

Member
owned.
**Service
driven.**

DECEMBER 2023

INSIDE:



Sign Up for Operation
Roundup

Classic Sugar
Cookie Recipe

Member Matters


www.kenergycorp.com



Our offices
will be closed
**Monday,
December 25th
and Tuesday,
December 26th
for Christmas.**
We will also
closed **Monday,
January 1st, 2024**
for New Year's
Day.

Merry
Christmas and
Happy New
Year!

KentuckyLiving is coming to your mailbox in 2024

By: Tim Lindahl, Kenergy President and CEO

Christmas is coming, and we have a surprise for you. Beginning in January, you will receive Kentucky Living magazine in your mailbox every month, at no additional cost to you.

Since 2007, we have sent you our Member Matters newsletter to communicate important co-op information and updates, provide safety tips and share our always-popular recipes.

Your new magazine will include everything you love about Member Matters, plus a whole lot more. The center section will be a newsletter, renamed Kenergy News, offering the same news, updates, information and safety tips you enjoy in Member Matters. We know you love our recipes, so don't worry—you'll still get recipes in each issue.

Wrapped around Kenergy News will be Kentucky Living magazine, bringing you entertaining and informative articles every month. With topics including travel, food, business, home and garden, the great outdoors and much more, Kentucky Living has something for everyone. Recent feature stories have included the Best in Kentucky awards, annual photo contest winners, updates about electric grid reliability, a guide to Kentucky's off-road parks and a salute to military veterans who work at electric co-ops across the state.

Published by Kentucky Electric Cooperatives every month since 1948, Kentucky Living is known, trusted and loved statewide. We are so excited to share it with you, our members.

The cooperative business model is truly unique—we are owned by you, the people we serve, and we are led by directors that you elect. It's a privilege to serve you, and communicating well is just one way we strive to do our very best.

When you receive your new magazine in January, I hope you enjoy the stories of people, places and businesses in our communities and other cooperative communities across the state. Most of all, I hope you feel more informed and connected to Kenergy. After all, this is your cooperative, and we work for you.

I'm looking forward to January, and I hope you are too! Merry Christmas from all of us at Kenergy.





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!

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GRACIOUS GIVING

Sign Up for Operation Roundup

In this season of giving, consider signing up for Kenergy's Operation Roundup program and helping fellow members in need. To date, Kenergy members and employees have donated \$117,000.

Enrolling is completely voluntary and takes just a few minutes. By signing up, you allow Kenergy to 'round up' your payment to the next dollar. For example, if your bill is \$96.26, you would agree to pay \$97. The difference between the two amounts becomes your donation to Operation Roundup.

Using this easy system of giving, the average donor gives about \$6 each year.

Operation Roundup donations are tax deductible. Funds stay local, helping only fellow Kenergy members in need.

Sign up for Operation Roundup by calling 800.844.4832, visiting www.KenergyCorp.com, or checking the Operation Roundup box on your next monthly bill statement.

Say Goodbye to Frozen Connections!

With fiber internet from Connect, powered by Kenergy, your screen won't freeze up this winter.

Connect fiber internet will allow you to:

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- Video chat with friends and family both near and far.
 - Play online games with no buffering.
 - Online shop your wishlist with no lag.
- *And more!*

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



Three Directors to be Elected in 2024

Prior to Kenergy's Annual Membership meeting to be held on June 11, 2024, individuals will be elected to represent Districts 2, 7 and 10.

Kenergy District Map

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

District 2, which currently is represented by Bob White, includes Union County and a portion of Crittenden County north of Highway 70.

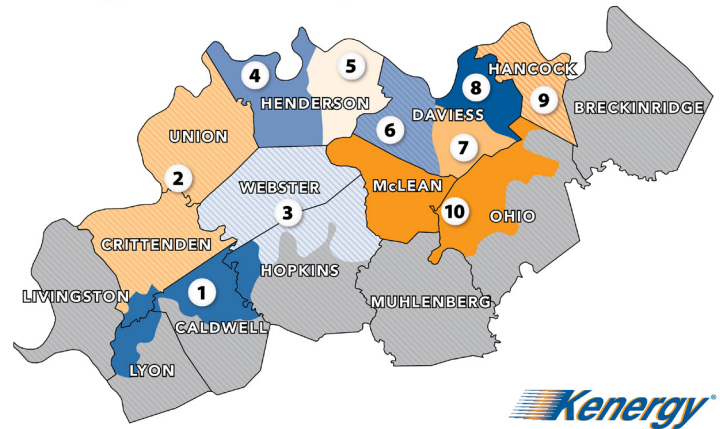
District 7, which currently is represented by Eddie Leach, includes that area of Daviess County bounded on the west by U.S. 431, on the north and east by Kentucky 54 and on the south by the Daviess County line.

