

P.O. Box 967, Pratt, KS 67124
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www.ninnescah.com



NINNESCAH RURAL ELECTRIC COOPERATIVE

Watts Ahead

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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.

This Magazine Fulfills Several Co-op Principles

What's delivered to your home each month, provides something for everyone in your household and costs less than a cup of regular (not a fancy frappe or lav-ish mocha) coffee at McDonald's? *Kansas Country Living* magazine, and it's the most cost-effective way to share important business information with our consumer-members along with interesting features about this great state and the communities in which we live, work and play.

As a consumer and a member of Ninnescah Rural Electric, you are entitled to know and understand how your cooperative operates. Cooperative Principle No. 2, Democratic Member Control, means our consumer-members participate in setting policies and making decisions for the electric co-op. It's Ninnescah's responsibility to keep you informed of the co-op's business in a timely, and hopefully interesting, manner so when it's time to vote on issues and for representation on the board of directors you will have the knowledge to make informed decisions. By doing so, we fulfill Cooperative Principle No. 5—educate our members about their electric cooperative so they may effectively contribute to its development.

So, for less than the cost of a decent cup of coffee, Ninnescah keeps you abreast of annual meeting details, legislative issues potentially affecting our rural way of life, cooperative youth programs, and outage and construction activities. Through the magazine we introduce you to co-op employees—your neighbors—

who work to maintain safe and reliable electricity and bring you safe electricity tips for around the farm and home, plus ways to use electricity wisely. By law, some of this information must be received by members and verified, and the magazine fulfills that requirement in the most cost-effective way possible.

Ninnescah Electric is one of 24 Kansas electric cooperatives providing *Kansas Country Living* to their consumer-members. By combining forces with other electric co-ops, the cost to produce our local co-op pages and the magazine make it our main communication vehicle of choice to get substantive information to you, which relates directly to Cooperative Principle No. 6—Cooperation Among Cooperatives.

Our social media channels—Facebook, as well as our website—enhance what we provide in *Kansas Country Living*. All of these communication channels work together to meet all of our consumer-members where they choose to access their information.

This month, more than 131,000 magazines will be mailed to electric cooperative consumer-members in Kansas, including those representing us in Washington, D.C., and at the Kansas Statehouse. By keeping our policymakers informed of rural and cooperative issues, we help fulfill Cooperative Principle No. 7—Concern for Community, which arguably is the most important of the Seven Cooperative Principles as we all work for the sustainability of our communities.

ELECTRIC COOPERATIVE YOUTH TOUR

Jackson Explores Nation's Capital, Witnesses Government in Action

ERIN JACKSON was among 36 Kansas high school students to witness “government in action” firsthand during the 2019 Electric Cooperative Youth Tour in Washington, D.C. Ninnescah Electric sponsored Jackson on this trip that took place June 13-20.

The students began their experience in Topeka with State Representatives Steven Johnson and Dr. Brenda Dietrich

speaking at the opening banquet before leading the students on a private tour of the State Capitol.

While still in Kansas, the group was treated to bucket truck rides, a safety demonstration and a co-op career fair by the

employees at FreeState Electric Cooperative.

The students then traveled to Washington, D.C., where they joined more than 1,800 high school students from 43 states. The students experienced government in action through meetings with their senators and congressional representatives, including Sen. Pat Roberts and U.S. Reps. Ron Estes, Roger Marshall, M.D., and Steve Watkins. They toured the U.S. Capitol, The White House, Smithsonian museums, Arlington National Cemetery, the Holocaust Memorial Museum and various memorials. New to the Youth Tour schedule this year was the National Law Enforcement Museum.

Youth Tour participants were also able to attend the musical “Hello, Dolly!” at the John F. Kennedy Center for the Performing Arts.

During the National Rural Electric Cooperative Association's Youth Day program, keynote speaker Mike Schlappi, a four-time Paralympic Medalist and two-time world wheelchair basketball champion, shared his inspiring message, “Just because you can't stand up doesn't mean you can't stand out!”

“Ninnescah is proud to support our local student leaders through the Youth Tour program,” said Teresa Miller Manager.



Far left: Erin Jackson poses at the U.S. Capitol in Washington, D.C.



Left: Forty students from Kansas and Hawaii traveled to Washington, D.C. in June for the Electric Cooperative Youth Tour.

Welcome New Members

Justin &/or April Leveling – *Macksville*
The Country Church Greensburg – *Greensburg*
Legendary Lands LLC – *St. Francis, MN*
John E. &/or Sara J. Kitch – *Conway Springs*
Nancy Brant – *Isabel*

Drop Tine Exploration – *Sawyer*
Craig Farms LLC – *Eastborough*
Justin &/or Taunya Westerman – *Pratt*
GJL Real Estate LLC – *Waucoma, IA*
Scott Ward – *St. John*

My Youth Tour Experience

BY ERIN JACKSON

I have been incredibly blessed to get to participate in this year's Washington D.C. Youth Tour. I had butterflies months before I got on the plane, not knowing what to expect, what I was going to get to see, or who I would get to meet. This trip was truly the experience of a lifetime, and I know that I will never forget this opportunity.

