

Member
owned.
**Service
driven.**

JANUARY 2022

INSIDE:



Three Directors
to be Elected in 2022

Cinnamon Roll
Loaf Recipe

Member Matters



www.kenergycorp.com



WE NEED YOUR EMAIL ADDRESS!

Providing or updating an email address on your account is quick and easy - and really helps us communicate with our members better! There are several ways to do it:

- Go to www.kenergycorp.com and click on 'My Account'
- Download and use the **Kenergy SmartHub** app on your phone
- Call 800.844.4832
- Fill out the *Account Information Change Request* form on the back of your bill and mail it in with your payment.



WASHINGTON YOUTH TOUR - HIGH SCHOOL JUNIORS NEEDED!



Kenergy will select three delegates to send on an all-expense-paid trip to Washington, D.C. for the Washington Youth Tour (WYT) in June 2022. More than 1,500 students from across America take part in the Youth Tour experience each year. The National Rural Electric Cooperative Association (NRECA) has been coordinating this program since the 1950s.

Applicants must be juniors in high school and their primary residence must be powered by Kenergy. Applicants must also earn a 3.0 overall GPA. Judges select delegates based on a 500-1,000 word essay competition about anything they are passionate about.

Applications must be received by February 11, 2022. Essays are due by midnight on February 28, 2022.

Applications and more information about WYT are available at www.kenergycorp.com or by contacting Jeanette Weedman at 270-689-6157 or jweedman@kenergycorp.com

NOTE: Washington Youth Tour trip is subject to cancellation without notice.



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?

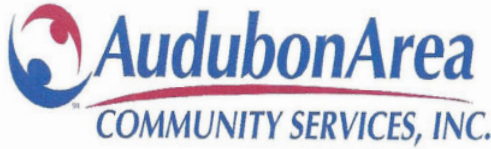
Call us any time at 800-844-4832
Please have your account number
ready when calling us.

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)

Download our SmartHub app!

Follow us on social media:



Chief Executive Office
Robert S. Jones
rjones@audubon-area.com

Helping People. Changing Lives. Building Communities

AACS Weatherization Program

What is the Weatherization Program?

This program is designed to help low-income families live in energy efficient, warm homes. Trained technicians conduct energy audits to identify air infiltration and then take steps to stop those leaks. These steps include weather stripping, duct sealing, insulation and caulking around windows and doors. In addition, the heating unite inspected and is replaced if needed.

Who is eligible?

The program is open to families whose incomes fall at or below 200 percent of the federal poverty level, \$51,500 for a family of four. Families also must reside in one of the seven counties in the Green River area, which are Daviess, Hancock, Henderson, Ohio, McLean, Union and Webster.

How to Apply?

Applicants need to gather the following information and then call their local Audubon Area Community Services office to schedule an appointment.

- Income for all household members for the past month
- Social Security Cards for all household members
- Photo IDs for all household member 18 and over
- Title to the mobile home or deed to the house
- Past 12 months of billing history from your electric and gas company

County Office Numbers

Daviess: (270) 686-1670
Hancock: (270) 927-6500
Henderson: (270) 826-6071
McLean: (270) 273-3355
Ohio: (270) 755-6145
Union: (270) 389-3742
Webster: (270) 639-5635

Income Guidelines

Size of Family	Income
1	\$24,980
2	\$33,820
3	\$42,660
4	\$51,500
5	\$60,340
6	\$69,180

John Maske Weatherization Manager

270-686-1600
1700 W. 5th St.
Owensboro, KY 424301-1952
www.audubon-area.com



2022 DIRECTOR ELECTION

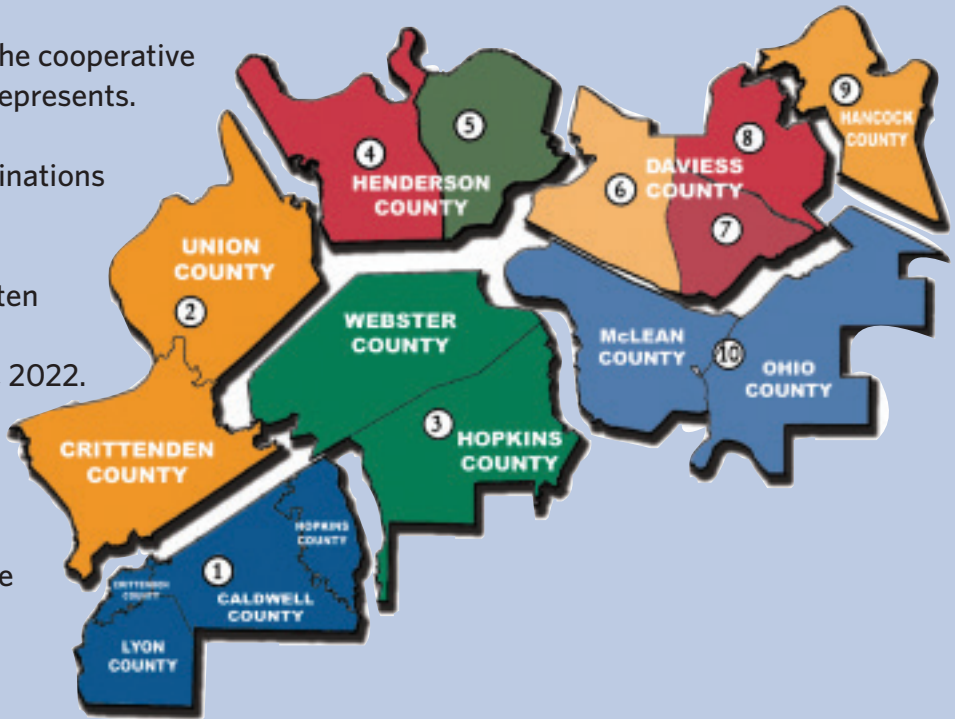
Prior to Kenergy's Annual Membership meeting to be held on June 14, 2022, three individuals will be elected to represent Districts 1, 3, and 5.

