

Member
owned.
**Service
driven.**

JULY 2022

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Chicken Bolognese
Recipe

Member Matters

www.kenergycorp.com



Kenergy Board Election Winners

Incumbent **Craig Roberts**, representing **District 1**, faced no opposition and will retain his seat for another three-year term on Kenergy's Board.



Ryan Hammack of Clay has been elected to the **District 3** position on the Kenergy board of directors. Mr. Hammack challenged Chris Mitchell, who has represented District 3 since 1997.



Mike Hazelwood was elected to the **District 5** position. Mr. Hazelwood and Tom McFarland, both of Henderson, ran for the District 5 seat previously represented by Bill Denton who resigned from the board in February.



**All Kenergy
offices will
be closed
Monday,
July 4th,
2022 for the
Independence
Day holiday.**

**We hope
you have a
safe holiday
celebrating
with family and
friends.**

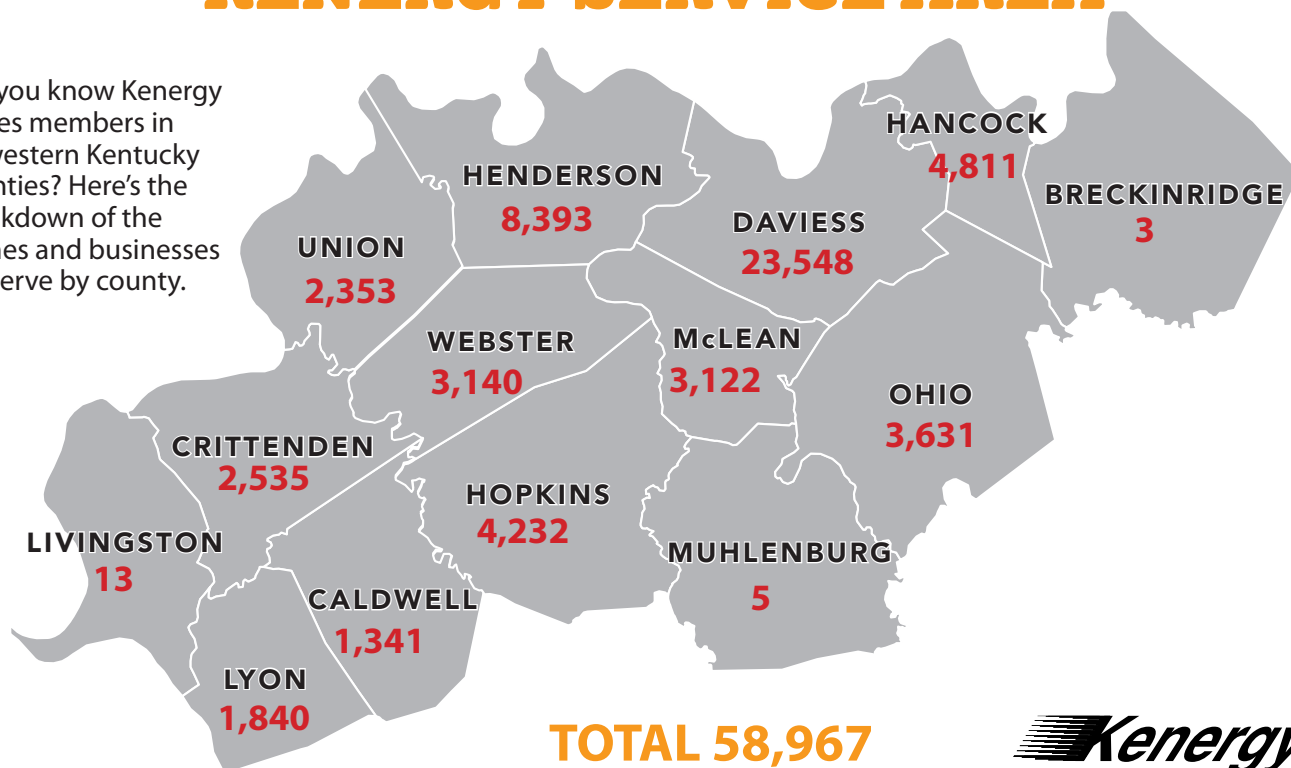
Financial Report

STATEMENT OF OPERATIONS FOR THE YEARS ENDED DECEMBER 31, 2021 AND 2020

	2021	2020
Electric Revenue	\$468,157,821	\$356,794,832
Miscellaneous	1,758,528	1,171,947
TOTAL OPERATING REVENUE	\$469,916,349	\$357,966,779
Cost of Purchased Power	\$426,847,399	\$316,981,619
Distribution Plant Expense	16,315,464	14,094,408
Customer Accounting & Collecting Expense	2,395,843	3,278,330
Customer Service & Information Expense	134,284	216,292
General Office, Administrative & General Expense	4,094,730	3,931,357
TOTAL OPERATING EXPENSE	\$449,787,720	\$338,502,006
Depreciation Expense	\$14,106,396	\$13,751,032
Interest on Long-Term Debt	3,700,867	4,340,462
Other Deductions	699,067	818,146
TOTAL COST OF ELECTRIC SERVICE	\$468,294,050	\$357,411,646
Operating Margins (Loss)	\$1,622,299	\$555,133
Non-Operating Margins	3,675,278	1,274,616
TOTAL MARGINS (Loss)	\$5,297,577	\$1,829,749

KENERGY SERVICE AREA

Did you know Kenergy serves members in 14 western Kentucky counties? Here's the breakdown of the homes and businesses we serve by county.



