

NOVEMBER 2022

ELECTRIC COOPERATIVE LIVING

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GRASSROOTS ADVOCACY

Co-ops discuss industry issues with policymakers

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ON THE COVER

Special thanks to Renae Wolter, an Osceola Electric Cooperative, Inc. member-consumer, for supplying this month's cover image. Submit high-resolution photos for consideration to editor@ieclmagazine.com. You could win \$100!

owa Association of

. Touchstone Energy® Cooperative

Electric Cooperatives

COMMITMENT TO LEARNING IS CRITICAL TO COOPERATIVE SUCCESS

BY KATRINA DAVIS



Some people think education and learning end at graduation. For lowa's electric cooperatives, that philosophy just doesn't hold up. We

strongly believe in keeping our co-op employees, board directors and member-consumers informed on industry trends, new technologies and best practices to ensure local cooperatives will continue to power lives and empower communities for years to come.

Investing in education and training has been a core cooperative principle since the beginning. This year alone, the Iowa Association of Electric Cooperatives, the statewide trade association that provides many services for Iowa's locally owned electric co-ops, hosted more than 50 conferences, workshops and events for employees and board directors. Collaborating face-to-face with peers is essential for improving our cooperative mission to enhance member-consumers' quality of life.

And that same cooperative commitment to education, information and training explains why your local electric co-op sends a member newsletter to you, connects with you at events and subscribes to this magazine. A cooperative is more successful when its members are informed and engaged.

Information is critical for longevity

The electric industry is experiencing an unprecedented era of rapid change today. We're facing incredible challenges and opportunities in the years ahead as we adapt to a clean energy economy, the mass adoption of electric vehicles and advancements in storage capabilities. Keeping co-op staff, leaders and member-consumers informed is critical to the longevity of the cooperative business model as we rely more and more on electricity to power our lives.

New cooperative leadership program coming in 2023

My passion is training, and I am excited to share a new leadership program we are offering to Iowa's electric cooperatives in 2023. Called the Cooperative Leadership in Iowa Program (CLIP), this new initiative will provide valuable leadership knowledge and skills for co-op employees in all roles. CLIP is a yearlong learning experience incorporating in-person, virtual and on-demand sessions. We'll cover several aspects in our sessions, including strengths assessments and strategic financial planning, along with other cooperative business

EDITOR'S CHOICE CONTEST

Win a \$100 gift card

Just in time for holiday shopping, we're giving away a \$100 gift card to your choice of a hometown business. It will be good for a restaurant, hardware store, gift shop, grocery store, beauty salon or other local business that's vital to your community.

Visit our website and win!

topics like regulatory affairs, board relations, legal considerations and communications. Our goal is to identify emerging leaders at all local co-op levels and equip them for successful cooperative careers as they serve their local communities.

And at the end of the day, that's really why I'm committed to education and training – to help people achieve their fullest potential. Statewide and national associations provide your co-op staff and board directors with indispensable learning opportunities as they make important business decisions that will serve your best interests for years to come. You can do your part as a member-consumer by staying informed about your local co-op. Never stop learning!

Katrina Davis is the director of education and training for the Iowa Association of Electric Cooperatives.

ENTER ONLINE BY NOV. 30!

Enter this month's contest by visiting www.ieclmagazine.com no later than Nov. 30. You must be a member of one of lowa's electric cooperatives to win. There's no obligation associated with entering, we don't share entrant information with anyone and multiple entries from the same account will be disqualified. The winner of the GreenPan[™] Ultimate Gourmet Grill from the September issue was Galen Eisentrager, Franklin Rural Electric Cooperative.

SNAKENBERG FAMILY WELCOMES A BABY GIRL

The Grundy County REC family continues to grow! Derek Snakenberg, apprentice lineman, and his wife Megan welcomed their fourth child into the world on Sept. 13. Little Livia Marie, weighing 7 pounds, 10 ounces, joins big siblings Laina, Logan and Luke. Congratulations, Snakenberg family – she is beautiful!





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Office Hours: Monday-Friday, 8 a.m.-4:30 p.m. Call our office 24/7: 319-824-5251

General Manager: Michael Geerdes

Officers and Directors:

District 1: Kevin Pruisner District 2: Norbert Boyle District 3: Nick Strohbehn District 4: Larry Rohach District 5: Matt Kopriva District 6: David Schmidt District 7: Jason Paper This institution is an equal opportunity provider and employer.

