P.O. Box 967, Pratt, KS 67124 620-672-5538 • 800-828-5538 www.ninnescah.com



### NINNESCAH RURAL ELECTRIC COOPERATIVE

Watts Ahead

### Ninnescah Rural Electric Co-op, Inc.

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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.

## **Respect the Orange Signs and Cones**

Many people say they can't find enough hours in the day to complete all their tasks. For that reason, they try to use drive time to be productive. They might call their boss, text their best friend or apply mascara.

Multitasking can be an effective use of time — but not while driving.

In 2017, 799 people died in work zone accidents, according to the U.S. Department of Transportation's Federal Highway Administration (FHWA).

Although this reflects incidents that took place in road construction zones, know that accidents, injuries and deaths can happen in any roadside work zone, including utility work zones.

That is why we ask you to help keep our crews safe by slowing down and following work zone instructions including moving over to give them space — anytime you see orange warning signs and cones leading up to a work zone.

Cars or trucks that speed through a work zone not only endanger workers

on the ground, but they can threaten workers in the air. Driving too fast or not moving over can endanger a lineworker elevated in a bucket truck by causing the bucket to move or sway.

Lineworkers already face enough hazards to contend with by working high up on power lines while battling the elements. Their profession consistently ranks on the Bureau of Labor Statistics' most dangerous jobs. Do your part — please don't add noncompliant drivers to the mix.

Other 2017 statistics released by U.S. DOT's FHWA show there were:

203 fatal crashes where speeding was a factor

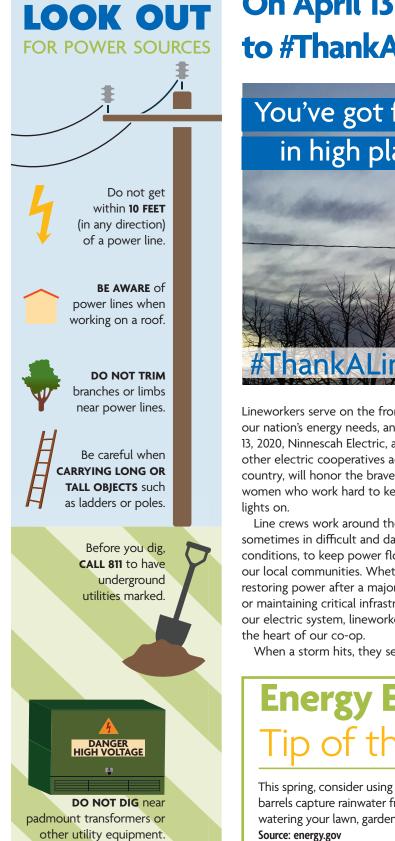
**2222** fatal work zone crashes with large trucks or buses

132 worker fatalities in road construction sites

Do us a favor, drive safely and undistracted.



APRIL 2020 KANSAS COUNTRY LIVING 16A



# **On April 13 Remember** to **#ThankALineworker**



Lineworkers serve on the frontlines of our nation's energy needs, and on April 13, 2020, Ninnescah Electric, along with other electric cooperatives across the country, will honor the brave men and women who work hard to keep the

Line crews work around the clock, sometimes in difficult and dangerous conditions, to keep power flowing to our local communities. Whether they're restoring power after a major storm or maintaining critical infrastructure to our electric system, lineworkers are at

When a storm hits, they set aside

their personal priorities because Mother Nature doesn't work around holidays, vacations and birthdays. A service-oriented mentality is one of the many admirable characteristics of an electric lineworker.

Ninnescah Electric is proud to honor our lineworkers who maintain 2,134 miles of power lines in our service territory. Ninnescah Electric invites all co-op members to take a moment and thank a lineworker for the important work they do. On April 13, you can use #ThankALineworker on social media to show your support for the brave men and women who power our lives.

# Energy Efficiency ip of the Month

This spring, consider using a rain barrel to save energy. Rain barrels capture rainwater from a roof that can be used later for watering your lawn, garden or indoor plants.



KANSAS COUNTRY LIVING APRIL 2020 16**B** 

## **Help Us Locate These Former Members**

Below is a listing of members who have retired capital credits owed to them, but for whom we no longer have valid mailing addresses. If you recognize a name on this list, please alert the member (or member's heirs) so they can begin working with the cooperative to claim the capital credits. Please have them contact our office at 620-672-5538 or 800-828-5538.

