September is peak hurricane season, which may not seem to be of much concern in Kentucky, but occasionally storm systems bring damaging winds and rain to our area, such as when the remnants of Hurricane Ike wreaked havoc in Kentucky on September 14, 2008. Sometimes our crews are pressed into action to help in other states where hurricanes make landfall.

As one of 26 electric cooperatives in Kentucky and more than 900 nationwide, Kenergy monitors the weather conditions and potential impacts on our sister co-ops here in the state and across the region. One of our guiding principles is “Cooperation Among Cooperatives.” So, when another co-op sustains so much damage that it needs help to restore power, Kenergy stands ready to assist.

Kenergy first ensures that we have ample crews for local needs, including routine maintenance and emergencies, before we commit any resources to mutual aid requests. Any co-op that receives help from Kenergy covers the expenses. It is not only fulfilling and purposeful to help a sister co-op, the experience also offers invaluable training opportunities that ultimately help prepare our crews to better respond to outage conditions here at home.

As it turns out, September is not only a peak time for hurricanes, it is also National Preparedness Month, and we are committed to preparedness every day—for the routine, the extraordinary and the unexpected.
Offices were elected at the July 11th board meeting as follows:

- Larry Elder, Chairman
- Brent Wigginton, Vice Chairman
- Billy Reid, Secretary
- Debbie Hayden, Asst. Secretary

Manage Back to School Energy Surge

Even though the kids will be out of the house during the day now that school is back in session, you could see a bump in your energy bills.

As the school year begins, busy students will be using the family computer more to write papers and complete school assignments. Shorter days mean more lights go on in the evening to do homework. If everyone’s up before the sun, lights go on earlier.

- Teach your children how to put the computer into sleep mode when they are finished using it, even if they plan on returning later. Electronics in sleep mode use about 80 percent less electricity than when operating at full power.
- In the market for new computer equipment this year? Computers with an ENERGY STAR rating use 70 percent less electricity overall, while monitors bearing the label draw 90 percent less.
- Desk lamps and other concentrated task lighting create a productive work environment without wasting excess light. If yours are older, replace their halogen or incandescent desk lamps with LED bulbs, which fit most fixtures and produce less heat while using less electricity.
- Bicycling or walking to school two days a week can save gas and give kids much-needed exercise now that summer days of play are over. If the commute is too far, organize a carpool with parents in your neighborhood to earn yourself a couple of mornings off.
- Do a thorough inventory of school supplies before heading to the store to reduce waste. Supplies often come in bulk packages that won’t run out before the end of the school year.
- Buy reusable sandwich bags and use lunchboxes instead of brown bags to save money and reduce everyday packaging waste.
MEATBALL SLIDERS RECIPE

The perfect recipe to take to your next football tailgate party or end of summer cookout! The three-part recipe can all be done in less than one hour.

**Ingredients - Meatballs**
- 1 pound ground beef
- 1 pound ground pork
- 1 pound ground veal
- 1 egg
- 1/2 small onion, chopped
- 1 teaspoon dried parsley
- 1 teaspoon granulated garlic
- 1 teaspoon dried oregano
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- Provolone cheese, thinly sliced

**Directions - Meatballs**
1. Preheat oven to 375 degrees F.
2. In a large bowl, combine the beef, pork, veal, egg, onion, parsley, garlic, oregano, salt, and pepper and mix until well combined.
3. Scoop the mixture into mini muffin tins. Bake until browned, about 15 to 20 minutes. Serve on split biscuits (directions below) with spaghetti sauce (directions below) and Provolone cheese on top.

**Ingredients – Parmesan Parsley Biscuits**
- 3 cups all-purpose flour
- 1 cup grated Parmesan
- 1/4 cup sugar
- 2 tablespoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1 stick chilled unsalted butter, cut into cubes
- 1/4 cup chopped fresh parsley or chives
- 1 cup whole milk, chilled

**Directions – Parmesan Parsley Biscuits**
1. Preheat oven to 400 degrees F.
2. In a large bowl, combine flour, 1/2 cup Parmesan, sugar, baking powder, salt, and pepper. Whisk until well blended. Add butter and combine with fingertips until a coarse meal forms. Mix in parsley. Gradually add milk, tossing with a fork until moist clumps form. Add extra milk if mixture is dry.
3. Put dough on a floured work surface, folding 8 to 10 times until it becomes firm. Let rest for 10 minutes under a damp towel.
4. Roll out on lightly floured work surface. Using a 2-inch-diameter biscuit ring, cut out biscuits and put on a parchment lined baking sheet. Sprinkle with remaining 1/2 cup cheese and bake until biscuits are puffed and golden, about 15 minutes.

**Ingredients – Spaghetti Sauce**
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 2 tablespoons olive oil
- Two 14-ounce cans diced tomatoes
- 20 fresh basil leaves, chopped

**Directions – Spaghetti Sauce**
1. In a medium pan over high heat, saute onion and garlic in olive oil until softened, about 3 minutes. Add tomatoes and allow to simmer until slightly reduced and thickened, about 25 minutes. Stir in fresh basil just before serving.

Recipe courtesy of Alton Brown.
TSE SATURATION SURVEY

Your electric cooperative will be conducting a survey later this year to assess the changing dynamics of today’s energy consumer. The survey gathers information on your household’s use of energy so we can adequately prepare for the future energy demands of our membership.

A random sample of members will be selected to participate in the project. Your input is extremely important! Surveys will be mailed to members in September. If you receive a survey, please take a moment to complete and return the document at your earliest convenience. Thank you for your time and efforts regarding this important project.

Featured Businesses Offering Discounts

If you are a business wanting to participate in the Co-op Connections program, please contact Jeanette Weedman at (270) 689-6157 or jweedman@kenergycorp.com

Beef ‘O’ Brady’s
FREE Drink with Meal Purchase
200 N Main Street, Beaver Dam

The Café at The Dam
FREE Appetizer
107 N Main Street, Beaver Dam

Kids Inspired/Home Inspired
10% Off Regular Priced Item
3271 Alvey Park Drive, Owensboro

Simply Chic Home Accents
10% Off Any Purchase over $35.00 (Excludes consigned items)
Cannot be combined with any other offer
101 W. Third Street, Owensboro

Boutique 54
20% Off One Regular Priced Item
3245 Mount Moriah Avenue, Owensboro

Oct. billing schedule

*Billing cycle noted on bill

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