NEW ACCOUNT MANAGEMENT TOOL COMING TO GRUNDY COUNTY REC

On the go and in control. Manage your account like never before!

Life is fast, and it can be hectic, but paying your bill doesn't have to be complicated thanks to SmartHub. Grundy County REC is excited to announce the upcoming launch of our SmartHub web and mobile app, coming January 2023. It is a big upgrade for our members!

What is SmartHub?

SmartHub is an innovative account management tool that can help you take control of your account like never before. This tool has several features that make managing your account online or through a mobile device as easy and quick as possible.

Features	Current	SmartHub
Account Management Capability	\bigotimes	\bigotimes
Secure Payment Portal	\bigotimes	\bigotimes
Pay Your Bill Online	\bigotimes	\bigotimes
View Current Bill	\bigotimes	\bigotimes
Manage Multiple Registered Accounts		\bigotimes
Ability to View Billing History		\bigotimes
Monitor Usage 24/7		\bigotimes
View Usage Trends & Comparisons		\bigotimes
Mobile App Available		\bigotimes
Receive Co-op Communication News		\bigotimes
Report an Outage Without Calling In		\bigotimes
Submit Service Requests Without Calling In		\bigotimes
Receive Billing Notifications and Establish Usage Thresholds to Alert You of High Usage		\bigotimes
Manage Profile Settings		\bigotimes

Between now and the January 2023 launch, Grundy County REC will be communicating with our members through *lowa Electric Cooperative Living* magazine updates, bill stuffers, emails, social media and our website. Stay tuned for more information and important launch dates.

UTILITY POLES ARE NOT BULLETIN BOARDS

Think before you post that sign! Staples, nails and tacks used to hang signs and fliers create dangerous obstacles for electric lineworkers.

Their jobs are dangerous enough – help us keep them safe!



2022 ANNUAL MEETING HIGHLIGHTS

We had a great turnout for the Grundy County REC 2022 Annual Meeting of Members in September! More than 100 member accounts were represented in person, and we served more than 250 meals. The co-op staff and board of directors greatly enjoyed engaging with our members.

For those who were unable to attend the business meeting portion of the evening, General Manager Michael Geerdes recapped important accomplishments and progress the co-op achieved in 2021. He also highlighted community and economic development efforts and shared exciting changes and enhancements coming to the co-op.

Commitment to community

Grundy County REC was pleased to achieve an overall member satisfaction rating from our members of 91% last year. We awarded four \$1,000 scholarships to local students, supported local 4-H and safety day initiatives, and supported local businesses on our lines.

Economic development

We want to keep Grundy County REC growing, and a big part of that comes from focusing on economic development. We collaborate with our economic developer regularly to help promote new growth in our communities. It is something to be proud of when you can bring more jobs to communities.

This spring, we welcomed Ziegler Cat to our industrial park off Highway 20. This new business will be a great addition to our industrial park as well as our community, and we are excited to have them as a member.

Reliability and safety

Our general manager and president touched on the impressive average service availability rating of 99.97% Grundy County REC achieved in 2021. We also had a strong safety record at the cooperative, with no Occupational Safety and Health Administration (OSHA) recordables to report last year.

Improving member experience

We are always looking at ways to improve member experience and have been working on exciting projects and enhancements that our members will see by the beginning of 2023. These include a new metering system and a new billing system with mobile and web app capabilities. Want to report an outage without calling the co-op? Want to set high usage alerts on your account? Well, you will now be able to with these great enhancements coming soon!

Strong financial position

Treasurer Kevin Pruisner provided members with information on the co-op's financials, including the findings of a "clean audit" from the annual financial audit conducted earlier this year. Pruisner also discussed the strong capital credits (patronage) that members received in 2021.

The entire staff and board of directors at Grundy County REC want to thank those who took the time to come out and meet with us at the annual meeting. As a member of this cooperative, it is important to be involved and informed. We'd also like to extend a big thank you to the Grundy County Cattlemen's Association for grilling delicious burgers, BarLea Roots Event Center for the tasty potatoes and Hansen's Dairy for the sweet ice cream dessert.

Meeting minutes can be found on our website at www.grundycountyrecia.org/annual-meeting.



