



NINNESCAH RURAL ELECTRIC COOPERATIVE

Watts Ahead

Ninnescah Rural Electric Co-op, Inc.

Board of Trustees

Ronald Schultz
President

Glen Honeman
Vice President

Paul Unruh
Secretary

Edwin D. Lenkner
Treasurer

Michael Christie
Trustee

Bryan Francis
Trustee

Lori R. Jones
Trustee

Ruth Teichman
Trustee

Kenneth E. Unruh
Trustee

Staff

Teresa Miller
General Manager

Robert Lamatsch
Manager of Operations

In Case of an Outage

If your electricity is off for more than a few minutes, please call 800-828-5538. The office hours are 8 a.m. to 5 p.m., Monday–Friday. After hours, calls will be answered by dispatch and forwarded to our on-call personnel.

Rate Study Part 3: Cost-of-Service Study

In the last two months, we have discussed the rate study undertaken by the co-op. A rate study is a necessary responsibility of management and the board of trustees of the co-op to ensure that the co-op continues to operate in a financially sound manner. In the first article, we discussed the rate study process from beginning to end. Last month, we discussed one aspect of the study: the co-op's revenue requirement. This month, we will examine another factor of the co-op's rate study: the cost-of-service study.

The cost-of-service study, as the name implies, is simply an analysis of the co-op's costs identified during the revenue requirement study. While the revenue requirement study will examine what the costs are, the cost-of-service study will examine how and why the costs are incurred.

Answering the questions of how and why the costs are incurred allows for the costs to be assigned fairly and appropriately using traditional rate making principles. The costs and expenses of the co-op are examined in a number of different ways as part of this study. For example, there are costs associated with the generation and transmission of power and energy. These costs are paid to our power supplier, Kansas Electric Power Cooperative (KEPCo). There are also costs incurred in distributing the electric power and energy to you, the member, such as the costs for poles and lines, trucks and buildings, and employees. An attempt is

made to assign and apportion those costs according to the appropriate category.

Costs are also analyzed by function. Each month, your bill includes a customer charge. The customer charge is identical for each of the members of that particular customer class. The cost-of-service study will identify the appropriate costs for the customer charge. The remainder of your bill is typically represented by a per-kilowatt-hour charge. This charge includes a component for your demand (the amount of energy you require at a given point in the month or year) and energy (the amount of energy you consume).

The generation plant that is included in rate base, the revenues derived from electricity and the expenses incurred are then assigned to the different customer classes at the co-op. Allocating the rate base revenues and expenses to each of the customer classes allows the co-op to then project the rates of return of each customer class. One goal of any rate is to have a fair rate of return for each of the customer classes at the co-op.

Members always question why a rate for one type of service is different from another type of service. How much energy you use, when you use it, and how your usage varies all have an effect on the cost to provide you with electric service. Those varying costs are examined as part of the cost-of-service study.

Next month, we will examine the final phase of the rate study: rate design.

Welcome New Members

Nancy C. Murphy – *Isabel*

Austin Ward – *Hudson*

Horst K. Hiller – *Wichita*

Dale R. Adelhardt – *Cunningham*

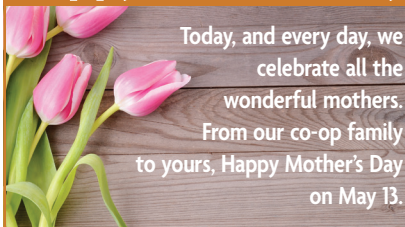
New Addition to Ninnescah Family



Crew Campbell

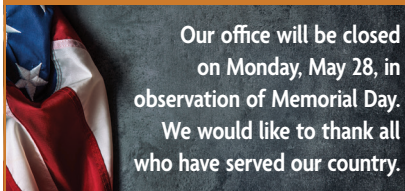
SHANE CAMPBELL, journeyman lineman, and his wife, Ashley, welcomed their son Crew Michael to their family on Feb. 9, 2018. He weighed 7 pounds, 3 ounces and was 20 inches long. Congratulations Shane and Ashley!

Happy Mother's Day



Today, and every day, we celebrate all the wonderful mothers. From our co-op family to yours, Happy Mother's Day on May 13.

Memorial Day Closing



Our office will be closed on Monday, May 28, in observation of Memorial Day. We would like to thank all who have served our country.