A district director must be a member of the cooperative and must reside in the district he or she represents.

Any 15 or more members may make nominations of eligible persons for district director.

Such nominations shall be by signed written petition and must be submitted to the cooperative by 4:00 p.m. on February 24, 2022. Only members eligible to vote in a district are authorized to sign a petition nominating a member from that district.

Information about the election is available on Kenergy's website, or you may contact Debbie Hayden at 270-689-6101 or dhayden@kenergycorp.com.



WINTER STORMS

Prepare for prolonged outages, dangers

During this time of the year, dangerous conditions could confine families to their homes for days at a time. **Plan and prepare your home for the winter months today!** To better prepare you and your family for a power outage, keep a storm preparedness kit fully stocked.

THE BASIC SUPPLIES IN THIS KIT SHOULD INCLUDE:

- Bottled water
- Nonperishable food
- Emergency blankets
- First-aid kit/medicine
- Flashlight
- Battery-operated or hand-crank radio
- Extra batteries
- Toiletries





CINNAMON ROLL LOAF

INGREDIENTS

- $\frac{3}{4}$ cup whole milk warmed (about 110 °F)
- $\frac{1}{4}$ cup sugar, divided
- 2 teaspoons active-dry yeast
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ cup unsalted butter, softened
- 1 large egg, room temperature and lightly beaten
- 2 $\frac{1}{2}$ cups bread flour

Filling

- 6 tablespoons unsalted butter, softened
- $\frac{2}{3}$ cup sugar
- 2 teaspoons cinnamon

Glaze

- 2 tablespoons whole milk
- 2 teaspoons vanilla extract
- $\frac{1}{2}$ teaspoon cinnamon
- 2 cups sifted powdered sugar

DIRECTIONS

1. Preheat oven to 350 °F.
2. Line a 5"x 9" loaf pan with parchment, with 2" overhang on the longer sides and lightly grease. Set aside.
3. Pour milk and half of sugar into a mixing bowl and stir together.
4. Sprinkle yeast over milk and sugar and allow mixture to sit for 4 to 5 minutes (yeast should begin to bubble and foam).
5. Stir in remaining sugar, salt, butter, and egg. Begin adding flour, $\frac{1}{2}$ cup at a time, stirring to incorporate after each addition.
6. Once all the flour has been added, dump mixture onto a clean and lightly floured surface and knead dough for 5 to 7 minutes or until smooth and elastic, adding more flour, 1 teaspoon at a time as needed, dough should be a little sticky, but soft and smooth.
7. Once smooth dough has formed, place dough into a lightly greasy bowl, cover with a clean, damp towel and place in a warm area until dough has doubled in size, about 40 minutes.
8. Filling: Place butter, sugar, and cinnamon in a small mixing bowl and mix together until fully combined and smooth.
9. Once dough has doubled in size, punch down center of dough and turn onto a clean and lightly floured surface. Roll dough out into 8"x 12" rectangle and about $\frac{1}{4}$ " thick.
10. Spread cinnamon-sugar butter mixture evenly over dough and carefully roll dough into a tight log (but not too tight that the filling leaks from the ends), and gently pinch the seam shut. Place cinnamon roll log seam side down and cut into six even cinnamon rolls.
11. Nestle cinnamon rolls into prepared loaf pan and cover with a clean, damp towel.
12. Store in a warm place until cinnamon rolls double in size 40 minutes to one hour.
13. Uncover and bake for 35 to 40 minutes or until golden brown. Remove from oven and cool for about 20 minutes.
14. Glaze: Stir milk, vanilla, and cinnamon together in a small mixing bowl. Stir sugar into the milk mixture, $\frac{1}{4}$ cup at a time until fully incorporated and mixture is smooth.
15. Lift loaf from baking pan, using parchment and peel parchment away from loaf. Transfer cinnamon loaf to cooling rack and drizzle with glaze. Allow glaze to set, about 15 minutes. Slice and serve.



Recipe and picture courtesy of SpoonForkBacon.com

