

Member  
owned.  
**Service  
driven.**

JUNE 2021

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# Member Matters

www.kenergycorp.com

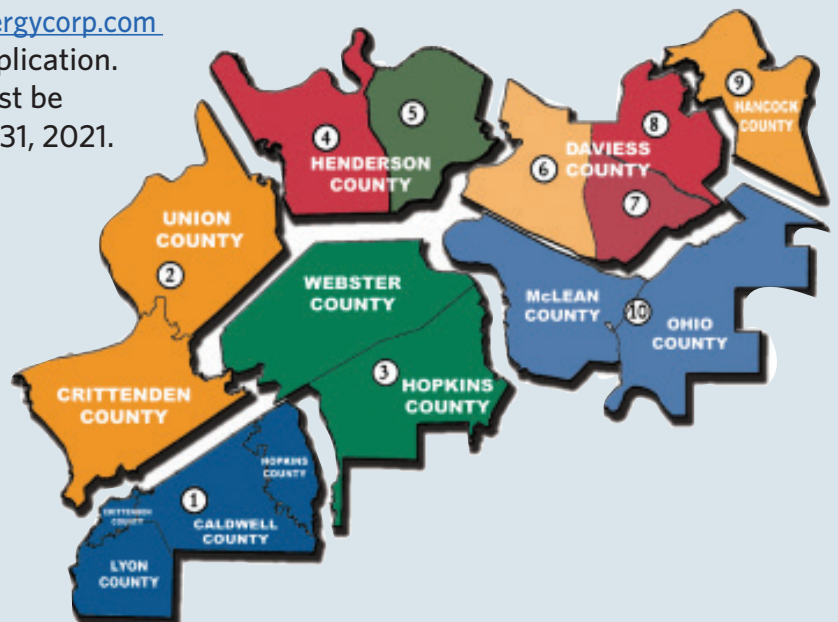


## DISTRICT 4 BOARD VACANCY

A search committee consisting of three board members and three District 4 Member Advisory Council (MAC) members has been appointed to begin the process of selecting a replacement to fill the board seat previously held by Susie Givens who passed away in March. The District 4 term expires in June 2023.

Kenergy board members Bill Denton, Richard Basham and Craig Roberts will serve on the committee along with MAC members Rodney Bozarth, Rebecca Logsdon and Tony Rone.

Only members who reside in the district and have a Kenergy membership in their name will be eligible to serve. Anyone who is interested in being considered for the position should contact Debbie Hayden at 270-689-6101 or [dhayden@kenergycorp.com](mailto:dhayden@kenergycorp.com) to request an application. Applications must be returned by July 31, 2021.



SAVE THE DATE

TUESDAY  
JUNE 8

Annual  
Membership  
Meeting

6402 Old Corydon Road  
Henderson, KY, 42419

MEMBER  
REGISTRATION  
10:30 A.M.

BUSINESS MEETING  
11:00 A.M.



Kenergy office lobbies are currently closed due to COVID-19 precautions. You can still visit our drive-thrus at our Henderson and Owensboro offices and utilize our night drop boxes at all of our office locations.

## 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**  
2620 Brown Badgett Loop

**Hawesville**  
315 Hawes Blvd.

**Marion**  
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)  
Vacant (District 4)  
William Denton (District 5)  
Larry Elder (District 6)  
John Warren (District 7)  
William Reid (District 8)  
Brent Wigginton (District 9)  
Jonathan Ayer (District 10)  
Richard Basham (Industrial Director)

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## Follow us on social media:



# SCHOLARSHIP APPLICATIONS AVAILABLE JUNE 1ST

Kenergy has an established annual scholarship program that assists in financing the higher education of students whose family are cooperative members. In 2021, the cooperative will continue to award three \$1,000 scholarships and twenty-four \$500 scholarships. These scholarships can be used for tuition, fees, campus housing, textbooks, computers, school supplies and other costs directly related to the recipient's education.

The scholarship application is located at [www.kenergycorp.com](http://www.kenergycorp.com) under '**Our Programs**' and then by clicking the '**2021 Scholarships**' tab.

During the first week of July, a random computerized drawing will be held and the winners will be contacted following the drawing. Winners will be notified by email and must contact Jeanette Weedman by return email by July 15, 2021 verifying they received notification and accept the scholarship according to guidelines or they will forfeit and another winner may be drawn as scholarship winner.

