a new cooling system choose the most energy efficient model for your needs
- 4 Close blinds and curtains during the day to prevent heat entering
- 5 Make use of natural ventilation by opening windows once it's cooler outside than inside

Source: http://www.energy.wa.gov.au/3/3422/64/simple_ways_to_save_energy.pm

Barbecued corn with chilli-herb butter

Spice up sweet corn on the cob this summer with a good dollop of chilli-herb butter.

Preparation Time: 10 - 35 minutes

Cooking Time: 20 minutes

Ingredients (serves 6)

6 corncobs, husks and silk removed

125g unsalted butter, at room temperature

1/4 cup fresh coriander leaves, chopped

1/4 cup fresh flat-leaf parsley leaves, chopped

1 long fresh red chilli, halved, deseeded, finely chopped

1 garlic clove, crushed

1/2 tsp ground cumin

1/2 tsp cayenne pepper

1 tbs olive oil

Method

1. Cook the corn in a saucepan of boiling water for 10 minutes or until tender. Drain. Set aside for 5 minutes to cool.

2. Combine butter, coriander, parsley, chilli, garlic, cumin and cayenne pepper in a bowl. Spoon along the centre of a piece of baking paper to form a log. Roll up and twist the ends to secure. Place in the fridge for 20 minutes or until firm.

3. Preheat a barbecue grill or chargrill on high. Halve corncobs lengthways. Brush with oil. Cook on grill, turning, for 10 minutes.

4. Thinly slice the chilli-herb butter crossways. Place the corn in a serving dish. Top with the chilli-herb butter slices to serve.

Notes

Make it ahead: Prepare to end of step 2 up to 1 day ahead. Store corn in an airtight container in the fridge. Continue from step 3 just before serving.

Source: taste.com.au

Tips for safer grillin'

Hanging out by the BBQ is one of summer's little pleasures and ensuring yours is safe to be around should be a priority. Here are some tips to get the best from your BBQ:

- Always ensure you follow the instructions on your gas bottle and BBQ.
- Before you connect the cylinder, inspect the hose, fittings and rubber seals.
- Turn the gas on at the cylinder without turning on the BBQ.
- Check for gas leaks by brushing soapy water on all the connections. If bubbles appear there may be a leak – do not use BBQ if connections are leaking.
- Line your drip tray with foil, not sand, and always clean the tray after use.
- If your BBQ doesn't light the first time, wait 5 minutes before trying again. This will reduce the risk of lighting too much gas.

Still using an LPG BBQ?

While LPG BBQ's are commonly used, you may want to consider switching over to natural gas. By installing an outdoor bayonet point, you can turn your backyard into a convenient outdoor kitchen. With natural gas you'll never have to worry about running out or refilling gas bottles again.

Call Alinta Assist on 1800 508 088 to arrange for an outdoor bayonet point.

Having trouble paying your bill? We can help.

If you think you might have trouble paying your gas bill, don't put it off - call us to see how we can help.

To make it easier for you to manage your gas bills, we can help you by:

- Giving you more time to pay as a short-term solution.
- Setting up a payment plan such as Bill Smoothing.
- Referring you to a financial counsellor or agency for further assistance.

If you'd like to talk about your bill payment options, please call us on **13 13 58**.

Fremantle Dockers recognise achievements in 2011

The Fremantle Football Club's Doig Medal Presentation Dinner was held on the 8th October where captain Matthew Pavlich added to his growing legacy at the club by winning his sixth Doig Medal as Fremantle's best player for 2011.

Pavlich finished on 144 votes, just ahead of Nat Fyfe on 141. It was a thrilling finish for the award between Fremantle's greatest ever player and a youngster from Lake Grace who rose to prominence with a brilliant second season of AFL.

Tendai Mzungu was rewarded with the Beacon Award and Programmed Recruit of the Year, for his excellent debut season as the club's best first year player.

Michael Thomson hosted the evening's proceedings, which honoured retiring players, Roger Hayden and Byron Schammer along with acknowledging the club's nine debutants and 10 milestone players in 2011.

As an inaugural sponsor, Alinta would like to congratulate all the winners on the night and wishes Fremantle all the best for 2012.

