



Holiday Conservation Tips

DEPARTMENT OF THE PUBLIC ADVOCATE
Division of Rate Counsel



You Can Celebrate and Conserve

*Don't Let High Energy Bills Put a Damper
on your Holiday Celebrations.*



Ronald K. Chen
Public Advocate



Stefanie A. Brand
Director, Rate Counsel

Efforts to conserve energy are important all year long. Now that the holiday season is upon us, consumers no longer have to pull the plug on holiday celebrations in order to conserve energy and save money. Here are a few easy tips you can do to reduce your energy usage as you plan your holiday decorations and prepare culinary delights to be enjoyed by family and friends.

Tips to reduce the cost of holiday decorating:

- Purchase Light-Emitting Diode (LED) holiday lights. Each LED light uses only 0.04 watts and is up to 90 percent more efficient than its incandescent counterpart. These newer bulbs are sturdy, last up to 100,000 hours, or 20 years, and barely warm up thereby reducing fire concerns.
- Get rid of those old traditional decorating bulbs which could be costing you a bundle. These bulbs are identified by the marking C7 or C9 and most of the C7 or C9 lights use 5 to 7 watts per bulb.
- Always unplug holiday lights at the wall outlet before going to bed or leaving the house. As an alternative use an automatic timer for both indoor and outdoor lights. You'll remove the burden of turning the lights on and off and avoid leaving them on all night or during daylight hours.
- Plan an old fashioned holiday environment that is more energy efficient by decorating instead with edible ornaments like gingerbread men, candy canes and strings of popcorn.
- Try to cut down on the amount of lights used for decorating. Remember, less is sometimes more!

Tips to reduce the cost of holiday cooking:

- Choose glass or ceramic pans for the oven which heat faster than metal pans and allow you to set the oven temperature 25 degrees lower (to provide the same amount of heat).
- Use microwaves as much as possible. Microwave ovens use much less electricity than an electric stove or oven and take less time to cook meals. Microwaves also use less energy than gas ovens as you typically do not have to pre-heat the oven or cook for longer time periods.
- Don't open the oven door to take a peek at what's cooking. Instead, turn on the oven light and check the cooking status through the oven window. Opening the oven door can lower the temperature by as much as 25 degrees.
- As long as your oven is on, cook several items at the same time. Just leave enough room for the heat to circulate around each pan.
- In addition to your stove, your refrigerator and freezer also get a workout over the holidays. Help them to operate efficiently by keeping the doors closed as much as possible so the cold air doesn't escape.