BIPV Cont. from pg. 1

Construction of the BIPV system began in October 2011 and was completed this month.

Bawden explained that the system will produce its maximum kilowatt electricity output during the middle of hot sunny days, which can be highly advantageous since CFAY's peak demand typically occurs around the same time frame.

"To put the energy savings into perspective, the system will generate enough power annually to provide approximately 20 million mobile phone minutes, or power approximately 80 average U.S. homes in California" Bawden added. When the system is operating at full capacity, it can provide roughly 1 percent of CFAY's energy requirement.

"The project not only moves CFAY towards satisfying the federal renewable energy mandates and Navy goals, but installing a larger BIPV system takes advantage of economies of scale to produce greater electricity output per unit cost," explained Bawden. "For a base with limited space, utilizing the unused rooftop spaces of some larger facilities for BIPV projects allows CFAY to capture this additional energy-generating opportunity without negatively impacting the mission of the tenant commands or the installation."

Secretary of the Navy Ray Mabus laid out five aggressive energy goals in October 2009 to improve the Department of the Navy (DON) energy security and efficiency, increase its energy independence and help lead the United States toward a clean energy economy.

This initiative assists in achieving the DON energy goal of increasing afloat and ashore commands' alternative energy by 2020, producing at least 50 percent of shore-based energy requirements from alternative sources.

Additionally, it assists in helping 50 percent of DON installations achieve net-zero energy status, meaning that they have zero net energy consumption and produce zero carbon emissions annually.

Farmers' Market kick starts CFAY weekend

Story and photo by Greg Mitchell, CFAY Public Affairs

Commander Fleet Activities Yokosuka (CFAY) joined forces with the Yokosuka City Hall to sponsor a Farmer's Market held at Carney Gate, July 14.

The main focus of the event is giving service members and their families the opportunity to sample a variety of Japanese fruits and vegetables as well as connecting with the local community.

CFAY Commanding Officer Capt. David A. Owen was in attendance, as well as the honorable Yuto Yoshida, mayor of Yokosuka.

Both came to provide a motivational boost for the volunteers who were on hand to provide services.

"Seeing local Japanese farmers, here at the main gate, providing a selection of fresh fruits and vegetables for service members and their families provides further indication of the continued dedication to the relationship between both the base community and our host nation community," said Owen.

The farmers' market program, which began in 2008, is, usually, held twice a year.

Vendors sold a variety of seasonal fruits and vegetables. Among those provided were tomatoes, cucumbers, pumpkins, watermelons, melons, potatoes, corn, onions, green soy beans, garlic, French kidney beans, flower and honey.

This most recent event is the final farmer's market because the city of Yokosuka plans to build a year-round farmer's market within walking distance of the base next year.

Commander Fleet Activities Yokosuka Chief Staff Officer Capt. Donna Kaspar selects tomatoes during the semi-annual Yokosuka Farmers' Market at Carney Gate July 14. The base teamed up with the Yokosuka-Hayama Agriculture Association to offer local seasonal fruits and vegetables to Sailors and their families.

"This type of event encourages the on-base community to shop off-base by enabling it to see other options are available from local Japanese farmer's markets," said CFAY Morale, Welfare and Recreation, Recreation Division Administrative Assistant Emily Compton. "When Americans first arrive in Japan, everything can be overwhelming to them because of the different culture and language barrier. However, it can be quite the memorable experience to venture into a Japanese grocery store or market to discover what it has to offer."

There were a few types of local produce sold at the event that may have been unfamiliar to the American community, so to encourage on-base residents to try something new, Japanese recipes were translated into English so that Americans can learn know how to properly prepare that particular item.

Service members and their families voiced their opinions about having the opportunity to have Japanese vegetables served at their doorstep, so to speak.

"You cannot deny the freshness of Japanese produce," said Janice Fryer. "Everything is seasonal and locally

Volunteers representing the Yokosuka Hayama Agriculture Association stop and pose for a photo during the semi-annual Yokosuka Farmers' Market at Carney Gate July 14. The base teamed up with the Yokosuka-Hayama Agriculture Association to offer local seasonal fruits and vegetables to Sailors and their families.