Safety Above All Else

At Ninnescah Electric, safety is our No. 1 priority. This is not empty talk. Over time, "Safety" is a universal word that is mentioned often and used loosely. Communities large and small as well as companies across all industries are committed to safety. Unfortunately, when it really counts, steps to keep the public, workers, athletes and loved ones safe are often ignored in the interest of expediency or convenience.

However, safety is a serious issue, especially when it comes to electrical safety. For, Ninnescah Electric, it's the number one priority. This is not empty talk. Over time, Ninnescah Electric has created a culture of safety by putting our employees' safety and that of the community above all else. At the end of the day, we strive to deliver affordable and reliable electricity to our members, but equally important, we want to return our workers home safely to their loved ones. To do this requires ongoing focus, dedication and vigilance.

Following National Safety Standards

Working with electricity is an inherently dangerous job. Ninnescah Electric has a safety team whose focus is keeping employees and the community safe around electricity. We established and follow safety protocols based on leading national safety practices for the utility industry. We require our lineworkers to wear specialized equipment and follow specific protocols when working next to or with power lines. Our safety team has regular meetings where they discuss upcoming projects from a safety perspective. They track near-misses of accidents in order to understand them, share "lessons learned"

and improve in the future.

As importantly, we encourage all of our crews to speak up and hold each other accountable for safety. By cultivating a culture of openness and transparency, we promote problem-solving, rather than defaulting to a blame game. We examine the information and data gleaned from near-misses and accident reports to discern patterns and use safety metrics to improve in those areas where we have fallen short. As appropriate, we brief contractors on our safety protocols and set expectations for their engagement.

Keeping the Community Safe

Because we live and work in the community we serve, we care about our neighbors. Ninnescah Electric conducts electrical safety demonstrations in schools and for community events.

May is National Electrical Safety Month. According to the Electrical Safety Foundation, each year thousands of people in the United States are critically injured and electrocuted as a result of electrical fires, accidents and electrocution in their own homes. Many of these accidents are preventable. There is much you can do to keep yourself and your community safe around electricity.

Don't attempt electrical do-it-yourself projects or overload your outlets. Report downed power lines, unlocked substations or padmount transformers that look amiss. Follow us on Facebook for more electrical safety tips. To schedule a safety demonstration at your school or community event, please contact Robert Lamatsch at 800-828-5538 or 620-672-5538. Pause and take the extra time to plug into safety.



May is National Electrical Safety Month



plug into safety

Ninnescah Electric 80th Annual Meeting Highlights

Ninnescah Electric Cooperative held its 80th Annual Meeting on Tuesday, March 20, 2018, at the Pratt Municipal Building. Members enjoyed a wonderful meal served by Fence Post of Harper.

Special guests in attendance were **SHAWN GEIL**, executive director, technical and energy services at KEPCo; **JILL TAGGART**, director of forecasting and planning at KEPCo; and **LARRY DETWILER**, director of loss control, safety and compliance at Kansas Electric Cooperatives, Inc.

Congratulations to the winner of the annual meeting cryptogram, **SAMANTHA DUTTON**, who received the prize of a \$50 credit on her electric bill. **ELI RATZLAFF** won a plasma light and **ETHAN RATZLAFF** won LED light speakers in the kid's prize drawings.

Thank you for attending this year's annual meeting and taking part in the business of your cooperative.

Top right: Members enjoy a meal catered by Fence Post of Harper and at Ninnescah Electric's 80th Annual Meeting.

Bottom right: Members meet new neighbors and catch up with old acquaintances over supper at the annual meeting.



Charlene Keen won an Emerson alarm clock in the prize drawings at the annual meeting.



Loretta Spitzer won a Hamilton Beach hand mixer.

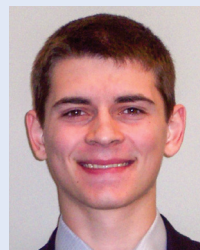


Shannon and Heather Bowman won a Hamilton Beach blender.

Youth Program Winners Announced at Annual Meeting

At the 80th Annual Meeting, Ninnescah Electric announced the 2018 youth program winners.

TREY FISHER, St. John High School, won the trip to Electric Cooperative Youth Tour in Washington, D.C., June 7-14.



Trey Fisher



Addison Hampton

ADISON HAMP-TON, Skyline High School, won the trip to Cooperative Youth Leadership Camp in Steamboat Springs,

Colorado, July 13-19.