Alpine Petroleum Inc Adams Butch Atkinson Charles S Anson Transportation Co Aetna Cattle Co Allender Duane %Darrin Allison Jeannine R Alpha Broadcasting Inc **Becker Family Propertie** Brown Garry R **BP** Exploration Inc Blubaugh Jim Bankson Bill Bortz Wilford M Barbee James R Beard Karen **Bliss Communications** Barker Dennis Scott Baja Petroleum Corp **Balding Harold** Benson Bruce W Beal Carol Biles Robert E Backues Billy G Brozek Bonnie Balding Carl D Brown Ann Machalle Barker Dennis I Belcher Ronda K **Big Horn Petroleum** Boyd Donald E Blake Tim Berexco Inc Crosby Gary M Curtis Marv J Church Sam Compton Lynn A Campbell Don Cline John Cox Lloyd Dean Caldwell John **Conyers Randall Cushenbery Tracie Columbian Services Corp** Cheatum Noah Carr John Chinn Karen Cook C B Depenbusch Renee Dressel Darin L

Damson Oil Corp Dreher Terry D W S Properties Deckard Wayne Dickson Orlyn Droste Leonard Davies Jon M Eads M J Elleron Oil Company Ervin Charles Espinosa Teddy L Filliott Brad Fmrick lim Energy Marketing Inc Freeman Rodney L Flodman Robin F Fina Oil & Chemical Ferrell Betty J Gleason Lee Gould Richard Conserv Garten Michael L Greer lim Griffin Shawn Girard Timothy A Gasperson Willis L Gilleece Gregory D Gatz Farms Goering Randy Gaston Larry Guttridge Gary G Gillette Randy Hill Doris L Harris Glen L Henderson Rick L Hartman Paul D Haynes Danny R Hanshew Tim L Hildebrand Rex Holderness Lynn E Haefner Keith Hallwood Petroleum Inc Hembree John D Hunter Haskell L Harner Darrel Harnden Wayne Hayes Body Shop Howell William Hoberek David Jones Jack L Ir's Retreat Club

Jaeger Brian R Johnson Dale Kimball Ron Kinsley Feed Yard Keimig Steve Ks Natural Partnership Klein David Kindsvater Mona Kirkland Phillip L Kumberg Charlie B Leckner Robert Liedtke Oper Corp Lemon James D Lucas Dale D Liberty Cellular Inc Mardis Robert K Moore Craig A Maida C A Mixon David Miracle Loren W Marvin Audine J McCall Richard Mills Marvin L Ir Miller Dale G Marston Stacev L McClure Donald E Menkhoff Harry W Jr Moore Rhonda B Melton Doug McMillan Alan Miller Terrence L McCollough Richard L Midway Cable TV Co Nagy Richard A Sr NPF Energy Corp Nash Kevin L Nace Tim OXY NGL Inc Osprey Oil & Gas Inc Old Barn Rest & Club Out West Shop Pederson Kevin Pintail Petroleum Peoples Randall S Pritchard Jerry L Pratt Jaycees Inc Pike Kenneth Parker/Parsley Develop. Polly Terry PG&E Resources Co

Redstone Oil & Gas Co Rohlman Russell A Rose Leanne Reed Dewey L **Rollins Dianne** Rusk Greg L Sun Gas Co Midcont D Steffens Joe A Slater Whitney L Smith Barbara Stueve Steven Schreifels Mark Spence Marilyn Southerland Randall Stinnett Investments Sunrise Operating Co Savely Charlie B Spencer Bob Thimesch Tom Trieb Thomas W Jr Thomson Tim Truitt Darrell Tex/Con Oil & Gas Thom Wayne Tripp Patrick D Trisum Ventures Inc Tarrant John E Thieme Robert J Tammen Ron Tanner J W Triplett D W Trident NGL Inc Unruh Galen Unruh Eric Unruh Tim Vess-Trans Pac Oper Vandeveer Lance Vinopal Tim Werner Tom Wussow Debbie Wachalovsky Rainer M Warner Debra Wyman Del Woodward William P Wesley Elma J Williams Frank Walker Barkley R Wes-Kan Towers Young Bernard C Yoder Brent

## Don't Wait too Long to Pay a Delinquent Bill

A job Ninnescah Electric employees and some members dread each month is the collection of delinquent electric accounts.

Ninnescah notifies the delinquent member three times prior to collection:

- We mail nonpayment notices;
- The past due amount is listed on the new bill; and
- We make courtesy calls reminding members of the delinquent bill.
  We will no longer make courtesy

collection trips. This means if we have to go to your home, we will either collect the money or the meter will be disconnected for nonpayment, and the additional charges listed below apply.

| Trip Charges (per meter)                     |             |
|--|-------------|
| Collection Charges                           | \$50 + tax  |
| Disconnect/Reconnect<br>Charge before 3 p.m. | \$100 + tax |
| Disconnect/Reconnect<br>Charge after 3 p.m.  | \$150 + tax |
| Plus the amount of your delinguent bill.     |             |

If you have any questions about a delinquent bill or need to make payment arrangements, please call our office Monday through Friday from 8 a.m. to 5 p.m. at 620-672-5538 or 800-828-5538.