TOTAL 58,967



BALANCE SHEET

ASSETS

Total Utility Plant
Less Accumulated Provision for Depreciation

NET UTILITY PLANT

Investments
Cash & Cash Equivalents
Accounts Receivable
Other Assets

TOTAL ASSETS

MEMBERS' EQUITIES

Memberships
Patronage Capital
Other

TOTAL MEMBERS' EQUITIES

LIABILITIES

Long-Term Debt
Current Liabilities
Other

TOTAL LIABILITIES

TOTAL MEMBERS' EQUITIES & LIABILITIES

\$360,635,513
(158,312,601)

\$202,322,912

\$6,102,669
9,355,443
27,831,581
15,039,275

\$260,651,880

\$230,340
72,416,705
11,605,530

\$84,252,575

\$126,521,096
46,705,018
3,173,191

\$176,399,305

\$260,651,880

\$351,599,300
(147,328,621)

\$204,270,679

\$6,089,552
9,441,268
22,085,775
13,748,054

\$255,635,328

\$228,360
67,321,161
11,548,614

\$79,098,135

\$133,355,552
40,463,646
2,717,995

\$176,537,193

\$255,635,328

FIREWORKS SAFETY TIPS

Fireworks and the Fourth of July go hand-in-hand, and we want you to have a safe, fun-filled celebration! About two-thirds of all fireworks-related injuries occur between June 16 and July 16, so keep these safety tips in mind:

- ★ Make sure fireworks are legal in your community before using them.
- ★ Never buy professional-grade fireworks. They are not designed for safe consumer use.
- ★ Keep small children a safe distance from all fireworks including sparklers which can burn at temperatures in excess of 2,000 degrees.
- ★ Never reignite or handle malfunctioning fireworks. Keep a bucket of water or garden hose nearby to thoroughly soak duds before throwing them away.
- ★ Keep pets indoors and away from fireworks to avoid contact injuries or noise reactions.



KITCHEN

CHICKEN BOLOGNESE



INGREDIENTS

- | | |
|----------------------------------|---|
| 12 oz. rigatoni | 1/2 cup finely grated Parmesan |
| 1 tbsp. olive oil | 3/4 cup flat-leaf parsley, chopped |
| 2 cloves garlic, pressed | 1 tbsp. tarragon, chopped |
| 1 lb. ground chicken | 1/4 cup chopped chives |
| 1/2 tsp. red pepper flakes | 2 tbsp. cold unsalted butter (optional) |
| Kosher salt and pepper | |
| 1/2 cup chicken broth | |
| 1 tbsp. finely grated lemon zest | |

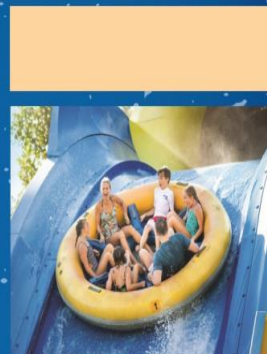
DIRECTIONS

1. Cook pasta per package directions. Reserve 1 cup pasta water then drain pasta and return to pot.
2. Meanwhile, heat oil in large skillet on medium. Add garlic and stir until fragrant, about one minute.
3. Add chicken, season with red pepper flakes and 1/2 tsp each salt and pepper, and cook, breaking up into very tiny pieces, until nearly cooked through, four to five minutes. Add chicken broth and simmer until nearly evaporated, about two minutes.
4. Fold in lemon zest, Parmesan and herbs. Remove from heat and add butter if using, stirring and tossing until melted.
5. Toss with rigatoni and 1/2 cup reserved pasta water, adding more if pasta seems dry. Top with additional Parmesan if desired.

Recipe courtesy of Good Housekeeping. Picture courtesy of Mike Garten.

EXCLUSIVE TICKET

DISCOUNTS



KENERGY Employees & Members

Fun Club Pricing

Save Additional \$3 Off Lowest Ticket Price

Guests 3 and Under FREE!

www.holidayworld.com/funclub

UserName: Holiday700 Password: World700

Codes are case sensitive

Visit Fun Club site with Kenergy's username and password for your discount – even more savings on dates in less demand!



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