

Member  
owned.  
**Service  
driven.**

FEBRUARY 2022

INSIDE:



2022 Service  
Awards

Herb and Butter Roasted  
Beef Tenderloin Recipe

  
  
**Member Matters**

[www.kenergycorp.com](http://www.kenergycorp.com)

SAVE THE  
DATE

TUESDAY  
JUNE 14,  
2022

Annual  
Membership  
Meeting

6402 Old Corydon Road  
Henderson, KY, 42419

MEMBER  
REGISTRATION  
10:30 A.M.

BUSINESS MEETING  
11:00 A.M.

**STAY WARM ON THE COLDEST  
WINTER DAYS**

January and February typically are the coldest months of the year. That doesn't mean you have to be cold for two months, especially inside your own home.

Dressing in layers, wearing socks with your slippers and staying active are no-cost, no-tech ways to stay cozy indoors even when all you can see for miles is snow and ice. Other tips for staying warm are:

**Block drafts.** If your windows are old or made from a single pane of glass, it's time to upgrade. Energy-efficient glass—and windows with double panes—will go a long way toward keeping cold air from blowing into your house. They also could reduce the amount of money you spend on winter energy bills.

**Seal leaks.** Also great draft-blockers, weather stripping and caulk can plug holes around windows and doors, and wherever the inside of an outdoor wall is penetrated by a cable or phone line.

**Make the bed.** An electric blanket—one with an automatic shut-off and the seal of approval from a safety organization—can keep you cozy at bedtime even when you turn the whole-house thermostat down to save energy overnight.

**Programmable thermostat.** Make 2022 the year you finally switch to a programmable thermostat that will turn the heat up when the home is occupied and everyone is awake, and down at bedtime and when the family leaves for the day. (Note: If you have a heat pump, purchase a programmable thermostat with adaptive recovery technology to slowly warm the house and avoid the more costly auxiliary heat.)



## 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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# GENERATOR SAFETY

## for your home

### GENERATOR DOS AND DON'TS

- DO** operate a generator outdoors in an area with plenty of ventilation.
- DO** install carbon monoxide (CO) alarms inside the home to provide an early warning of of this odorless, colorless gas that can kill you.
- DO NOT** plug a generator into the wall without installing a transfer switch to prevent backfeed.
- DO** turn the generator on before plugging in appliances.
- DO NOT** touch the generator with wet hands to avoid electrocution.
- DO** turn off the generator before refueling with gasoline to allow it to cool down.
- DO NOT** overload the generator.
- DO** use a heavy-duty, outdoor-rated extension cord rated at least equal to the sum of the connected appliances.
- DO NOT** use a generator as a permanent solution.
- DO** consult the owner's manual for your generator for specific safety instructions.



## 5 Years of Service



**Michael Blankenship**



**Kay Semro**



**Jacob Wells**



**Lucas Smith**

## 10 Years of Service



**Logan Harpole**



**Terry Werne**

## 15 Years of Service



**Kyle Hart**



**Tracey Bivins Helm**

# Employee Recognition

Kenergy would like to recognize and honor the following employees for their dedicated years of service to our electric cooperative. The following employees will reach a service milestone in 2022.

## 25 Years of Service



**Darlene Finley**

## 30 Years of Service



**Tony Bunch**



**Jennifer Mullican**



**Vincent Sheridan**



**Travis Burnette**

## 35 Years of Service



**Trent Bullock**

## 40 Years of Service



**Janice Taul**

## HERB AND BUTTER ROASTED BEEF TENDERLOIN

Prepping to host a dinner party and need a dish that will impress? Look no further than this delicious herb and butter roasted beef tenderloin! Your guests will leave with their bellies full and asking for this recipe.

### INGREDIENTS

- 1 3 pound trimmed beef tenderloin
- 1 to 2 tablespoons kosher salt
- 1 tablespoon freshly cracked black pepper
- 1 bunch of fresh sage
- 1 bunch of fresh rosemary
- 1 bunch of fresh thyme
- 6 tablespoons unsalted butter (for melting)

### HORSERADISH SAUCE

- 1/2 cup sour cream
- 1/4 cup heavy cream
- 1/4 cup prepared horseradish
- 2 tablespoons mayo
- 1/2 teaspoon dijon mustard
- 1/2 lemon juiced
- salt and pepper to taste
- 3 tablespoons chopped fresh chives

### DIRECTIONS

The key to a delicious beef tenderloin is to start a day or two before! Ideally you want to tie the filet up with kitchen twine so it cooks evenly.

1. Place the tenderloin on a wire rack that's sitting on a baking sheet. Season the meat liberally with the salt and the pepper. Place the sheet in the fridge and let the tenderloin sit uncovered overnight.  
(Be sure to pull the beef from the fridge at least an hour or so BEFORE you want to starting roasting it.)
2. Preheat the oven to 225 degrees F. Add fresh herbs to baking sheet.
3. Place the beef (still on the baking sheet or on a new one) on the center rack in the oven and roast for 2 1/2 to 3 hours (for a 3-pound tenderloin) or until the internal temperature reaches 120 to 125 degrees F on your meat thermometer. Remove the beef and set it aside for 10 minutes.
4. During those 10 minutes, place the butter in a saucepan and let it melt.
5. Adjust the oven rack so it's about 6 inches from the broiler and heat the broiler to high. Spoon some of the melted butter over the roast and place it under the broiler. You want to turn the beef every 30 seconds, until the outsides are golden and browned. You only want to do this for about 2 to 3 minutes total! Remove the beef from the oven and drizzle with more melted butter. Let the beef rest for another 10 minutes or so before slicing and serving with the caramelized onions and horseradish.



### HORSERADISH SAUCE

1. Whisk all ingredients together (aside from about 1 tablespoon of chives for topping) and let sit in the fridge for 30 to 60 minutes. Top with fresh chives and serve!

Recipe and picture courtesy of [HowSweetEats.com](http://HowSweetEats.com)

