

Member
owned.
**Service
driven.**

DECEMBER 2021

INSIDE:



Three Directors
to be Elected in 2022

No Bake Double Chocolate
Cheesecake Recipe




MemberMatters

www.kenergycorp.com

CHRISTMAS AND NEW YEAR'S CLOSURES

 All Kenergy
offices will be
closed Thursday,
December 23rd
and Friday,
December 24th
for the Christmas
holiday. 

Offices will also
be closed Friday,
December 31st
for the New Year
holiday. 

MEMBER UPDATE ON KENERGY'S FIBER TO THE HOME EFFORTS

Kenergy filed an application for a waiver with the Kentucky Public Service Commission (KPSC) in July 2020. This application sought a waiver to provide broadband services to Kenergy members. Kenergy received the KPSC findings on October 22, 2020. The order from KPSC approved a portion of the application, but denied other portions.

After taking time to process the information from the KPSC order and evaluate the next best steps for the cooperative, Kenergy board of directors and staff decided to file a Certificate of Public Convenience and Necessity (CPCN) with KPSC on September 10, 2021. The CPCN seeks approval from KPSC to authorize the construction of a high-speed fiber optic cable network in support of Kenergy's current and future communication needs as a rural electric distribution cooperative and lease the excess capacity of the fiber network in support of extending and enhancing the availability of broadband to unserved and underserved households and businesses in Kenergy's service territory.

"Our goal to bring high-speed internet to all Kenergy members has not changed," Jeff Hohn, Kenergy President and CEO said. "As Kenergy stated from the beginning of this project exploration, there would be many hurdles to make this happen. After we received the last order from KPSC in 2020, we decided this would be our best option to pursue that same goal for our members."

Since filing the CPCN, we wanted to take our members through a timeline of events to help you better follow the proceedings.

On September 13, 2021, the Office of the Attorney General intervened. This is normal in most applications through KPSC.

KPSC established a procedural schedule that laid out important dates and deadlines for information needed in the application process.



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)

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Member Update . . . cont. from front

On September 30, 2021, the Kentucky Broadband and Cable Association (KBCA) requested permission to intervene. Members of KBCA include Access Cable, Armstrong, C&W Cable, Charter Communications, COMCAST, Inter Mountain Cable, LYCOM Communications, Mediacom, Suddenlink and TVS Cable.

Kenergy has received our first set of data requests and staff are working to answer those requests.

Under the current procedural schedule, Kenergy is not anticipating a decision from KPSC until summer of 2022.

You can follow the progress and view all information regarding this application under **Case No. 2021-00365** on www.psc.ky.gov

We will continue to keep our members updated as more information becomes available in this application process.

SAFETY FIRST

Always unplug your indoor
holiday lights before leaving
home or going to bed.



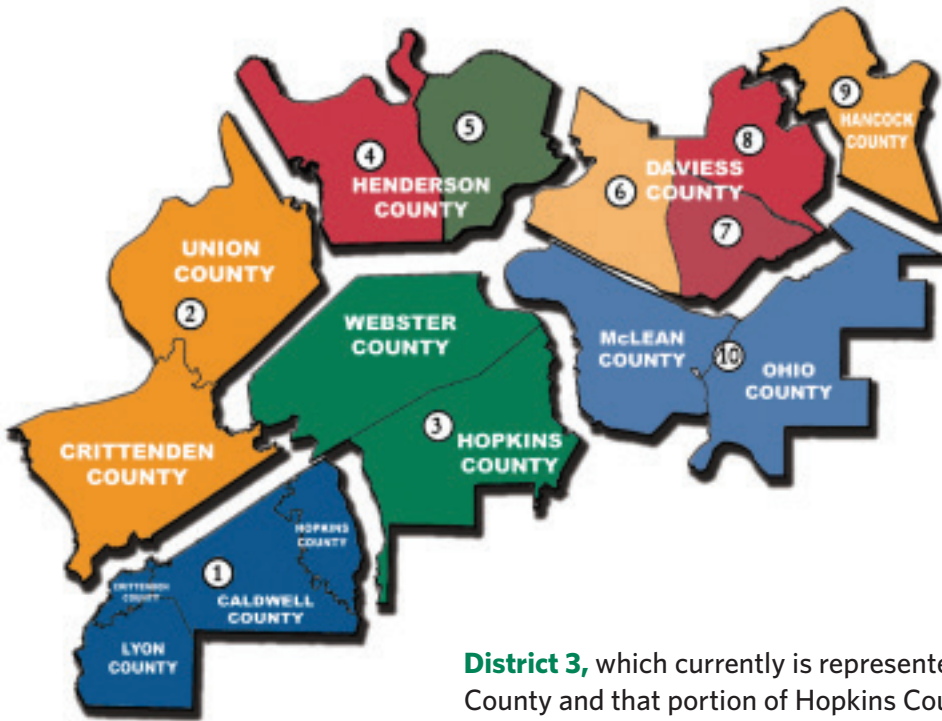


SUSAN BLANFORD NAMED DISTRICT 4 DIRECTOR

The Kenergy board of directors have selected [Susan Blanford](#) of Corydon to fill the District 4 seat previously held by Susie Givens who passed away in March.

