



Silence is Golden

"When my fuel oil furnace used to fire up, it sounded like an airplane taking off," Tony Sculley told us recently. "The whole house reverberated."

"But since I switched to natural gas, it's been really quiet around our house. We hardly hear the furnace turn on."

Tony switched to natural gas this past winter. The new equipment was high-efficiency, for which he received a \$770 energy-efficiency rebate from Central Hudson. His compact wall-hung boiler (pictured at right) provides a combination of both space heating and hot water.



"Gas heat is less expensive and more efficient than fuel oil," said the retired high-school guidance counselor. "It's also cleaner."

Tony chose Central Hudson's turnkey, which is a package deal that coordinates all the details. We lined up all the installation contractor and coordinated the process of switching to natural gas heat. And if he had any questions, all he had to do was contact Central Hudson. We also removed his underground fuel oil tank, which is one of several options offered as part of the package deal.

"Central Hudson's turnkey service made converting easy and attractive," he said. "I wouldn't recommend any other way. There was less stress, less worry, and all the work was done in one day. The plumbing contractor sent four people to work on our home, and they were great about explaining everything. They were very professional."

Ask the Experts

- *How long does it take to switch to natural gas heat?*
- *Is a new furnace less expensive than a boiler?*
- *Are there incentives from New York State?*
- *Can I install a natural gas fireplace at the same time?*

Central Hudson's energy experts will be at open house meetings to answer these and any other question you may have about switching your home to natural gas. You can also sign up for a free, no-obligation estimate and learn more about the process of switching.

Join us at 7 pm at one of the following Central Hudson offices:

- **May 18 - Kingston:** 2001 Route 9W in Lake Katrine
- **May 19 - Newburgh:** 610 Little Britain Road in New Windsor
- **May 20 - Fishkill:** 25 Central Hudson Way
- **May 21 - Poughkeepsie:** 284 South Avenue

Please call us at **845-486-5241** to RSVP or send us an email at **SimplyBetter@cenhud.com**. Please include your name and the location of the meeting you'll attend. We look forward to speaking with you in person!

To switch your home to natural gas, visit www.CentralHudson.com/SimplyBetter or call (845) 452-2700 and select the option for switching to natural gas.

Make Your Cooking a Gas – with Gas!

Anyone who watches a television cooking show will instantly see the benefits of natural gas stoves and ranges. An estimated 96% of professional chefs rely on gas-fueled cooking equipment to broil, sear, simmer, braise and bake.

In a recent survey, Central Hudson customers also identified gas cook-tops and ovens as among their top two favorite natural gas appliances.



It's easy to understand why gas is the cooking fuel demanded by foodies everywhere. The burners turn on instantly, so the stove is ready to work when you are.

Advances in technology have made gas cook-tops and ovens the preferred kitchen equipment for professionals and beginners alike. Today's natural gas cook-tops and ovens use electronic ignition, eliminating the need for pilot lights and saving up to 30% in cooking costs.

Gas ranges also last an estimated six years longer than electric

ranges. Cooking with gas costs about 50% less than cooking with electricity.

Maximum-output burners provide faster heat-up, quicker boil times and high performance. That's really important when you're trying to get dinner on the table in a hurry!

The visible flame and instant on/off function of a gas cook-top provides you visual assurance about what's cooking in the kitchen.

Professional chefs – and your neighbors – agree: Natural gas cook-tops and ranges are the high-value way to go. After you switch, you'll know why people say, "Now I'm cooking with gas!"

The Smarter Choice

98% of professional chefs prefer cooking with gas.

For taste, convenience, and value, nothing's better than cooking with natural gas.

Convenience

The burners on your gas cook-top turn on instantly and heat up faster than an electric range.

Value

Cooking with a natural gas range costs about half as much as it does to cook with an electric range of a similar type.

Durability

Of all major household appliances, gas ranges have the longest life expectancy, and last an average of two years longer than their electric counterparts.

Peace of Mind

The instant on/off function and visible flame of a gas range are important safety features for your family. Unlike an electric stove, you can easily see whether a burner is on and know when it's hot.

www.CentralHudson.com/SimplyBetter

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