2022 GRUNDY COUNTY REC OFFICERS

- President Nick Strohbehn
- Vice President Kevin Pruisner
- Secretary Matt Kopriva
- Treasurer Norb Boyle
- Assistant Secretary/Treasurer Jason Paper
- Directors Larry Rohach and David Schmidt

INCUMBENT DIRECTORS RE-ELECTED FOR THEIR 3-YEAR TERMS

- District 1 Kevin Pruisner
- District 5 Matt Kopriva
- District 7 Jason Paper

CONGRATULATIONS TO THESE LUCKY PRIZE DRAWING WINNERS!

CASH

Judy Wiarda Michele Henze Eric Junge David Steinmeyer Betty Hayek Phil Gould Grant Janousek Deb Wentzien Harold Aukes Rick Bauler Bruce Morrison Norma Adams Paula Seward David Iverson

GENERATOR

John Kopriva

NINTENDO SWITCH

Brock Liekweg, age 4

THIS HOLIDAY SEASON

- 7. 7

Ho, ho, ho! It's time to deck the halls, turn on the holiday music, roll out the wrapping paper and start this year's holiday shopping.

Electric cooperatives are committed to the communities we serve, and it shows with the way member-consumers, employees and directors rally around to support one another. During the holiday season, shopping local is one of the easiest ways to support your friends and neighbors who are also business owners.

To help your holiday gift-giving or list-making, we've combined a list of electric cooperative-served businesses that offer unique gifts to place under the Christmas tree or in a stocking. As you embark on Santa Claus duties this year, keep in mind that this list is just a sampling of local businesses. Take a walk along your community's Main Street or explore all that your local area offers for additional inspiration to shop local this holiday season!

BLOOM AND BARK FARM

bloomandbark.com Facebook: bloomandbarkfarm

Bloom and Bark is a glass-blowing studio, local artisan market and natural farm. They offer glass-blowing classes and demonstrations along with an artisan market filled with local art and fine crafts.

🕲 BOERNSEN BEES

boernsenbees.com Facebook: BoernsenBeesHoney

A family-owned business that sells premium raw honey and raw honey products. Customers can shop for delicious raw honey, flavored creamed honey, comb honey, beeswax hand lotion bars in five fragrances and beeswax lip balm, all crafted from the Boernsen's honey bees.

🖤 BRITCHES 'N' BOWS

britchesnbowscountrystore.com Facebook: shopbnb

Britches 'N' Bows is a rustic country gift shop in Panora offering modern farmhouse décor, boutique-style clothing and trendy accessories. The shop also offers rustic wedding rentals, styling services and fresh wedding florals.

To find more local businesses in your area, check with your local chamber of commerce or electric cooperative. Happy shopping!



eberthoney.com Facebook: EbertHoney

Ebert Honey produces 100,000 pounds of Iowa honey per year. Most of the Iowa honey is sold directly to grocery stores, bakeries, breweries and restaurants throughout central and eastern Iowa.



glcbeef.com Facebook: glcbeef

From the Garrett's sixth-generation family farm in western lowa to customers' kitchen tables, the business is committed to providing the highest quality, home-raised beef.

🖤 GREAT RIVER MAPLE

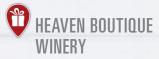
greatrivermaple.com Facebook: greatrivermaple

Great River Maple is a family business producing 100% natural maple syrup. They offer a variety of additional maple products, including cream, sugar, bratwurst, granola and gift baskets.

HARVEST BARN MARKETPLACE

harvestbarnmarketplace.com Facebook: HarvestBarnMarketplace

A barn doubles as a gift shop, and the family sells frozen and fresh pre-made meals, their locally raised beef and homegrown produce. They offer a variety of amazing, custom gift boxes with a variety of lowa foods. Make it a holiday destination every year; September through December. Online shopping is available and products can be found at the Des Moines' Downtown Farmers' Market.



heavenwinery.com Facebook: HeavenWinery

Heaven Winery is a beautiful place to discover your new favorite lowa wine or craft beer, pick up the perfect gift and unwind with friends. They feature more than 110 different native lowa wines and craft beers, wine slushes, art and gifts by lowa artists, and two unique, one-of-a-kind lodging options.



stylebyinspireu.com

A boutique offering a wide variety of home decor, unique clothing, coffee and delicious baked goods. A variety of the store's clothing items are also available online.

IRISH MEADOWS YARN BARN AND BOUTIQUE

Facebook:

irishmeadowsyarnbarnandboutique

Irish Meadows is an Alpaca farm featuring the Yarn Barn and Boutique in a beautifully restored red barn. Shoppers can peruse a selection of scarves, hats and gloves handmade with fleece from Alpaca. The boutique also features other women's fashion, home décor and alpaca-themed items.