BROCK MONTGOMERY, Skyline High School, was selected as the alternate for the trips.

HANNAH SPITZER, Spitzer Academy, won a \$250 scholarship.

Ninnescah Electric thanks all who participated and congratulates this year's winners.



Brock Montgomery



Hannah Spitzer

Recipes

from Our
Members' Kitchens

Peach Cream Pie

- ▶ 1 1/2 pounds (3 cups) fresh peaches, peeled & sliced
- ▶ 1 9-inch unbaked pie shell
- ▶ 2 eggs
- ▶ 1 cup sugar
- ▶ 1/4 cup flour
- ▶ Dash salt
- ▶ 1 cup heavy cream
- ▶ 1 tsp. vanilla

Place peaches in pie shell. Beat eggs slightly in bowl. Blend in sugar, flour and salt. Stir in cream and vanilla. Blend well. Pour over peaches. Bake at 375 degrees for 40-50 minutes or until center shakes slightly when moved. Serve warm or for firmer pie, chill before serving. Refrigerate any leftovers. Yield: 8 servings.

*Charlotte Ringer,
Bunkhouse Bed and Breakfast, Medicine Lodge*

Southwest Sausage Bake

- ▶ 6 flour tortillas (10 inches), cut into 1/2 inch pieces
- ▶ 4 cans (4 ounces each) chopped green chilies
- ▶ 1 pound pork sausage, cooked and drained
- ▶ 2 cups (8 ounces) shredded Monterey Jack cheese
- ▶ 10 eggs
- ▶ 1/2 cup milk
- ▶ 1/2 tsp. each salt, garlic salt, onion salt, pepper and ground cumin
- ▶ Paprika
- ▶ 2 medium tomatoes, sliced
- ▶ Sour cream and salsa

In a greased 13 x 9-inch baking dish, layer half of the tortilla strips, chilies, sausage and cheese. Repeat layers. In a bowl, beat the eggs, milk and seasonings; pour over cheese. Sprinkle with paprika. Cover and refrigerate overnight. Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees for 50 minutes. Arrange tomato slices over the top. Bake 10-15 minutes longer or until knife inserted near the center comes out clean. Let stand for 10 minutes before cutting. Serve with sour cream and salsa. Yield: 12 servings.

Diana Barnard, Pratt

Fish Tacos with Cabbage Slaw and Remoulade

- ▶ 4 filets of tilapia (about a pound) or fish of your choice
- ▶ 8 small wheat flour tortillas
- ▶ 1 red onion, sliced thin
- ▶ 1 ripe avocado, sliced thin
- ▶ olive oil

Seasoning rub for fish:

- ▶ Salt to taste
- ▶ 20 grinds of fresh pepper
- ▶ 1/4 tsp. cayenne pepper
- ▶ 1/4 tsp. smoked paprika
- ▶ 1/2 tsp. dried oregano
- ▶ 1/2 tsp. garlic powder
- ▶ 1/2 tsp. cumin powder

Slaw:

- ▶ 2 cups green cabbage, finely shredded
- ▶ 1 tsp. honey
- ▶ Juice of half a lime
- ▶ 1 Tbs. finely chopped cilantro
- ▶ Salt and pepper to taste

Remoulade:

- ▶ 1/2 cup olive oil mayo
- ▶ 1/2 cup sour cream
- ▶ 2 small garlic cloves, minced
- ▶ 1/4 tsp. cumin powder
- ▶ 1/4 tsp. cayenne pepper
- ▶ Salt and pepper to taste
- ▶ Juice of one lime

Start by combining all the remoulade ingredients in a small bowl. Mix well, season with salt and fresh pepper and set aside in the fridge.

In another small bowl for the slaw, whisk together honey, salt, cilantro and lime juice. Toss with the cabbage and set in fridge with the remoulade.

Combine seasonings for fish rub in another small bowl. Lay filets on a plate and drizzle both sides with olive oil. Apply rub to both sides of fish.

Heat a large skillet with 1-2 tablespoons of olive oil over medium heat. Cook fish until white and flaky, about 3 minutes per side. Gently pull fish apart into bite size pieces.

Fill tortillas, that have been warmed, with fish. Layer with slaw, red onion and remoulade. Makes 8.

Diana Barnard, Pratt