Prior to Kenergy’s 2017 Annual Membership meeting on June 13, individuals will be elected to represent Districts 4, 6, 8 and 9, as well as the cooperative’s large industrial members.

District 4, which currently is represented by Susie Givens, includes the area of Henderson County west of the Pennyrile Parkway and west of that portion of Highway 41 that runs to the north of the Pennyrile Parkway.

District 6, which currently is represented by Larry Elder, includes that area of Daviess County west of U.S. Highway 431.

District 8, which currently is represented by Billy Reid, includes that area of Daviess County north and east of Kentucky 54.

District 9, which currently is represented by Brent Wigginton, includes all of Hancock County.

A district director must be a member of the cooperative and must reside in the district he or she represents.

The Industrial Director must be a member of Kenergy or the employee of a member industry having a contract demand of at least 1,000 KW and must reside in a county all or a portion of which is located within Kenergy’s service territory. Steve Henry is the current Industrial Director.

Any 15 or more members may make nominations of eligible persons for district director and any five or more large industrial members may make nominations of eligible persons for industrial director.

Nominations shall be submitted to Kenergy not less than 110 days prior to the annual meeting.

Only members eligible to vote in a district are authorized to sign a petition nominating a member from that district, and only those eligible to vote in an industrial director election are authorized to sign a petition nominating a person for industrial director. Directors shall be elected only from nominations by petition.

The petition must be submitted to the cooperative by 4 p.m., Feb. 23. If the petition is valid, the name of the nominee will be posted.

Members with questions should contact Debbie Hayden at dhayden@kenergycorp.com or 270-689-6101.

WE NEED HIGH SCHOOL JUNIORS

Each year, Kenergy selects six delegates to send on an all-expense-paid trip to Washington, D.C., titled the Washington Youth Tour (WYT).

Applicants must be juniors in high school who live in homes powered by Kenergy, and they must earn a 3.0 overall grade-point average.

Judges select the delegates based on an essay competition. Applications must be submitted by Dec. 31. Essays are due by midnight Jan. 15.

Applications and more information about the WYT are available at kenergycorp.com or by calling Jeanette Weedman at 270.689.6157.
Marriam Bell — best known as “Ma Bell” — shoots the breeze with customers at J.R.’s Market while she makes sandwiches behind the counter.

For newcomers, her ice-breaker is: “I was hired in 1978 to work four to six weeks at the most.”

The 70-year-old still plugs away. In fact, she often works 70- to 75-hour weeks.

She has managed the Utica store for three owners during her tenure. Just like J.R.’s inventory, Bell is part of any sales agreement.

“I’ve spent my life here,” she said of J.R.’s. “I love it. I’ve taken care of it like it was mine.”

She also treats customers like family.

One, who likes toasted peanut butter and jelly sandwiches for breakfast, calls and rings the phone once as Bell’s signal to fire up the toaster. His breakfast is waiting when he walks in the door.

On Tuesdays, Bell slow cooks 7.5 pounds of brown beans to give away during lunch.

She holds back one cup for a local shut-in.

Another elderly man comes early for one of the first servings — while the ham is plentiful.

“One (customer) said, ‘I like white beans,’” Bell said. It really boils down to economics. Bell pays 65 cents a pound for brown beans. White beans cost more.

Bell explained he’d have to supply the more expensive beans if he wanted them.

Bud Yeiser of Utica visits with Ma Bell while he enjoys a hamburger in the back of J.R.’s Market, which once served as the local post office. Yeiser is one of the store’s regulars and has been since he was a teen.

In late September, Kenergy completed the installation of a state-of-the-art meter system.

The project required months of research, new skills training and changing more than 56,000 meters in the 14 counties Kenergy serves.

These new meters allow us to improve service and reliability. For example, we can detect voltage fluctuations and locate outages more precisely. In fact, we can fix some problems before you know they exist.

As far as service enhancements, members will no longer report monthly meter readings. We are now able to read all meters remotely from our office.

Kenergy is pleased to offer this convenience to members who struggle with mobility issues. In the past, they relied on family and friends to perform this task.

Also, many of our farmers and businesses have multiple meters. They will no longer have to invest time gathering all those readings.

Another service enhancement: You will be able to access usage information daily, which should help you use energy more wisely.