The most common thought that I had throughout the entire week was "it's so beautiful." Between the architecture and the history, the whole town was breathtaking.

Throughout the week, we visited memorials such as the Lincoln, Jefferson, Martin Luther King Jr., Roosevelt, Air Force, Iwo Jima, Holocaust, World War II, Vietnam and Korean. Each one was unique with different stories to tell and lessons to teach.

Our activities varied from memorials to zoos to theater performances. We had tea on the seventh story of the National Cathedral, watched

the Nationals play the Diamondbacks on Star Wars Day and got lessons on bowing and curtsying from George Washington's Secretary, Tobias Lear, a historical reenactor. Senator Pat Roberts even sang me happy birthday!

Despite the big city and all its wonders, my favorite part had to be meeting people from across the United States. I've made friends from across Kansas, Texas, Iowa and even Hawaii. At first, I was nervous to travel with strangers, but it didn't even take supper to make some of the best friends I will ever have.

One of my favorite activities on the trip was a cruise down the Potomac River in a steamboat. With five different states, supper and a DJ, it was a party. You should have seen the whole boat when "Sweet Home Alabama"



Erin Jackson meets Senator Pat Roberts who sang her "Happy Birthday" during his visit with the Kansas delegation.

started playing!

I want to thank every person who played a role in this unforgettable week. I've learned so much, from the interview process all the way to the tour on Mount Vernon. I've made friends and memories that will last a lifetime, and I couldn't have done any of it without the opportunity that Ninnescah presented me.

Ninnescah.com has a New Look

Ninnescah's website has been updated with a new look. Be sure and check it out. The biggest change you will see is when you use our website to pay your bill. Please be sure you type in our website. Do not search for it as it will bring up a payment center that IS NOT affiliated with Ninnescah.

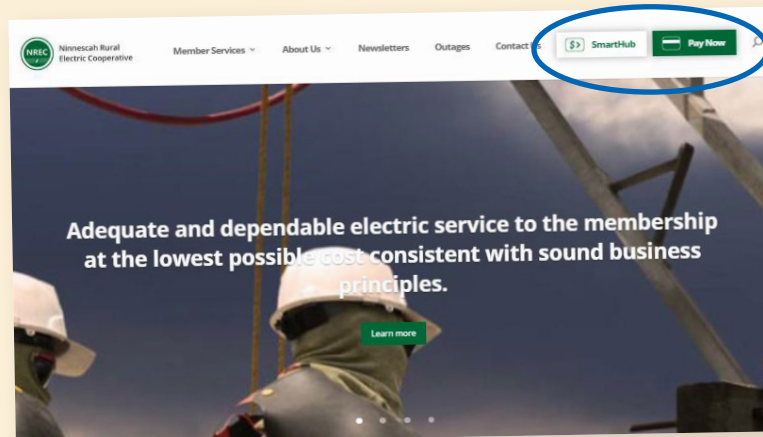
We now have a "Smarthub" button with a "\$" sign on it. This is the button you will use if you have been paying through our website with your email and password you have set up. This is a payment by check only. If you have not used it before you will need your bill in order to set it up for the first time. There is **NO CHARGE** to pay with your check.

There is now an additional button which says "Pay Now" with a credit card on it. This is a one-time payment method by credit or debit card (VISA and Mastercard only) and does not retain your information. There is a **\$3.95 CONVENIENCE FEE** per transaction you

make with your card.

This is only available for residential and water wells accounts and is not available to commercial accounts including irrigation accounts. There is a \$500 limit per transaction. **CREDIT/DEBIT CARDS ARE NOT ACCEPTED AT THE OFFICE.**

Please contact the office at 800-828-5538 if you have any questions.



Recipes

from Our
Members' Kitchens

We hope you are enjoying the recipes from your neighbors. Please consider submitting YOUR favorite recipes for all to enjoy.

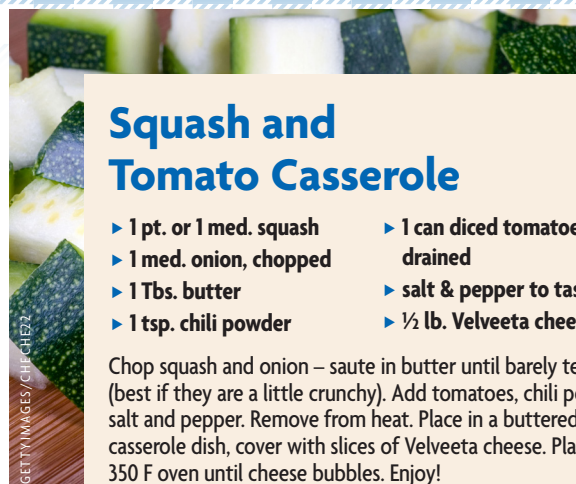


Corn Bake

- ▶ 1 – 8 ounces container of sour cream
- ▶ ½ c unsalted butter, melted
- ▶ 1 – 15 ounces can creamed corn
- ▶ 1 – 15 ounces can whole corn, drained
- ▶ 1 – 8.5 ounces package cornbread mix

Preheat oven to 350 F. Mix all ingredients and pour into a greased 9- inch baking dish. Bake 40 minutes or until set.