District 10, which currently is represented by Jonathan Ayer, includes McLean and Ohio counties.

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 corporation 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.

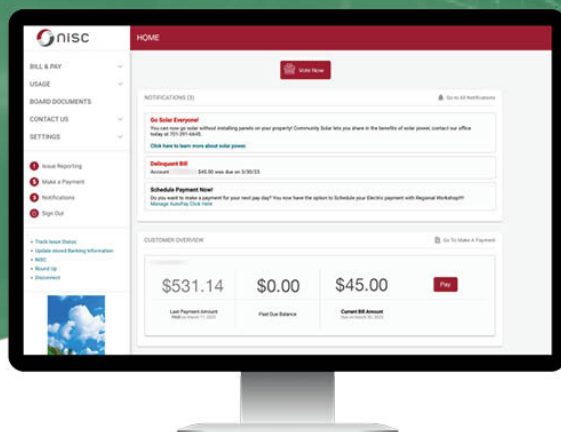
It is not a requirement to use a petition form prepared by Kenergy, however, anyone wishing to do so, may request one by contacting Debbie Hayden at 270.689.6101 or dhayden@kenergycorp.com.

The petition must be submitted to the cooperative by 4:00 p.m., February 21, 2024. Thereafter, if the petition is valid, the name of the nominee will be posted.



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**We have a whole
new redesign for
SmartHub that will
help you manage
your accounts
quicker and easier!**

**Get ready for
the new look on
December 14th!**

Classic Sugar Cookie Recipe

INGREDIENTS

Cookies:

- 2 1/2 cups all-purpose flour
- 1/4 teaspoon baking powder
- 1/4 teaspoon fine salt
- 3/4 cup superfine sugar
- 1 1/2 sticks (3/4 cup) unsalted butter, cut into small pieces, at room temperature
- 1 large egg, lightly beaten
- 1 teaspoon pure vanilla extract

Icing:

- 4 cups confectioners' sugar
- 1/4 cup meringue powder
- food coloring, (optional)
- decorating sugar, for topping (optional)
- sprinkles, for topping (optional)

DIRECTIONS

1. **For the cookies:** Whisk together the flour, baking powder and salt in a small bowl.
2. Beat the sugar and butter with an electric mixer on medium speed in a large bowl until light and fluffy, about five minutes; beat in the egg, then the vanilla. Add the flour mixture and mix on medium-low speed until completely incorporated. Divide the dough in half, pat into two discs about 1/4 inch thick, wrap in plastic wrap and refrigerate until firm, about one hour.
3. Position oven racks in the top and bottom thirds of the oven and preheat to 350 degrees. Line two baking sheets with parchment paper.
4. Let the dough sit at room temperature for a few minutes to make rolling easier. Roll out 1 disc of dough at a time between two pieces of parchment paper until 1/8 inch thick. Cut out shapes with cookie cutters and arrange about two inches apart on the prepared baking sheets.
5. Bake until the cookies are golden brown on the bottom, about 10 to 12 minutes. Let the cookies cool on the baking sheets until firm enough to transfer to a wire rack; let cool completely.
6. Gently gather any scraps of dough into a ball and press into a disc; wrap in plastic wrap and refrigerate the disc until firm enough to roll, about one hour. Cut out as many cookies as possible and bake.
7. **For the icing:** Beat the confectioners' sugar, meringue powder and 1/3 cup water with an electric mixer on medium-high speed in a large bowl until stiff peaks form. Beat in the food coloring if using. (The icing can be stored in an airtight container at room temperature for up to two days.)
8. Decorate the cookies with the icing; top with decorating sugar and sprinkles if using.

Recipe courtesy of FoodNetwork www.foodnetwork.com.

