

Bring on the Apple Cider

A WISER, SAFER CHOICE!

NORTHSTAR ELECTRICAL SERVICES

PENNSYLVANIA * NEW JERSEY * DELAWARE

FREE DINNER

Respond to this email and we will enter you in our drawing for a \$50 gift card to your choice of restaurants or other gift card choice*. Good luck!

Congratulations to August's Winner:

Nick Schafer

Energy Management Collaborative

Respond by September 16th to be entered.

* PF Chang's, Maggiano's, Chili's, Cheesecake Factory, The Capital Grille, Legal Seafood, Season's 52, California Pizza Kitchen, Ruth Chris's Steakhouse, Flemings Prime Steakhouse, Home Depot, Barnes & Noble, Nike, Zappos.

Happy Northstar anniversary to Liz, Justin & Chelin!



School is back in session! It's your yearly reminder to yield to bus drivers and also be on the look out for children crossing the street to get to school!



Transfer Switches

Any amount of downtime due to a power outage can affect business operations for companies. It is estimated that businesses in the essential services sector lose approximately \$50,000 annually due to power outages. The average power outage in a commercial building lasts between 5-60 minutes - sometimes even longer. While many know about one solution (placing an emergency service call to have a generator hooked up to the business and then placing another call to have it disconnected once power is restored), there is another solution that can help avoid the panic and crisis by preparing ahead of time—a transfer switch.

What is a transfer switch?

In a nutshell, a transfer switch is a device that switches the power load between two sources when power is lost on one side or is gained on the other. This means that a permanent generator is pre-installed at the location and predetermined circuits are hooked up to the switch. They grant fast and safe power from the generator in times of need. This method is safer because the alternative - hook-

ing up an emergency generator after the power has gone out—leaves the possibility open for currents and ACRs to occur. Also with a transfer switch, each circuit is individually protected with a surge protector.

Manual vs Automatic

There are two main types of transfer switches—automatic and manual. Automatic are highly beneficial in industries that cannot afford to be without power for any span of time such as hospitals. For other businesses, manual switches are the preferred method as they cost significantly less to design, fabricate and install than an automatic. The manual simply requires an operator to physically flip the switch in the event of a power loss.

Recent Project

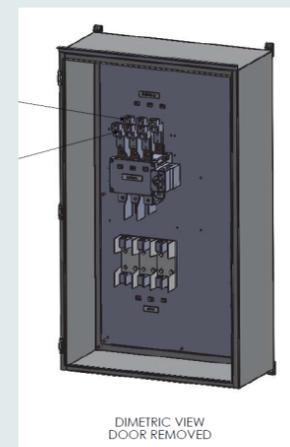
Northstar recently installed several manual transfer switches (at various locations) for one of our customers. The project was quite an undertaking as there are many facets that had to be coordinated.

First, we visited each location to determine the equipment that would be appropriate along with how we

would install the switches at each location and which circuits would need to be protected.

After that, we procured drawings and applied for permits within the jurisdictions of the locations. Along with applying for permits, we also had to contact the local utility company to coordinate having them shut off power for our installations. Once the install was complete, we needed to have the inspection agency out to confirm that everything was properly installed before the utility company would turn the power back on.

There was a lot of planning and leg work involved in these projects but these locations will be ready just in time for hurricane season to start!



Butter Pecan Cupcakes

At the start of fall, the first thing I think about is turning on my oven and making a bunch of treats. It is the time of year when the family is starting to get stuck in the house and what better way to enjoy it but to have the smell of fresh baked cupcakes in your house. Well, that and eating them too! Here is a new recipe that I am going to try.

Butter Pecan Cupcakes (yields 24)

Ingredients:

- 3 tablespoons unsalted butter
- 2 3/4 cups chopped pecans
- 3 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon kosher salt
- 1 cup unsalted butter, softened
- 2 cups sugar
- 4 eggs
- 2 teaspoons vanilla extract
- 1 cup milk

Butter Pecan Frosting:

- 8 ounces cream cheese, softened
- 1 cup (2 sticks) unsalted butter, softened
- 2 cups confectioners' sugar
- 2 teaspoons vanilla extract
- 1/4 teaspoon kosher salt
- 2-3 tablespoons of milk
- 24 pecan halves to garnish.

Begin by preheating your oven to 350 degrees F. Line two muffin pans with paper liners; set aside. In a skillet, heat 3 tablespoons of butter over medium heat. Add the chopped pecans and cook 5-6 minutes until toasted. Allow the pecans to cool.

In the meantime, in a medium bowl, whisk together the flour, baking powder, and salt. Set aside.

Then, with a mixer, cream together 1 cup butter with the sugar until light and fluffy. Add the eggs one at a time, beating well after each addition. Scrape the bowl down when needed. Beat in the vanilla. Mix in the dry

ingredients, alternating with the milk. Beat until just combined. Fold in 2 cups of the pecans and save the remainder for the frosting.

Scoop the batter evenly into the prepared muffin tins. Bake for 18-20 min or until toothpick inserted near the center of the cupcake comes out clean.

Remove the cupcakes from the pan and allow to cool on wire rack.

Meanwhile, prepare for Butter Pecan Frosting. With a mixer, beat the cream cheese and butter together 5-6 minutes until light and fluffy. Slowly add the confectioners' sugar, 1 cup at a time, mixing in between. Beat in the vanilla and add salt. Add enough milk to achieve a smooth consistency. Fold in the remaining 3/4 cup pecans. Spread the frosting on the cupcakes with a spatula.

<https://inspiredbycharm.com/butter-pecan-cupcakes-fall-recipe-card-printable/>

