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MARCH 2023

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Salad Recipe

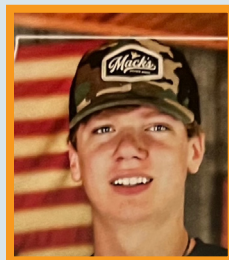
MemberMatters

www.kenergycorp.com

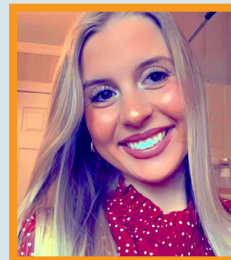


KENERGY ANNOUNCES WASHINGTON YOUTH TOUR DELEGATES

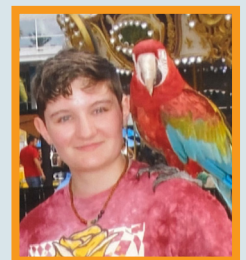
Each year, Kenergy selects three high school juniors to attend the Washington Youth Tour. A team of Kenergy-area judges selected students based on their academic resume and a 500-1,000 word essay on the subject of their choice. Kenergy is thrilled to announce the three delegates for the 2023 Washington Youth Tour.



San Brown
of Hanson



Brooklynn Barnett
of Slaughters



Hallie Miles
of Lewisport

San Brown and **Brooklynn Barnett** attend Madisonville North Hopkins High School. **Hallie Miles** attends Hancock County High School. The delegates will travel to Frankfort later this month and then Washington, D.C. for an all-expense paid trip in June. The week-long trip will allow students to learn about leadership, the cooperative model, and also explore the nation's capital. Our delegates will tour places like Gettysburg, the Smithsonian Institute, Arlington National Cemetery, the FBI Building, the National Zoo, Library of Congress, and U.S. Capitol to visit with Kentucky's congressional delegation.

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 1950's.

Congratulations to this year's winners!

 ANNUAL
MEETING

SAVE
THE
DATE

June 13th,
2023

Kenergy
Headquarters

6402 Old Corydon Road
Henderson, KY 42420

Member registration

begins at 10:30 a.m.

Business meeting

begins at 11:00 a.m.



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.

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ALAMON POLE INSPECTIONS

Alamon, a pole inspection contractor for Kenergy, will begin inspecting poles in the spring. Each wooden pole Kenergy owns, or is attached to, will be inspected to ensure there are no hazards. Inspectors check for decay, insects, cracks, holes, age, and any damage members may have caused. You may see trucks in your area bearing a 'Kenergy Contractor' magnet. Inspectors will also have an Alamon picture ID with them. Inspectors will be working during daylight hours only. Don't be alarmed if you see the contractors parked for a few hours and/or riding from pole-to-pole on an all-terrain vehicle.

Inspection areas include: **Madisonville, Weaverton, Niagara, Riverport, Adams Lane, St. Joe, Bon Harbor, Stanley, and South Owensboro.**

If you suspect something irregular or suspicious, please give us a call at **800.844.4832.**

WIRE Scholarships for Kentucky College Students

From Kentucky's electric cooperatives



The Kentucky Chapter of Women in Rural Electrification (WIRE) is offering three \$1,000 scholarships to Kentucky college students.

The scholarships are open to any applicant who meets the following criteria:

- Student or student's family must be served by a Kentucky rural electric cooperative
- Student must have completed at least 60 credit hours at the end of the 2022 Fall College Term
- Student must attend a Kentucky college or university

The scholarship application deadline is **JUNE 6, 2023**. Scholarship recipients will be notified in July.

Scholarships will be awarded based on academic achievements, extracurricular activities, career goals, recommendations from professors and community leaders, and financial need.

You can find an application at www.kyelectric.coop

Applications can be mailed to:

Mallory Wafzig
c/o Kentucky Electric Cooperatives
P.O. Box 32170
Louisville, KY 40232

or email to:

mwafzig@kyelectric.coop

STAY ALERT DURING SPRING PLANTING

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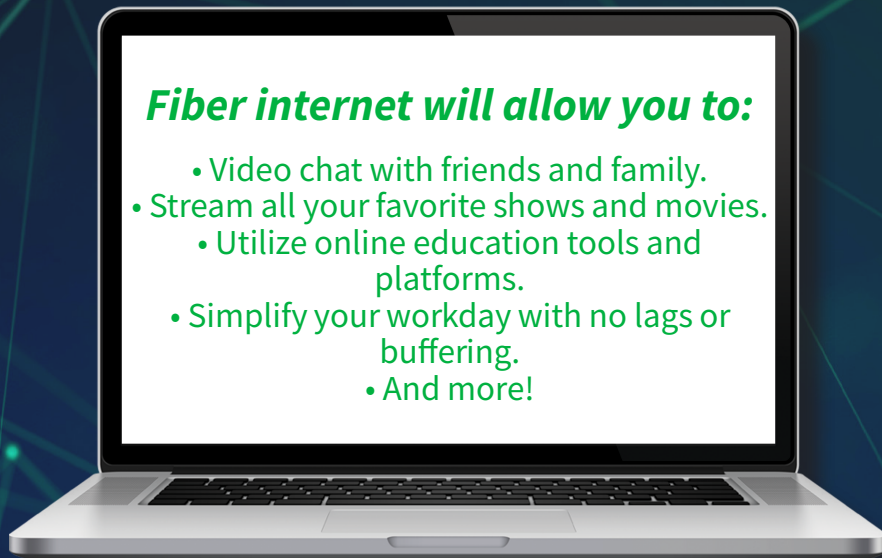
Spring has sprung in the Bluegrass state. It's planting season for many of the state's farmers.

