

Member  
owned.  
**Service  
driven.**

APRIL 2023

INSIDE:



March 3<sup>rd</sup>  
Windstorm

Healthy Chicken  
Stir-fry Recipe

# MemberMatters

  
www.kenergycorp.com

## 2023 BOARD ELECTION

Kenergy member-owners of **District 4** will have the opportunity to vote this year for a director in the upcoming election.

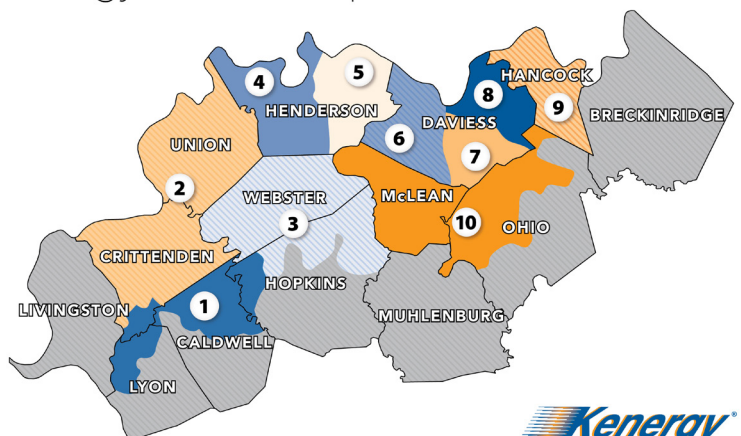
Kenergy's bylaws stipulate that any uncontested candidate will be declared the winner of the board seat without an election. By virtue of being the only candidates nominated, incumbents **Larry Elder** of District 6, **Billy Reid** of District 8, **Brent Wigginton** of District 9 and **Richard Basham**, who represents the large industrial members, will retain their seats for another three-year term.

**Susan Blanford** has represented District 4 since 2021 when she was selected to fill the unexpired term of Susie Givens. She is being challenged by **Houston Keach** who submitted a petition to have his name 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 13, 2023**, at Kenergy's office in Henderson.

### Kenergy District Map



ANNUAL  
MEETING

SAVE  
THE  
DATE

June 13th,  
2023

Kenergy  
Headquarters

6402 Old Corydon Road  
Henderson, KY 42420

Member registration

begins at 10:30 a.m.

Business meeting

begins at 11:00 a.m.



## 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.

**Download our SmartHub app!**

**Follow us on social media:**



# MARCH 3<sup>RD</sup> WINDSTORM

The Friday, March 3rd storm brought relentless high winds and hurricane-strength gusts. In the initial response, restoration efforts were complicated by persistent winds of more than 40 miles per hour, with gusts that topped 70 miles per hour. Kenergy crews and 80 contractors endured to restore more than 17,000 members that lost power. Lineworkers replaced 117 broken poles and hundreds of span of downed lines. We know losing power for any amount of time is frustrating and we appreciate our members' patience during this storm's recovery and restoration process. Here are some pictures from those efforts.



## ***A Connected Community Becomes a Growing Community.***

Fiber internet from Connect, powered by Kenergy, brings new possibilities to residents and businesses alike.

### **Connect's services will allow your community to:**

- *Increase productivity in both homes and businesses.*
- *Retain and grow personal and professional connections.*
- *Improve health care with access to telemedicine.*
- *Advance education with access to online courses.*
- *And more!*



SCAN ME

Check availability at  
**ConexonConnect.com**,  
call 1-844-542-6663,  
or scan our QR code!