# Welcome New Members

Eck Services LLC – Kingman JMS Wind Energy Inc.– Tygh Valley, OR David L. Scott – Greensburg Carrol W. Gibson Rev Liv Trust – Medicine Lodge Gabriel G. &/or Taylor P. Bronkhorst – Byers Jon A. Myers – Pratt Nash Oil & Gas Inc. - Newton

or

### NEWS FROM NINNESCAH RURAL ELECTRIC



We hope you enjoy these recipes. In order to continue this page, PLEASE submit your favorite recipes.

## Penne Pasta with Bacon. **Brussels Sprouts & Parmesan**

- ▶ 1 lb. penne pasta
- ▶ 1/2 cup heavy cream I tsp. freshly ground black pepper
- ▶ 1/2 lb. bacon, cut into 1/2 inch pieces ▶ ¾ lb. Brussels sprouts,
- trimmed and halved
- ▶ 1 garlic clove, minced
- ▶ <sup>1</sup>⁄<sub>2</sub> cup chicken stock
- ▶ 1⁄2 tsp. salt ▶ ½ cup finely grated Parmesan cheese, plus
- extra for garnish

Bring a large pot of salted water to a boil. Add pasta and cook until al dente, drain and transfer to a large bowl. While pasta is cooking, heat a skillet over medium heat. Add bacon and cook until fat is rendered and golden. Remove with a slotted spoon and drain on a plate lined with a paper towel. Discard all but 1 tablespoon bacon fat from skillet. Add Brussels sprouts and sauté until they start to soften. Add garlic and sauté until fragrant, 1 minute. Add chicken stock and continue to cook until Brussels sprouts are tender. Add cream and simmer until reduced and thickened. Stir in salt and pepper. Add Brussels sprouts and bacon to the pasta. Toss with cheese to combine. Serve with extra cheese on the side.

**Brenda Head, Byers** 

## Want to share your recipe?

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 email to: naschenbrenner@ninnescah.com

We hope you are enjoying the recipes from your neighbors.



### **Forgotten Cookies**

- 2 egg whites
- ▶ <sup>2</sup>/<sub>3</sub> cup sugar Pinch of salt
- 1 cup chocolate chips
- 1 tsp. vanilla
- 1 cup chopped pecans
- ► 1 cup coconut

Beat egg whites until foamy. Gradually add sugar and continue beating until stiff. Add salt and vanilla, mix well. Add pecans, chips and coconut. Preheat oven to 350 F. Drop by tablespoon or cookie scoop on ungreased, foiled-covered cookie sheet. Place cookies in oven. Turn oven off. Leave in oven overnight!

Brenda Head, Byers



### ▶ 12 bacon strips, diced

- > 2 tubes (12 oz.) biscuits
- > 2 cups (8 oz.) shredded
- 1 Tbs. Italian salad
- dressing mix
- mozzarella cheese

**Pull-Apart Bread** 

2 tsp. olive oil

Preheat oven to 375 F. Fry bacon in skillet until cooked but not crispy. Using a slotted spoon, remove bacon to drain on paper towels. Separate biscuits; cut each biscuit into quarters. In a bowl, combine cheese, dressing mix, oil and bacon. Place half the biscuit pieces in a greased 10-inch fluted tube pan. Sprinkle with half the cheese mixture on top. Add second layer of biscuit pieces and put remaining cheese mixture on top. Bake 25-30 minutes or until golden brown. Cool 5 minutes and invert on serving plate. Serve immediately - 12 servings.

#### Brenda Head, Byers



### **Applesauce Bread**

- > 2 cups flour
- ▶ ¼ cup dark brown sugar
- ▶ 1 tsp. baking powder
- ▶ 1 tsp. baking soda
- ▶ ¾ tsp. salt
- ▶ 1 tsp. cinnamon
- ▶ ½ tsp. ground nutmeg
- 1 stick unsalted butter. softened

1 tsp. vanilla

- 1 cup applesauce
- 2 eggs
- 1 cup raisins
- ½ cup chopped walnuts

Preheat oven to 350 F. Combine all ingredients, except raisins and nuts. Mix until well blended. Stir in nuts and raisins. Pour into greased and floured 8x4x3-inch loaf pan. Bake 60-65 minutes.

**Brenda Head, Byers** 

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