💜 J&J CANDLES

www.jjcandlesmanson.com Facebook: jjcandlesmanson

J&J Candles is a family-owned business that has been offering handcrafted, scented products for more than 25 years. They feature nearly 200 scents. In addition to individual sales, they offer wholesale pricing with minimum orders and do fundraisers. All the scented products are made at its facility south of Manson.

🖤 KRYSTAL'S HONEY

Facebook: busybee.beekeeper

A local beekeeper sells raw honey made from wildflowers.



iowapielady.com Facebook: iowapielady

The Pie Lady offers made-fromscratch pies, cheesecakes, and rolls and cinnamon rolls during holidays. There are no preservatives or additives added to any of her pies.

🖤 RECREATION UNLIMITED

recreationunlimited.net Facebook: recreationunlimited04

A family-owned and operated business in Traer offering top notch outdoor equipment and accessories, including Green Mountain Grills.

W RED ROCK SIGNWORKS

redrocksignworks.com Facebook: RedRockSignworks

Red Rock Signworks is a full-service, family-owned sign shop providing everything from the original concept to the creation and installation of the sign. The facility has a complete fabrication and production shop, using the most current equipment and technologies to build, fabricate and produce signage. In addition to signs, they also offer promotional printed items.



Hwy. 63, Bloomfield

The Red Shed has a wide variety of gifts, including their handmade chocolates, a large selection of farm toys, games, dolls, craft kits, home décor, Amish-made rugs and baskets, soaps and candles. The Red Shed serves lunch daily and also carries kitchenware and outdoor merchandise.

Ann Foster Thelen is the editor of Iowa Electric Cooperative Living magazine.

SIDE DISH RECIPES

NKSGIVIN

AUNT NANCY'S SLOW COOKER BUTTERY BACON GREEN BEANS

- 4 14.5-ounce cans green beans, drained
- 8 slices bacon, chopped
- ¹/₂ cup onion, diced
- 1 large garlic clove, minced
- 4 tablespoons butter, cut into slivers
- 2 tablespoons packed brown sugar
- 1 tablespoon Worcestershire sauce
- ¼ ½ teaspoon salt
 - ½ teaspoon black pepper
 - 1/4 teaspoon crushed red pepper flakes

Place green beans in 4- or 6-quart slow cooker (either grease slow cooker or use a cooking bag). Cook bacon in a large nonstick skillet until crispy, adding onion when the bacon is almost fully cooked. Continue to cook until onion soaks bacon flavor and softens. Remove bacon and onion with a slotted spoon and add to slow cooker. Drizzle about 1 tablespoon of the bacon grease into the slow cooker. Add remaining ingredients and stir. Cover and cook on low for 4-6 hours, stirring occasionally.

> Tamara Kramer ● Le Mars North West Rural Electric Cooperative

EASY HASHBROWN POTATOES

- 1 30-ounce package frozen shredded hashbrowns, thawed
- 2 cup butter salt pepper
- 1 pint whipping cream
- 2 cups cheese, shredded

Spread hashbrowns in greased 9x13-inch pan. Slice butter and add on top of hashbrowns. Add salt and pepper to taste. Pour whipping cream over top and sprinkle with cheese. Bake at 350 degrees F for 1-1.5 hours. *Serves 20*

Bethany Van Wyhe • Lester Lyon Rural Electric Cooperative

OUR FAVORITE BROCCOLI CASSEROLE

- 2 10-ounce packages frozen chopped broccoli
- 1 cup mayonnaise
- 1 cup sharp cheddar cheese, shredded
- 1 10.75-ounce can condensed cream of mushroom soup
- 2 eggs, lightly beaten
- 2 cups buttery crackers, crushed
- 2 tablespoons butter, melted

Cook and drain broccoli. In a large mixing bowl, combine broccoli, mayonnaise, cheese, soup and eggs. Mix well. Place mixture in a greased 9x13-inch baking dish. Top with crushed crackers and pour melted butter evenly over top. Bake at 350 degrees F for 35 minutes or until set and browned. You can substitute a can of cream of chicken soup.