Marilyn Foster, Pratt



Squash and Tomato Casserole

- ▶ 1 pt. or 1 med. squash
- ▶ 1 med. onion, chopped
- ▶ 1 Tbs. butter
- ▶ 1 tsp. chili powder
- ▶ 1 can diced tomatoes, drained
- ▶ salt & pepper to taste
- ▶ ½ lb. Velveeta cheese

Chop squash and onion – saute in butter until barely tender (best if they are a little crunchy). Add tomatoes, chili powder, salt and pepper. Remove from heat. Place in a buttered casserole dish, cover with slices of Velveeta cheese. Place in 350 F oven until cheese bubbles. Enjoy!

Brenda Head, Byers

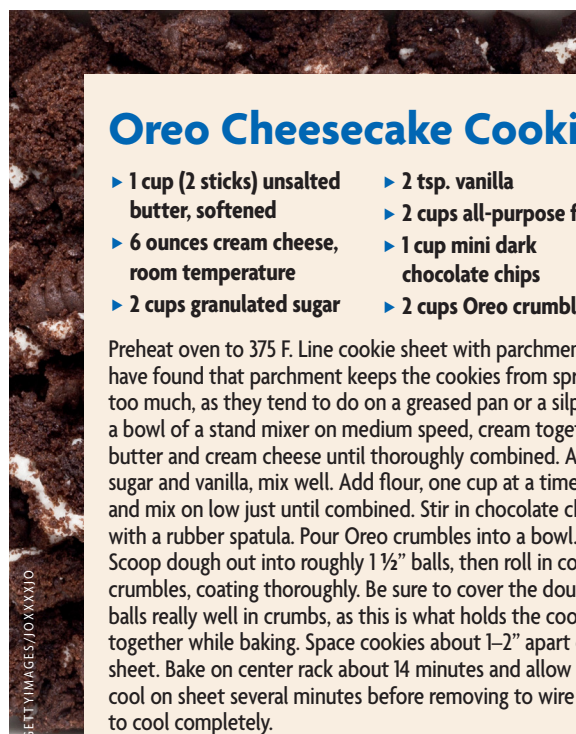


Salmon Patties

- ▶ 1 (14 ¾ ounces) can salmon
- ▶ ¼ cup cornmeal
- ▶ ¼ cup flour
- ▶ 1 egg
- ▶ 3 Tbs. mayonnaise
- ▶ ¼ cup onion, finely chopped

Open and drain salmon. Put salmon in mixing bowl and flake with fork. Add onion, cornmeal, flour, mayonnaise and egg. Stir until well blended. Shape into patties. Cook in oil in skillet over medium heat until browned on each side.

Marilyn Foster, Pratt



Oreo Cheesecake Cookies

- ▶ 1 cup (2 sticks) unsalted butter, softened
- ▶ 2 cups all-purpose flour
- ▶ 6 ounces cream cheese, room temperature
- ▶ 1 cup mini dark chocolate chips
- ▶ 2 cups granulated sugar
- ▶ 2 cups Oreo crumbles
- ▶ 2 tsp. vanilla

Preheat oven to 375 F. Line cookie sheet with parchment. I have found that parchment keeps the cookies from spreading too much, as they tend to do on a greased pan or a silpat. In a bowl of a stand mixer on medium speed, cream together butter and cream cheese until thoroughly combined. Add sugar and vanilla, mix well. Add flour, one cup at a time and mix on low just until combined. Stir in chocolate chips with a rubber spatula. Pour Oreo crumbles into a bowl. Scoop dough out into roughly 1 ½" balls, then roll in cookie crumbles, coating thoroughly. Be sure to cover the dough balls really well in crumbs, as this is what holds the cookie together while baking. Space cookies about 1-2" apart on sheet. Bake on center rack about 14 minutes and allow to cool on sheet several minutes before removing to wire rack to cool completely.

Brenda Head, Byers

Thank you, Brenda and Marilyn for helping keep the recipe page going! Please consider submitting some of your favorite recipes!

To submit your recipe please send or e-mail the following information:

- ▶ Your name, contact information and Ninnescah account number
- ▶ The recipe (clearly printed or typed)

Send your entry to: Ninnescah Electric, Attn: Recipes, P.O. Box 967, Pratt, KS 67124 OR E-mail to: naschenbrenner@ninnescan.com