

Energy Efficiency WORD SEARCH

Can you find these words from the guide in the word search below:

A	B	Q	O	G	N	H	D	F	C	K	Q	C	E	P
A	S	P	K	P	L	K	S	N	R	T	T	I	R	M
L	H	R	K	I	G	R	R	V	A	J	A	X	H	U
I	E	N	E	R	G	Y	A	D	V	I	S	O	R	P
G	T	C	U	T	Y	M	V	G	Q	O	M	Q	Y	T
H	T	K	Y	S	G	D	E	K	M	E	W	T	Q	A
T	A	F	I	R	R	G	U	V	F	R	R	A	X	E
B	W	F	Q	E	E	K	V	F	A	A	M	F	D	H
U	A	H	V	W	N	M	I	O	M	S	O	K	A	L
L	G	A	A	O	E	C	H	S	E	F	E	A	N	H
B	E	Y	M	P	I	E	V	I	T	C	E	T	E	D
L	M	C	J	E	M	Y	A	C	C	O	U	N	T	C
E	W	V	N	Y	T	I	C	I	R	T	C	E	L	E
D	V	C	T	W	R	E	W	O	P	O	H	A	D	I
R	Y	M	U	F	J	S	Q	G	I	J	N	S	E	H

- ENERGY
- EFFICIENCY
- SAVE
- MYACCOUNT
- SMART
- HEAT PUMP
- IDAHO POWER
- POWER STRIP
- ELECTRICITY
- MEGAWATT
- DETECTIVE
- LIGHTBULB
- LED
- ENERGY ADVISOR

From the Electric Kitchen

Orange Dream Fruit Salad

This recipe won't use much energy, but it will be fun to make and enjoy as a family! Made with pantry staples and some fresh fruit - easy peasy, creamy and dreamy!

- 1 can (20 oz) pineapple chunks, drained
- 1 can (29 oz) peach slices, drained and cut into chunks
- 1 can (11 oz) mandarin oranges, drained
- 1 package (3.4 oz) instant vanilla pudding mix
- 1/2 cup frozen orange juice concentrate
- 3 firm bananas, sliced
- 1 large apple, cut into chunks
- 1 1/2 cups skim milk
- 3/4 cup light sour cream

Place well-drained fruits in a large bowl; set aside. In a medium-sized mixing bowl, combine pudding mix, milk and orange juice concentrate. Beat for 2 minutes. Gently stir in light sour cream until well mixed. Pour pudding mixture over fruit and gently stir to coat. Cover and refrigerate for a few hours. Makes 8 servings.

