

Member  
owned.  
**Service  
driven.**

APRIL 2022

INSIDE:



Right Tree,  
Right Place

Kentucky Hot Brown  
Sliders Recipe

# MemberMatters

www.kenergycorp.com



## MEMORIAL DAY CLOSURE

All Kenergy  
offices will be  
closed Monday,  
May 30th, 2022  
in observance  
of Memorial  
Day.

*We hope you  
have a safe  
holiday with  
family and  
friends.*

## 2022 Board Election

**K**energy member-owners of Districts 1, 3 and 5 will have the opportunity to vote this year for a director in the upcoming election.

Kenergy's bylaws stipulate that any uncontested candidate will be declared the winner of the board seat without an election. By virtue of being the only candidate nominated, incumbent **Craig Roberts** of District 1 will retain his seat for another three-year term.

**Chris Mitchell** has represented District 3 since 1997 and is being challenged by **Ryan Hammack** who submitted a petition to have his name placed on the ballot.

**Bill Denton**, who had represented District 5 since 1994, resigned from his position in early February. His term as the District 5 representative expires in June of this year and he had previously announced that he did not plan to seek re-election. Two candidates, **Mike Hazelwood** and **Tom McFarland**, each filed a petition to have their names placed on the ballot.

Ballots will be mailed in mid-May. Members have the option of voting online or by mail. Winners of the election will be announced at the cooperative's Annual Membership Meeting scheduled for Tuesday, June 14, 2022, at Kenergy's office in Henderson.



## OFFICE HOURS

**Henderson** 7:30 a.m. - 4:30 p.m.  
6402 Old Corydon Road

**Owensboro** 7:30 a.m. - 4:30 p.m.  
3111 Fairview Drive

**Hanson** 9:00 a.m. - Noon,  
1:00 p.m. - 4:00 p.m.  
2620 Brown Badgett Loop

**Hawesville** 9:00 a.m. - Noon,  
1:00 p.m. - 4:00 p.m.  
315 Hawes Blvd.

**Marion** 9:00 a.m. - Noon,  
1:00 p.m. - 4:00 p.m.  
3000 Mott City Road

### Questions regarding your account?

Call us any time at 800-844-4832  
Please have your account number  
ready when calling us.

### Board of Directors

Craig Roberts (District 1)  
Robert White (District 2)  
Chris Mitchell (District 3)  
Susan Blanford (District 4)  
William Denton (District 5)  
Larry Elder (District 6)  
Dr. Eddie Leach (District 7)  
William Reid (District 8)  
Brent Wigginton (District 9)  
Jonathan Ayer (District 10)  
Richard Basham (Industrial Director)

### Download our SmartHub app!

### Follow us on social media:



# TREE TRIMMING SAFETY

## Trimming and removal of trees can be dangerous work

Consider these common dangers before attempting a tree trimming project on your own:

**ELECTROCUTION:** If there's a chance power lines might be involved at all, always call your electric utility first. Even when you think there's room, if the wind blows a limb into a power line as you're trimming it, you can be electrocuted.

**FALLING:** Always make sure you are using appropriate safety harnesses and ropes. Before climbing, inspect the tree to make sure no power lines run through or near the tree.

**BEING STRUCK:** Improper cutting can cause the tree to fall where you hadn't planned. Always have two escape routes planned in case the tree starts going the wrong way.

**OVERESTIMATING:** You can be seriously injured or killed if you overestimate your abilities.

## HOW TO:

## SIGN UP FOR PAPERLESS BILLING

### 1. Website

Login to My Account on  
[www.kenergycorp.com](http://www.kenergycorp.com)

- ☐ Click 'My Profile'
- ☐ Click 'My Information'
- ☐ Click 'Update My Paperless Billing Settings'
- ☐ Turn the button to on

### 2. Mobile App

Download the  
SmartHub app

- ☐ Click on 'More' at the bottom of the page
- ☐ Click on 'Settings'
- ☐ Click on 'Paperless Billing'
- ☐ Turn the button to on

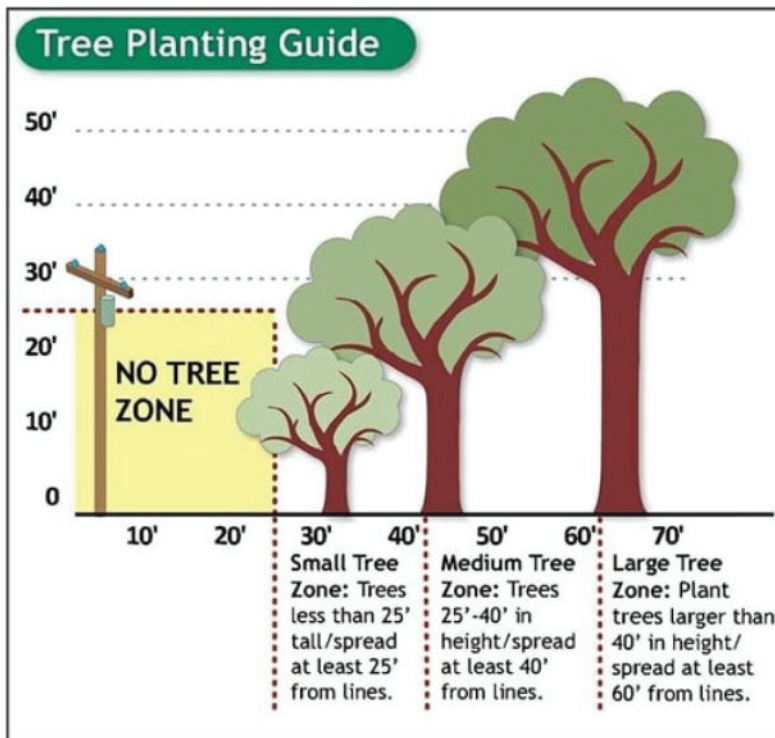
# TREES & POWERLINES CAN CO-EXIST

Trees that grow too close to electric lines can create shock and fire hazards as well as power outages. More importantly, children can become victims of electric shock when they climb trees that have grown too close to the power lines.