Ms. Blanford is employed by Deaconess Health System in Business Development. She serves on the boards of Saint Anthony's Hospice, Rotary, and Rotary Colonels to College Advisory Board. She is a member of Corydon United Methodist Church where she serves on the nominating committee. She and her husband, Keith, who is employed by Trane Technologies, have two grown sons.

THREE DIRECTORS TO BE ELECTED IN 2022



Prior to Kenergy's Annual Membership meeting to be held on June 14, 2022, individuals will be elected to represent Districts 1, 3 and 5.

A ballot listing the qualified candidates in a contested district election will be mailed in May to each Kenergy member residing within the district. Members will also have the option to vote online.

District 1, which currently is represented by Craig Roberts, includes all of Lyon and Caldwell counties and that portion of Hopkins County west of Highway 109 and the area south of Highway 70 in Crittenden County.

District 3, which currently is represented by Chris Mitchell, includes all of Webster County and that portion of Hopkins County east of Highway 109.

District 5, which currently is represented by Bill Denton, includes the area of Henderson County east of the Pennyrile Parkway and east of that portion of Highway 41 which runs to the north of the Pennyrile Parkway.

Any 15 or more members may make nominations of eligible persons for district director. Such nominations shall be by signed written petition and shall be submitted to the cooperative 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. Directors shall be elected only from nominations by petition.

It is not a requirement to use a petition form prepared by Kenergy, however, anyone wishing to do so, may request one by contacting Debbie Hayden at 270-689-6101 or dhayden@kenergycorp.com.

The petition must be submitted to the cooperative by 4:00 p.m., February 24, 2022. Thereafter, if the petition is valid, the name of the nominee will be posted.

NO BAKE DOUBLE CHOCOLATE CHEESECAKE WITH PEPPERMINT WHIPPED CREAM

This dessert is so easy, you don't even have to turn on the oven!

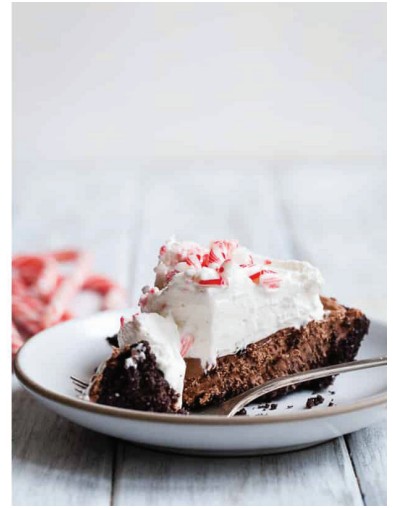
INGREDIENTS

Chocolate Cookie Crust

- 3 cups ground chocolate cream cookies (like Oreos)
- ¼ cup unsalted butter, melted

Double Chocolate Cheesecake Filling

- 1 quart heavy whipping cream
- 1¾ cups powdered sugar, sifted and divided
- 1¼ teaspoons vanilla extract
- ½ teaspoon peppermint extract
- ¼ teaspoon chocolate extract
- 2 8-ounce blocks of cream cheese, room temperature
- 8 ounces bittersweet chocolate (60%)
- 2 ounces unsweetened chocolate
- ¼ teaspoon salt
- ¼ cup crushed candy canes (about 8-10 candy canes)



DIRECTIONS

Chocolate Cookie Crust

1. Combine the cookie crumbs with the melted butter and mix thoroughly.
2. Use your hands to firmly press the mixture into the bottom and sides of two shallow 9-inch pie dishes. (This requires some patience and a balance between gentle and firm).
3. Freeze the pie crusts while you prepare the filling.

Double Chocolate Cheesecake Filling

1. In a double broiler or in a microwave safe bowl, melt the chocolate until smooth. Set aside to cool briefly.
2. In the bowl of a stand mixer (or with a hand mixer), whisk the whipping cream on medium-high speed until it holds firm peaks. Remove about 3 cups of the whipped cream and set aside for folding into the cheesecake later.
3. To the remaining 5 cups of whipped cream, gently fold in ½ cup of the powdered sugar, ½ teaspoon peppermint extract, and ¼ teaspoon of the vanilla extract. Transfer the peppermint whipped cream to a separate bowl and set aside for topping the pie.
4. In the same bowl of the stand mixer (or with a hand mixer), beat the cream cheese until light and airy.
5. Add the melted chocolate, remaining 1 teaspoon vanilla extract, remaining 1¼ cups powdered sugar, chocolate extract, and salt, and beat until thoroughly combined.
6. One cup at a time, mix the unsweetened 3 cups of whipped cream into the cream cheese mixture until completely combined and smooth.
7. Divide the chocolate cheesecake filling between the two prepared pie crusts and spread out evenly with a spatula.
8. Divide the peppermint whipped cream over the center top of each pie.
9. Chill in the freezer or fridge for 2-3 hours to set the cream filling before serving (it will be more firm and easier to slice from the freezer, but the fridge will work too!)
10. Just before serving, top each pie with crushed candy canes.

Recipe and picture courtesy of SnixyKitchen.com



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