> Susan Harrison ● Le Mars North West Rural Electric Cooperative

CHEDDAR BACON BISCUIT STUFFING

- 8 cups biscuits, cubed
- 8 slices bacon, diced
- 1 onion, diced
- 3 stalks celery, diced
- 1 clove garlic, minced or 1/8 teaspoon garlic powder
- 1 teaspoon chicken seasoning blend
- ¼ teaspoon black pepper
- 3 cups chicken broth
- 4 ounces cheddar cheese, shredded chives, optional

Dry cubed biscuits overnight or in an oven at 300 degrees F for 20 minutes. Cook bacon until crisp and remove from pan. Cook onion, celery, garlic and seasonings in bacon drippings over medium-high heat until vegetables are tender. Turn off heat. Add biscuits and broth and stir gently to combine. Fold in bacon and cheese. Put stuffing in a greased 9x13-inch dish and bake at 350 degrees F for 30 minutes. You can adjust baking time if you like moist or crispy edges. Garnish with chives if desired. *Serves* 10

Chris Daniels • Casey Guthrie County Rural Electric Cooperative Association

MAPLE CRANBERRY SAUCE

- 1 cup real maple syrup
- ½ cup water
- 1 bag fresh cranberries
- ¹⁄₄ cup orange juice
- 1 teaspoon orange rind, finely grated

Combine maple syrup, water, cranberries and orange juice in medium saucepan, bring to a boil. Reduce heat to low and simmer 10 minutes, stirring occasionally. Remove from heat, stir in orange rind. Store in refrigerator, but best served at room temperature. *Serves* 10-12

> Lorna Easton • Hawarden North West Rural Electric Cooperative

MOM'S CRANBERRY SALAD

- 1 pound package raw cranberries
- 4-5 apples, quartered, with peel
- 2 small cans crushed pineapple, drained
- 2 cups sugar
- 1 cup English walnuts, chopped
- 2 small packages lemon Jell-O
- 2 cups hot water

Grind cranberries and apples through a food chopper or food processor. Place in a bowl and add pineapple, sugar and walnuts. Mix well. Dissolve Jell-O in hot water then stir in cranberry mixture. Pour into a ring mold or bowl. Refrigerate until solid and the flavors meld. *Serves* 12-20

> Kathie Anderson • Blockton United Electric Cooperative

PILGRIM PIE

- 1 cup sugar
- 4 tablespoons butter or margarine, melted
- 2 eggs
- 1 cup oatmeal
- 1 cup shredded coconut
- 1 cup Karo syrup (dark or light)
- ¹/₂ teaspoon salt
- 1 teaspoon vanilla
- ½ cup chopped pecans, optional pie shell

Cream sugar and margarine, then add eggs. Add remaining ingredients and put in an unbaked pie shell. Bake at 375 degrees F for 10 minutes. Lower heat to 350 degrees and bake for 35 minutes.

Cynthia Snider • Seymour Chariton Valley Electric Cooperative

BAKED PINEAPPLE

- ½ cup butter
- 3/4 cup sugar
- 3 eggs, beaten dash salt
- 1 20-ounce can crushed pineapple
- 5 slices white bread, cubed

Cream butter and sugar, then add eggs and beat. Add remaining ingredients. Mixture will look curdled. Place in 1½ quart casserole dish and bake 40-50 minutes at 325 degrees F. Serve hot alongside your favorite Thanksgiving meal. *Serves 6*

Jennine C. Maas • Casey Guthrie County Rural Electric Cooperative Association

WANTED:

IRISH-INSPIRED Recipes



THE REWARD:

\$25 FOR EVERY ONE WE PUBLISH!

Deadline is Nov. 30

Please include your name, address, telephone number, co-op name and the recipe category on all submissions. Also provide the number of servings per recipe.

EMAIL: recipes@ieclmagazine.com (Attach your recipe as a Word document or PDF to your email message.)

MAIL: Recipes

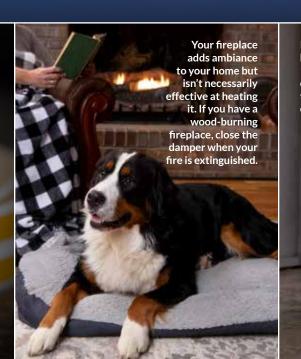
Iowa Electric Cooperative Living • 8525 Douglas Ave., Suite 48, Des Moines, IA 50322-2992

WINTERIZATION TIPS FOR FINERGE SAVINGES

MIRANDA BOU

ΒΥ

Windows can be a source of drafts and wasted energy. Weatherstrip and close windows tightly to prevent warm air from escaping your home.