Trees growing into power lines can also create electrical hazards for people who might be trimming branches, hanging lights or otherwise working around them.

"If a member hires a professional to maintain trees on their property and has concerns about the power lines, please call Kenergy at 800-844-4832 to inspect for safety," Kristan Love, Kenergy's Vegetation Management Coordinator said.

## RIGHT TREE, RIGHT PLACE



**LARGE TREES:** Maple, Oak, Pine, Ash, Spruce, Sweetgum, American Linden

**MEDIUM TREES:** Washington Hawthorn, Beech, American Arborvitae, Bradford Pear

**SMALL TREES:** Star Magnolia, Crabapple, Lilac, Redbud, Dogwood

Kenergy believes trees are an important part of our environment and community. To avoid dangerous situations, the right tree needs to be planted in the right place.

As you landscape your property, remember to "look up" and keep these tips in mind:

- Cooperate with Kenergy in its efforts to provide safe, reliable electric service by maintaining easement areas.
- Be aware of a tree's spread and height at maturity. This will help you select the right tree to plant.
- To get the height and spread specifications, visit [ArborDay.org](http://ArborDay.org), your local cooperative extension office, or a local nursery.
- Never plant vegetation too close to or under power lines and poles.
- Report any trees that may threaten the cooperative's service.
- Call 811 before digging or planting.

VISIT [ARBORDAY.ORG](http://ARBORDAY.ORG) FOR MORE TREE PLANTING TIPS



**Know what's below.  
Call before you dig.**



## KENTUCKY HOT BROWN SLIDERS

*We have you set for the Kentucky Derby with this recipe. This appetizer spin on a Commonwealth classic will have your Derby guests ready for the race!*

### INGREDIENTS

#### White Sauce:

4 Tablespoons Butter  
3 Tablespoons Flour  
1 1/2 Cups Milk  
1/2 Cup Fresh Parmesan  
1/4 Teaspoon Nutmeg  
Salt and Pepper to taste

#### Butter Mixture:

1 Stick Butter  
2 Teaspoons Worcestershire Sauce  
2 Teaspoons Brown Sugar  
1 Tablespoon Dijon Mustard  
2 Teaspoon Dehydrated Onion  
Splash of Bourbon  
(about 1/4 teaspoon) – optional

#### Sandwiches:

1 Package of Hawaiian Rolls (12)  
1 Pound of Turkey, sliced (or 12 slices)  
9 Pieces of Bacon  
1 Cup Cherry Tomatoes, quartered  
1/4 – 1/2 Cup Mayonnaise  
1/2 Cup Parmesan Cheese, grated

### DIRECTIONS

1. Preheat oven to 300 degrees.
2. In a small saucepan, add all ingredients for the butter mixture and place over medium-low heat. Let melt until needed.
3. In a larger saucepan add in butter and flour over medium heat for the white sauce. Cook for 2-3 minutes until the flour taste has been cooked out and the roux has begun. Slowly add in milk (cream or half and half can be used as well.) 1/2 cup at a time and whisk until thick and combined. Whisk generously to make sure all clumps are out and that the mixture doesn't scorch on the bottom of the pan. The mixture will eventually thicken.
4. Once at a thick consistency, add in parmesan and stir until melted. Add in nutmeg. Then salt and pepper to taste.
5. If it gets too thick add in more milk however you will want this mixture on the thicker side for this recipe. Think more a gravy consistency rather than Alfredo.
6. In a skillet (or the oven) cook the bacon until crispy. Place on paper towel and let cool. Break into quartered pieces.
7. Slice tomatoes into quarters and set aside.

#### To assemble sandwiches:

1. Slice Hawaiian rolls in half and break each piece apart. Line the bottom of the rolls in a 9x13 dish.
2. Place a small amount of mayo on the bottom of each roll. It doesn't take much, just enough to cover the bottom but you should be able to see the roll underneath – about a 1/2 teaspoon or so on each roll.
3. Place 1 slice of turkey on each sandwich.
4. Place 3 of bacon quarters on each sandwich.
5. Sprinkle the tomatoes over all the sandwiches.
6. Spoon a generous amount of white sauce over top each roll. 1-2 tablespoons for each roll. You will have leftover sauce (perfect for dipping sandwiches in!).
7. Sprinkle remaining parmesan cheese over top (mozzarella or white cheddar will work as well).
8. Place tops of rolls back on and brush each top with the butter mixture. Be generous with this as well – use most if not all of the mixture. Pour over the top if needed, just make sure each top is coated.
9. Place foil over the top of the pan and place in the oven for 20-25 minutes.
10. Serve immediately and ENJOY!

*Picture and recipe courtesy of FuelingASouthernSoul.com*

