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**Service
driven.**

FEBRUARY 2023

INSIDE:



2023
Service Awards

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Henderson 7:30 a.m. - 4:30 p.m.
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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,
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KENERGY BOARD OF DIRECTORS ANNOUNCE NEW PRESIDENT AND CEO



Timothy Lindahl

The Kenergy Board of Directors is pleased to announce Timothy Lindahl as its next President and CEO.

Lindahl succeeds Jeff Hohn who has been President and CEO at the cooperative since 2015. Hohn will be retiring in March. Lindahl will begin his new role on March 13th.

"Tim has more than 28 years of experience in executive management in the agricultural, information technology and energy industries, and for more than 15 years has worked at rural electric cooperatives," Billy Reid, Kenergy Board Chairman said. "He also served on the board of directors at a rural electric cooperative for a year. He believes

wholeheartedly in this business model and understands the important relationship between a cooperative and its member-owners. The Kenergy board is confident in Tim's experience and leadership abilities."

In addition to his time spent with rural electric cooperatives, Lindahl was a co-founder and led a technology group dedicated to bringing technology and telecommunications to rural areas from 1995-2005.

Lindahl holds a B.A. in Business Administration Management from Concordia University in Seward, Nebraska. He completed the National Rural Electric Association's Management Internship Program at the University of Wisconsin in Madison in 2007.

"I am grateful for the Kenergy board's leadership in this process and their confidence in me to lead Kenergy forward," Lindahl said. "I am excited to serve the Kenergy membership, the board, and the co-op team while leading us in providing the most critical services that are core to our modern existence."

Lindahl and his wife, Sarah have been married for 28 years. They have four children and are looking forward to joining the communities Kenergy serves.

2023 SERVICE AWARDS

5 YEARS



LESLIE
BARR



ZACHARY
GOWER



AMY
BUCK



BLAINE
PATTERSON



BRIAN
MILLER

10 YEARS



TRAVIS
SIEWERT



BRADLEY
SUGG



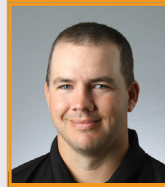
BO
THOMAS



ERIK
WINEBARGER



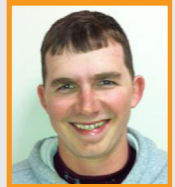
GARY
FREY



ANTHONY
STEWART



DREW
WEBSTER

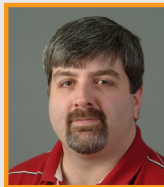


THANE
LACAZE

15 YEARS



CODY
PALMER



CHRIS
ATHERTON



DUSTIN
LANHAM

20 YEARS



ANDY
WOLFORD

25 YEARS



TODD
LEISURE



SCOTT
ATHERTON



MARK
MADDOX

35 YEARS



JAYNE
JOHNSON

40 YEARS



MIKE
CRABTREE



LARRY
PENDERGRAFT

45 YEARS



GLEN
BOTELER



Heating Efficiency Tip:

Keep floor vents and other heating elements unobstructed from furniture, rugs and additional items.

ACT NOW TO CLAIM YOUR PRIMARY RESIDENCE SALES TAX EXEMPTION

As of January 1, 2023, only a person's "domicile" (primary residence) is exempt from sales tax on utility services, including electric bills.

Kenergy is one of 26 electric cooperatives in Kentucky that work together to advocate for electric consumers. These efforts have helped protect the long-standing sales tax exemption for residential energy bills. Though this sales tax exemption remains in place for electric use at a primary residence, Kentucky began imposing a sales tax on other properties as of January 1st.

To make sure the sales tax is not mistakenly applied to the electric bill of their primary residence, some co-op members need to take action. Members who have more than one residence in their name need to declare which meter is associated with their primary residence.

Available at www.kenergycorp.com/tax, a Kentucky Department of Revenue form allows utility customers to declare whether the address listed on their electric bill is their primary residence. Failure to provide a completed declaration form may result in the loss of a sales tax exemption for members who have multiple residential meters in their name.

Kenergy members can send completed forms to: P.O. Box 18, Henderson, KY, 42419 or info@kenergycorp.com.

For more information, members are encouraged to contact Kenergy at 800.844.4832 or visit www.kenergycorp.com/tax.

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SCAN ME



Easy Pizza Recipe

February 9th is National Pizza Day and you can use this recipe to celebrate accordingly! (Even better – test this recipe on the 9th and then share with friends on Super Bowl Sunday!)

INGREDIENTS

FOR THE DOUGH

- cooking spray
- 1 1/4 cup lukewarm water
- 1 tbsp. granulated sugar
- 1 packet active dry yeast (2¼ tsp.)
- 3 cups all-purpose flour
- 2 tsp. kosher salt
- 1/4 cup extra-virgin olive oil

DIRECTIONS

1. Grease a large bowl with cooking spray. In a small bowl add water and sugar and stir to dissolve, then sprinkle over yeast and let sit until frothy, about eight minutes.
2. In another large bowl, add flour, salt, and oil. Pour in yeast mixture, then mix with a wooden spoon until everything is combined and a shaggy dough begins to form. Knead against sides of bowl until dough starts to come together, then turn onto your work surface and knead, adding a pinch of flour if needed, until it feels elastic and only slightly tacky, five minutes. Form into a tight ball, place into prepared bowl, and cover with a clean dish towel. Let rise in a warm spot in your kitchen until doubled in size, about one hour and 30 minutes.
3. Gently punch down dough, then divide in two, and roll into balls. At this point, you can freeze one, or make two pizzas. Let dough balls rest as you preheat oven to 500° and grease a large baking sheet with olive oil. Sprinkle all over with two tablespoons cornmeal.
4. On your work surface, gently flatten one ball of dough and roll with a rolling pin (or stretch with your hands) until about 12" in diameter (as thin as you can). Carefully transfer to prepared baking sheet and brush dough all over with oil. Then, add your 1/2 cup sauce to middle of dough and spread outwards with a spoon or ladle, leaving about one inch for the crust. Top with half the slices of mozzarella. Bake until crust is golden and cheese is melty, about 15 minutes.
5. Remove from oven and top with fresh basil leaves, a drizzle of olive oil, and red pepper flakes.



Recipe courtesy of Delish.com and picture courtesy of Peter Feierbach.

FOR THE PIZZA

- extra-virgin olive oil, as needed
- 1/4 cup cornmeal, divided
- 1 cup marinara, divided
- 16 oz. fresh mozzarella, thinly sliced, divided
- fresh basil leaves
- pinch red pepper flakes