Insulating your water heater can save 7% to 16% on water heating costs, according to the U.S. Department of Energy. Winterizing is an important step to keep your home cozy and your bills low. These tried-and-true methods and essential tips will ensure your home is sealed tight and ready for colder weather.

1 Insulate pipes and the water heater

You can raise the water temperature inside your home's water pipes by 2 to 4 degrees simply by insulating them, according to the U.S. Department of Energy (DOE). Insulating allows you to turn down the heat on your water heater, saving energy and money.

Start by insulating the pipes coming out of your water heater. If you have a gas water heater, keep pipe insulation at least 6 inches away from the flue. Insulate hot and cold water lines. The latter can prevent condensation and freezing pipes. Insulating your water heater can save 7% to 16% on water heating costs, according to the DOE. Insulation kits are available at hardware stores, but remember – don't obstruct the pressure relief valve, thermostats or access valves.



Air sealing and insulation are an excellent combination for minimizing home energy use. Insulation is like

a warm sweater for your home, and air sealing is the windbreaker. All the cracks, gaps and holes in a typical home can be like having a window open year-round. Air sealing eliminates those leaks. It can be done as a do-it-yourself project or by a professional.

Keep windows tight and add layers

Windows can be a source of drafts and wasted energy, so close windows tightly.

Add weatherstripping around windows to prevent warm air from escaping your home and caulk the gaps where the window trim meets the wall and the window frame. Add curtains to make the room feel warmer.

Storm windows are a lower-cost option for upgrading single-pane windows. They are available with low-emissivity coatings, which insulate better, and are available for installation either from the inside or outside of the window.



When I was little, my dad told me it was too cold to have a fire. I remember thinking that made no sense, but he was right. We had an open, wood-burning fireplace – not a wood stove. A fireplace can draw the warm air out of the house, cooling it down or causing your heating system to use more energy.

Your fireplace adds ambiance to your home but isn't necessarily effective at heating it. If you have a wood-burning fireplace, close the damper when your fire is extinguished. An open damper in the winter is an easy exit for the air you paid to heat.

Adding tempered glass doors to a wood-burning fireplace can create an extra buffer between the cold outside and a cozy living space.

Some gas fireplaces require a damper to remain permanently open so that gas can vent out of the home. Check the specifications of your unit to ensure safe operation.



Maintaining a clean filter in your furnace is one of the best ways to keep it running efficiently and prevent costly repairs. Check your furnace or ductless heat pump filter monthly during peak heating season.

Miranda Boutelle writes on energy efficiency topics for the National Rural Electric Cooperative Association, the national trade association representing more than 900 local electric cooperatives.

ARE YOU CLOSING OFF PART OF YOUR HOME DURING THE WINTER?

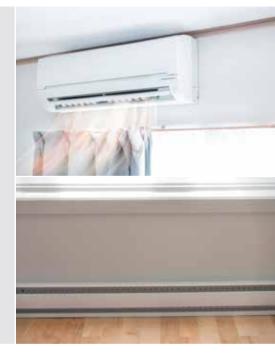
FOLLOW THESE BEST PRACTICES

There is often a lot of debate about the best way to close off rooms or parts of the home in the winter to save energy.

Best practices come down to the type of heat source. If you have a zonal heating system, where individual areas are controlled separately, you can close doors and only heat the areas you use. Examples of zonal systems are wall heaters, baseboard heat, hydronic radiant heat, radiators and ductless heat pumps, also called minisplits.

Keep areas with plumbing or water lines warm enough so pipes do not freeze.

If you have a central forced-air heating system, leave doors open to all heated areas. Closing doors and register dampers force the system to work harder, use more energy and can shorten the life of heating equipment.



First Class Lineman Aaron Bird installs a transformer and repeater as part of our meter replacement initiative.

CO-OP EMPLOYEES CELEBRATE SERVICE **ANNIVERSARIES**

Congratulations to Aaron Bird and Dan Stelpflug on celebrating service anniversaries this month. We appreciate your hard work and dedication!





15 YEARS Aaron Bird -15 years on Nov. 1, first class lineman

2 YEARS Dan Stelpflug -2 years on Nov. 30, operations manager

DAY IN THE LIFE OF A GRUNDY **COUNTY REC LINEMAN**





SAFETY FIRST AT GRUNDY COUNTY REC

At the September safety meeting, Grundy County **REC** linemen conducted dielectric boom testing. We do this testing to ensure the boom insulation is working properly to ensure the safety of our crew.