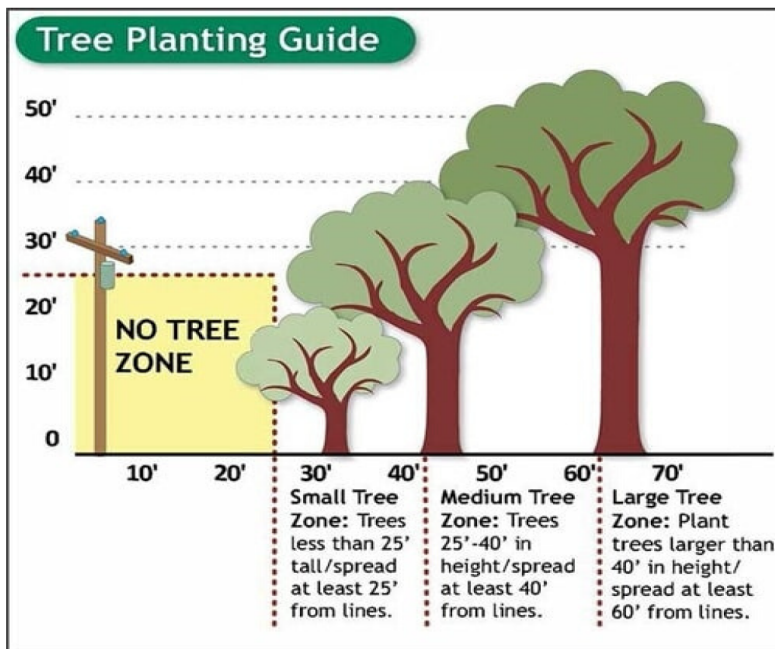
# TREES & POWERLINES CAN CO-EXIST

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

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

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.



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

### EDITOR'S NOTE:

On the front page of our March Member Matters, we swapped headshots for Brooklynn Barnett and Hallie Miles. We want to apologize to our Washington Youth Tour delegates and readers for the mistake. We have corrected the copy on our website.

## Healthy Chicken Stir-fry



Recipe courtesy of Cassie Johnston via [Wholefully.com](https://www.wholefully.com).  
Picture courtesy of [Wholefully.com](https://www.wholefully.com).

### INGREDIENTS

#### MARINADE

- 1/4 cup soy sauce, tamari, or coconut aminos
- 1 tablespoon lemon juice
- 1 tablespoon honey
- 1 tablespoon sesame oil
- 1 tablespoon rice wine vinegar
- 1/2 teaspoon red pepper flakes, plus more to taste for added heat
- 1 pound chicken breasts, cut into bite-sized pieces

#### STIR-FRY

- 3 cloves garlic, minced
- 3 large carrots, peeled and julienned
- 1 large red bell pepper, julienned
- 1 large yellow bell pepper, julienned
- 1 cup snow peas, sliced into 1" pieces
- 8 ounces button mushrooms, sliced thinly
- 2 cups frozen broccoli, defrosted
- 2 tablespoons avocado oil or olive oil, divided
- 1 tablespoon cornstarch
- 4 cups cooked rice or noodles
- Sliced green onions and toasted sesame seeds, for serving

### DIRECTIONS

1. In a medium-sized bowl, whisk together the soy sauce, lemon juice, honey, sesame oil, rice wine vinegar, and red pepper flakes. Add in the chicken, and then toss to coat. Let marinate in the fridge while you chop your veggies.
2. When you have all your veggies ready to go, heat a large wok over high heat. Add one tablespoon of olive oil.
3. Drain the chicken from the marinade, reserving the marinade and placing it back in the fridge. Add the chicken to the wok and cook until the chicken is cooked through, about five minutes. Remove the chicken to a plate.
4. Pour the remaining olive oil into the wok, and then add in the garlic. Cook for a minute, or until fragrant. Add in the carrots, bell peppers, snow peas, and mushrooms. Cook until bright in color and just crisp-cooked, about three minutes.
5. Add in the broccoli and cooked chicken. Reduce heat to medium-low.
6. Whisk the cornstarch into the reserved marinade, and then pour into the wok. Bring to a simmer and cook until thick, about five minutes. Serve on top of rice or noodles, topped with green onions and toasted sesame seeds, and additional soy sauce, tamari, or coconut aminos, if desired.

#### Recipe Notes

\*You can use any high-sided skillet instead of a wok.

\*You can use frozen vegetables in your stir-fry. Please allow for three to four more minutes of cook time to get them warmed through.