## Eligibility and Criteria

The student must be a Kenergy member-owner or have his or her primary residence with a parent or legal guardian who receives electric service from Kenergy.

High school seniors or graduates may apply. They must attend or have plans to attend college during the upcoming fall and/or spring semester. Applicants must be enrolled in a full-time program (no fewer than 12 credit hours) at a fully accredited college, university, technical college or trade school. Nine credit hours meets full-time requirement for Masters' program. Post-graduate college students also may apply. Non-traditional students are welcome as well.

Kenergy scholarships are one-time-only awards. Previous winners may not apply.

Scholarship recipients must permit Kenergy to use their names, parents' names, county of residence and photograph in the cooperative's publications, including the member newsletter.

## Questions?

Contact Jeanette Weedman at 800-844-4832 extension 6157 or email [jweedman@kenergycorp.com](mailto:jweedman@kenergycorp.com)

## HOW TO:

# SIGN UP FOR PAPERLESS BILLING

### 1. Website

Login to My Account on  
[www.kenergycorp.com](http://www.kenergycorp.com)

- ☐ Click 'My Profile'
- ☐ Click 'My Information'
- ☐ Click 'Update My Paperless Billing Settings'
- ☐ Turn the button to on

### 2. Mobile App

Download the  
SmartHub app

- ☐ Click on 'More' at the bottom of the page
- ☐ Click on 'Settings'
- ☐ Click on 'Paperless Billing'
- ☐ Turn the button to on



# 4th OF JULY CLOSURE

All Kenergy offices  
will be closed  
Monday, July 5th in  
observance of the  
Independence Day  
holiday.

## CO-OP CONNECTIONS

It has been great offering the Co-op Connections discounts to our members for the past 25 years. However, our association with Touchstone Energy (TSE) has come to an end. Members will no longer have access to the TSE website to print discount coupons or to the Co-op Connections smart phone app. Local discount providers may choose to continue their discount at their own discretion, so members may continue using their card at their favorite local businesses that do so.

You will no longer see discounts listed in your *Member Matters* newsletter or on Kenergy's website.



## IN THE KITCHEN

### QUICK AND EASY PASTA SALAD RECIPE

*Summer is here and we have the easiest recipe to share with you. This quick and easy pasta salad is the perfect dish to bring to a backyard cookout with friends. Pro tip: Pasta salad gets better as it sits, so make it a day in advance and store in the refrigerator.*

#### INGREDIENTS

- 1 pound dried pasta like fusilli, penne, rotini or farfalle (bow tie)
- 1 cup sliced bell pepper
- 1 cup thinly sliced zucchini
- 1 cup halved cherry tomatoes
- 1/3 cup thinly sliced scallions (5 to 6)
- 1/4 cup sliced pepperoncini or banana peppers, optional
- 1 cup (4 ounces) halved mixed olives
- 1 cup (2 ounces) grated parmesan cheese or hard cheese
- 1 cup (6 ounces) fresh mozzarella balls, chopped
- 1/3 cup fresh parsley or basil, optional



#### HOMEMADE DRESSING

- 1/3 cup red wine vinegar, white wine vinegar or champagne vinegar
- 1/2 teaspoon fine sea salt, plus more to taste
- 1/2 teaspoon fresh ground black pepper
- 1/2 teaspoon dried oregano
- 2 to 3 tablespoons juice from pepperoncini jar (optional)
- 1/2 cup extra-virgin olive oil

#### DIRECTIONS

1. Bring a large pot of salted water to a boil. Add pasta and cook until tender, 6 to 10 minutes (check the package for recommended cook time). Drain and rinse well under cold water.
2. While the pasta cooks, in the bottom of a large bowl, make the dressing. Whisk the red wine vinegar, salt, pepper, oregano, pepperoncini juice (if using), and the olive oil until blended. Add the drained and rinsed pasta to the dressing and mix well.
3. Stir in the bell pepper, zucchini, tomatoes, scallions, pepperoncini (if using), olives, parmesan, mozzarella, and the herbs (if using). Taste for seasoning and adjust with salt and pepper as needed. Serve, or for the best results, cover and refrigerate at least 30 minutes and up to 5 days.

*Recipe and picture courtesy of Inspired Taste.*



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