Always implement firearm safety techniques.

- Do not lean a tree stand against a utility pole.
- Never fire toward power lines or equipment.

Safe Electricity.org

BE SAFE ON THE HUNT

Grundy County REC will be closed the following days this month:

OFFICE CLOSURES

Nov. 11 in observance of **Veterans Day**

Nov. 24-25 in observance of Thanksgiving

Our phones will be answered 24/7.

4 STEPS FOR FOOD SAFETY WHEN COOKING WITH TURKEY

Food safety is a top priority when you're in the kitchen. A few simple steps will help make sure your Thanksgiving turkey is ready for the table and you and your loved ones stay healthy.

When cooking with turkey, as with all fresh products, consumers should wash their hands, surfaces and cooking utensils, avoid cross-contamination with other foods, cook food to a proper internal temperature and refrigerate leftovers promptly to eliminate food safety risks.

When in doubt, following the Core Four Food Safety Practices will help protect you from foodborne illnesses.

STEP 1

Clean – Hands and surfaces

In the kitchen, handwashing is a critical step in preparing healthy, safe meals and preventing foodborne illnesses. Wash hands with soap vigorously before and after handling raw poultry.

Wash used cutting boards, dishes, utensils and countertops with hot, soapy water after preparing each food item.

Consider using paper towels to clean kitchen surfaces and dry your hands. If you use cloth towels, wash them often in the hot cycle of your washing machine.

STEP 2

Separate – Prevent crosscontamination in the kitchen

Use separate cutting boards for raw poultry and any other food that does not require cooking. Carefully clean all cutting boards, countertops and utensils with soap and hot water before and after preparing raw poultry. Don't rinse your turkey!

Rinsing your turkey can spread harmful germs and bacteria around the kitchen and increases the risk of crosscontamination.



STEP 3

Cook – Cook turkey to proper internal temperature

Use a meat thermometer to verify your turkey has reached the safest internal temperature of 165 degrees F. For a whole turkey, the temperature should be checked in at least three places:the innermost part of the thigh, the innermost part of the wing and the thickest part of the breast. If stuffed, the innermost part of the stuffing should also reach 165 degrees F.

Never place cooked turkey on an unwashed plate that was used to hold raw meat. Sanitize meat thermometers in-between tests.

Leftover foods or ready-to-eat foods should be cooked until steaming hot. You can also use your meat thermometer to make sure they reach 165 degrees F.

STEP 4

Chill – Refrigerate promptly and properly

Refrigerate perishable foods as soon as possible. Freeze raw turkey that will not be cooked before the "use-by date" on the packaging or within two days of purchase. Thaw turkey in the refrigerator, ideally in a bowl or other dish on the lowest shelf. Never thaw or marinate foods on the counter.

Once cooked, slice turkey off the bone (you can leave the leg and thigh intact), cover and refrigerate promptly. According to USDA guidelines, discard any uneaten food if left out for more than two hours. Leftovers can be kept in the refrigerator for 3-4 days or frozen for 3-4 months.

Source: National Turkey Federation

IOWA'S ELECTRIC COOPERATIVES DISCUSS INDUSTRY ISSUES WITH NATIONAL POLICYMAKERS

Earlier this fall, two dozen Iowa Rural Power advocates participated in the Iowa Association of Electric Cooperatives' (IAEC) annual fall fly-in to Washington, D.C.

lowa electric cooperative board directors and staff attended meetings and events coordinated by IAEC along with other Midwest electric cooperatives and statewide associations as part of our annual Congressional advocacy work. In consultation with the National Rural Electric Cooperative Association (NRECA), Iowa's electric co-ops highlighted issues of concern related to permitting reform, the 2023 Farm Bill, land use policy for renewable energy projects and supply chain uncertainty.

Over two days in D.C., co-op advocates met with all six members of Iowa's Congressional delegation to continue the dialogue about policy issues that impact Iowa's electric cooperatives and the rural communities we serve. The group also visited with representatives from the Nuclear Energy Institute to learn more about the group's national perspective and the potential of small modular reactor technology.

"We appreciate the service of Iowa's elected officials and the tireless work of their staff who help look out for Iowans in the halls of Congress," says Kevin Condon, IAEC director of government relations. "These meetings are important to provide electric cooperatives and elected officials the opportunity to discuss topics that have the potential to impact memberconsumers in all of Iowa's 99 counties."