Finally, remote meter readings save the co-op time, labor and money because, in the past, employees entered thousands of meter readings manually every month.
He did.
Now, as a treat just for him, she sometimes sprinkles some white beans in her brown-bean pot.
Bell saves the ends from every loaf of bread for one regular to feed his pond fish. She keeps egg cartons for people who raise and sell eggs.
Customers are her surrogate family. “We cry, and we laugh,” Bell said.
Since 1978, Bell has lived through the deaths of many regulars. One recent loss really tugs at her.
The man was 62 and excited about his upcoming retirement. He was diagnosed with cancer and died a few weeks later. “I’ve cried over him more than most,” Bell said.
In the 1980s, J.R.’s had twice the business it has today. Area coal mines proved a steady source of income, Bell said.
Eventually, coal mining ended. Also, J.R.’s stopped selling gasoline in 1999. (A representative from the petroleum company predicted the store wouldn’t remain open a year after the pumps closed.)
And retail giant Dollar General built a store about a mile away.
Bell’s attitude: “Change with the times.”
She credits area farmers for keeping J.R.’s afloat these days. Sandwich sales during breakfast and lunch are brisk.
J.R.’s sells so many bologna sandwiches — a bestseller — that Bell goes through six 9-pound rolls of bologna weekly.
She uses a 60-year-old Hobart slicer to cut meat and cheese. Parts for the slicer are hard to find, but it keeps humming along.
Bell knows most customers by name and by their food preferences. Bud Yeiser usually orders mayo and pickles on his burgers. She remembers whether someone likes grape or strawberry jelly on PB&Js. She knows the type of cheese they like or if they prefer bread plain or toasted.
At an age when most people want to kick up their feet and relax, Bell still loves to work. She credits one thing, in particular. “Customers are a big part of my life.”

Marriam Bell, who locals call “Ma Bell,” came to work at J.R.’s Market in 1978. She was hired as a temporary employee to work up to six weeks “at the most.” Now, 70 years old, Bell still works up to 75-hour weeks at the country store.

**Easy Turtle Cake**
*By Susie Humphrey*

1 package (about 15 ounces) devil’s food cake mix
1 package (4-serving size) chocolate instant pudding and pie filling mix
1 ½ cups milk
1 cup chopped caramels
1 cup semisweet chocolate chips
½ cup pecan pieces
½ teaspoon coarse salt (optional)

Preheat oven to 350 degrees F. Spray 13x9 inch baking pan with nonstick cooking spray.
Combine cake mix, pudding mix and milk in large bowl; beat 1 to 2 minutes or until well blended. Spread batter in prepared pan; top with caramels, chocolate chips and pecans. Sprinkle with salt, if desired.
Bake 30 to 35 minutes or until toothpick inserted into center comes out clean. Cool in pan at least 15 minutes before serving.
Remember to LOOK UP. Know where power lines are located where you live, work and play.

Thanks to our new metering system, members no longer must read their meters every month. We hope you appreciate this service enhancement!

Starting 2017 with new design

Beginning in January, this newsletter’s look will change dramatically; however, the content will stay the same.

You can still expect news about energy efficiency and director elections. We’ll publish dates for Annual Meeting and Member Appreciation Day. We’ll keep you in the loop when we enhance your service or offer new rebates.

Don’t worry! The monthly recipe — the most-mentioned section of the newsletter — isn’t going anywhere, but you will have to look for it in a new spot in January.

In addition, the segment titled Member Spotlight will continue to feature stories about Kenergy members like you. We’ve enjoyed highlighting beekeepers, pastors, veterans, homebuilders, gardeners, business owners and volunteer firefighters.

Our dedication to local content is one more way of showing we are more interested in your street than Wall Street.

If you have comments about Kenergy’s newsletter, contact Renee Beasley Jones at 1.270.689.6103 or rjones@kenergycorp.com.

TOGETHER WESAVE

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**DRYERS**

Drying clothes uses a lot of energy.

- Don’t over-dry your clothes. If 50 minutes works, don’t set to 70 minutes.
- Make sure to clean the inside lint filter before each drying cycle.
- Periodically check your flexible metal dryer vent hose to ensure it is still tightly connected and not kinked.

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**Featured Discounts**

- **Hodge’s, Marion**
  10% Off Any Apparel/Jewelry purchase (see details)

- **Bowtanicals Florist & Gift Shops, Marion & Salem**
  10% Off Total Purchase

- **Skates Alive, Owensboro**
  $1 Off Admission

- **Keller Amish Furniture, Owensboro**
  5% Off New Orders

- **Misty Meadow Winery, Owensboro**
  $1 Off Bottle of Wine (see exclusions)

For more details and offerings, visit kenergycorp.com or pick up a list at any Kenergy office.