- To prevent electrocution, make sure farm equipment safely clears overhead power lines. This tall equipment can easily become entangled in power lines. A good rule of thumb, try to maintain a 20-foot distance from power lines in all directions.
- Contact 911 immediately if your equipment comes into contact with a guy wire or pole.
- Water, dust and farming often go hand in hand. Install waterproof and dustproof electrical boxes and outlets at the farm.



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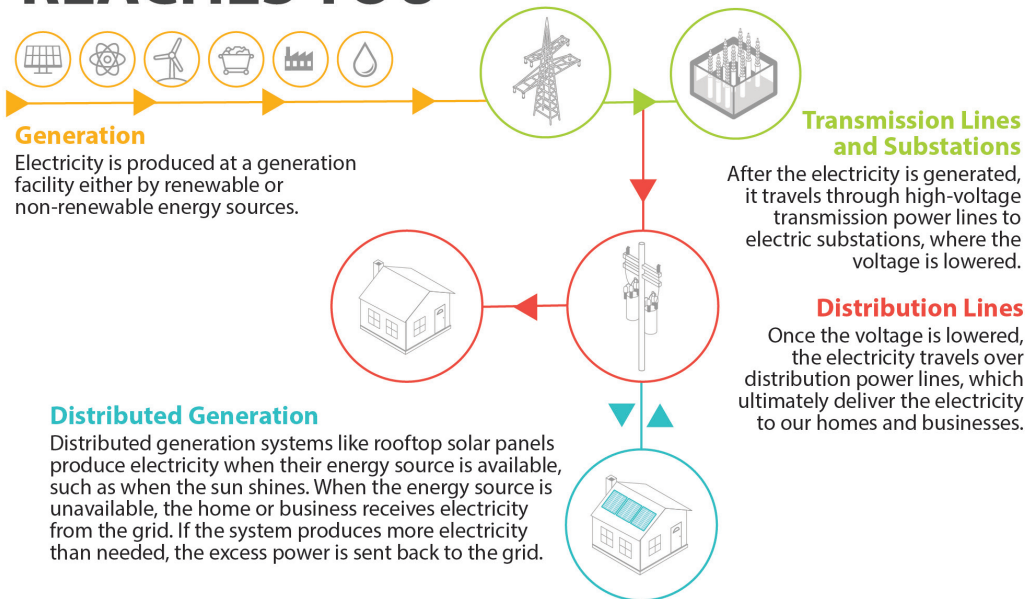
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or scan our QR code!



SCAN ME



HOW ELECTRICITY REACHES YOU





Crisp Apple Salad Recipe

INGREDIENTS

SALAD

- 1 crisp tart apple (ex: Pink Lady)
- 8 cups mixed greens or tender lettuce
- ¼ cup candied pecans or toasted pecans
- ¼ cup goat cheese or feta cheese crumbles
- ¼ cup pomegranate seeds or dried cranberries
- Optional: chopped fresh thyme, for garnish

VINAIGRETTE DRESSING

- 2 tablespoons maple syrup
- 2 tablespoons apple cider or white wine vinegar
- 1 tablespoon Dijon mustard
- ¼ teaspoon kosher salt
- 6 tablespoons olive oil
- Fresh ground black pepper (optional)

DIRECTIONS

1. If using, prepare the candied pecans in advance (or use purchased).
2. Make the dressing: In a medium bowl, whisk the maple syrup, vinegar, Dijon mustard, salt, and black pepper. Whisk in the olive oil one tablespoon at a time until a creamy dressing forms. (If desired, make in advance and refrigerate up to two weeks; bring to room temperature prior to serving).
3. Thinly slice the apple.
4. Place the greens on a large platter or individual plates. Top with apple slices, candied pecans, goat cheese or feta crumbles, and pomegranate seeds or dried cranberries. Top with about six tablespoons of the dressing (or more as desired) and serve immediately. (To make ahead, keep all components separate with fresh ingredients and dressing refrigerated. Toss the apples with lemon juice to prevent browning. Bring dressing to room temperature and add all ingredients together directly before serving.)



Picture and recipe courtesy of Sonja and Alex
Overhiser of www.acouplecooks.com.