The next planned trip for Iowa Rural Power advocates will be in the spring of 2023 as part of the NRECA's annual Legislative Conference. If you have questions about policy issues impacting the energy industry, feel free to contact your local electric cooperative.



LONG LIVE THE LINCOLN HIGHWAY

BY DARCY DOUGHERTY MAULSBY

In this month of Thanksgiving, there's so much to be grateful for – including good roads.

I've been thinking a lot about roads the past few years as I wrote "The Lincoln Highway in Iowa – A History." I've traveled the Lincoln Highway countless times during my more than 20 years as an ag journalist. The more I learned about this storied route, the more I knew this history needed to be preserved.

If you've ever traveled on an interstate (or any paved road, for that matter) you owe a debt of gratitude to the visionaries who promoted the Lincoln Highway. In 1913, the Lincoln Highway became the first coast-to-coast highway, connecting New York City to San Francisco. It passed right through Iowa, from Clinton to Council Bluffs.

Paving a grand idea

The Lincoln Highway is what we know as Highway 30. As much as 85% of the original highway is still drivable in lowa, according to the Lincoln Highway Association (LHA).

While it's hard to imagine now, there were almost no good roads to speak of in the U.S., especially in Iowa, as late as 1912. Most roads were just dirt: bumpy and dusty in dry weather, muddy and impassable in wet weather. It was much easier to take the train – or just stay home.

Still, Iowans were restless, especially after Henry Ford introduced the Model T in 1908. As automobile fever spread, an entrepreneur named Carl Fisher took note. His Indianapolis Motor Speedway proved successful, especially after he paved it with brick. By 1912, Fisher dreamed of another grand idea: a highway spanning the continent.

Pieces of the past remain

It was a long, hard road (pun intended) to make this dream a reality, but by Oct. 31, 1913, the LHA dedicated the route of the Lincoln Highway. I'm convinced no state today can compare



to lowa when it comes to getting a sense of what it might have been like for earlier generations of motorists on the Lincoln Highway.

We can check into some of the same places travelers did decades ago, like the Lincoln Hotel in Lowden. We can eat in the same restaurants, like the Lincoln Café in Belle Plaine, Taylor's Maid-Rite in Marshalltown or the Pink Poodle Steakhouse in Crescent.

There are countless pieces of the past just waiting to be discovered along the Lincoln Highway in Iowa. This reminds me of the late Charles Kuralt. After retiring from CBS News, he hit the road to explore America. He valued good food, neighborliness, craftsmanship, quaintness and quirkiness, all linked to the good, decent people who live in America's cities, small towns and farms.

Experiencing the real America

Here in lowa, in the spirit of Kuralt, you can still find inspiring stories of dynamic entrepreneurs, people who care about their community, and rural revitalization, mixed with historic preservation, along the Lincoln Highway. This is the ultimate lowa road trip, especially if you want to experience the real America. For that, I am thankful.

Darcy Dougherty Maulsby lives near her family's Century Farm northwest of Lake City. Visit her at www.darcymaulsby.com.

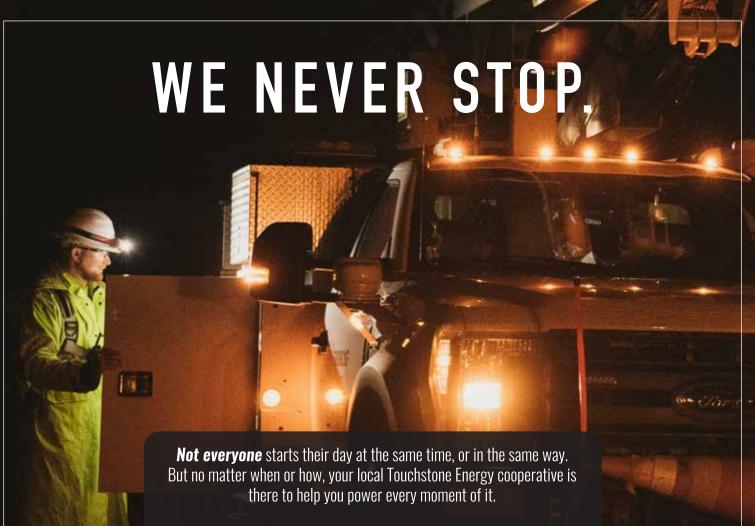


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