MemberMatters

Kenergy®

www.kenergycorp.com

MEMORIAL DAY CLOSURE

All Kenergy offices will be closed Monday, May 29th, 2023 in observance of Memorial Day.

We salute you and we thank you.

BEWARE OF THIRD-PARTY PAYMENT METHODS

Paying your bill directly through Kenergy office locations or services like our mobile app or online account is the best way to ensure that your payment is safely and promptly delivered and applied to your account. By doing this, you eliminate the risk of late fees, possible interruption in your service, or fees that third-party payment providers can charge.

Please be aware when using third-party payment services, which is any company outside of Kenergy offering bill payment services. These payment services will have websites that feature the Kenergy logo, phone number, and office information, but **are not affiliated with Kenergy in any way.** In addition to service fees that these third-party payment services charge, timely payment is not guaranteed; therefore putting our members who utilize this service at risk of late charges or interruption in service depending on the status of the account at the time of payment.

Our dedicated Member Service Representatives are available to answer any questions you may have by calling 800-844-4832. You can also view your different payment options or login to your account by visiting kenergycorp.com.

KENERGY OFFERS SEVERAL OPTIONS TO PAY YOUR ELECTRIC BILL. YOU PICK WHICH ONE WORKS BEST FOR YOU!

ENGINEERS OF THE FUTURE SCHOLARSHIP

Glenn English
National Cooperative Leadership Foundation

Since its inception, the Glenn English National Cooperative Leadership Foundation Scholarship Committee has awarded over $10,000 in scholarships to individuals pursuing a career in engineering. The Glenn English National Cooperative Leadership Foundation hopes to support future engineers with an interest and passion for defining and solving the electric utility challenges of the future, specifically in the rural parts of America.

o The deadline for application submission is **11:59 P.M. EST May 30, 2023.**

o Must be a U.S. Citizen.

o Applicant must be enrolled in an ABET, four-year program of electrical engineering or electrical engineering technology, and have at least a 'B' average in major subjects.

o Applicant must be enrolled as a full-time student.

o Applicant must have already received academic credits equal to at least one year of college.

For more information on the scholarship and to apply,
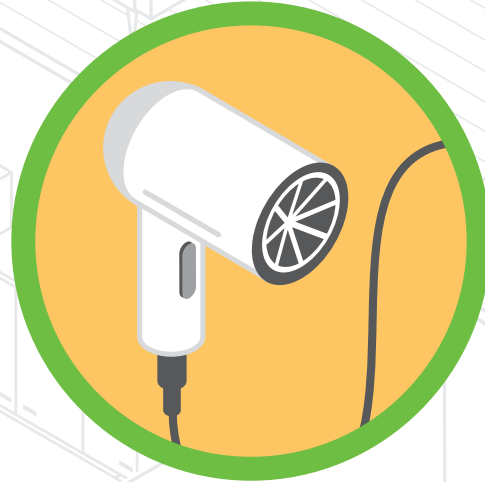visit www.electric.coop/engineers-future-scholarship.
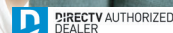
A Safe, Happy House

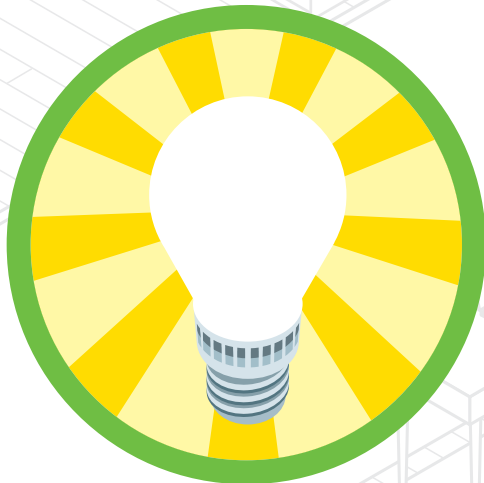Four Easy Ways to Boost Electrical Safety at Home

DON'T
place flammable items, like potholders, napkins or dish towels near the stove while cooking.
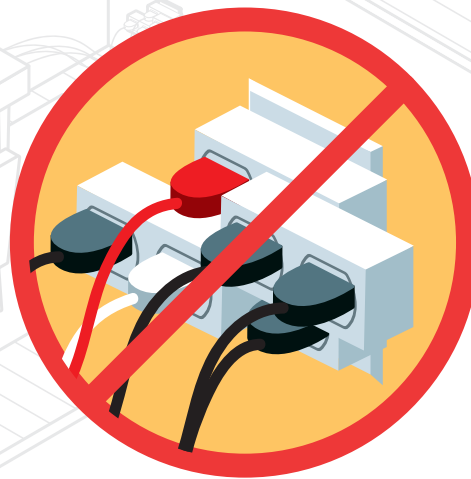
DO
keep electrical devices away from water to prevent electric shock.

DO
ensure you're using the correct wattage in all light fixtures.

DON'T
overload electrical outlets with more devices than the circuit can handle.

May is National Electrical Safety Month.

Homemade Croissants

Croissants are a versatile item you can add to your menu each week with this recipe! Include it with your breakfast in place of a biscuit, add chicken salad or pimento cheese for a summer sandwich, or enjoy it on its own for a snack.

Picture and recipe courtesy of BakingaMoment.com

INGREDIENTS

- 4 cups all-purpose flour
- 1/3 cup granulated sugar
- 4 teaspoons active dry yeast
- 2 1/4 teaspoons kosher salt
- 1 1/4 cups unsalted butter, cold (2 1/2 sticks)
- 1 cup milk
- egg wash, (1 large egg beaten with a teaspoon or two of water)

DIRECTIONS

1. Place the flour, sugar, yeast, and salt in a large bowl and whisk together until combined.

2. Slice the butter into 1/8-inch thick slices and toss in the flour mixture to coat.

3. Add the milk and stir together until a stiff dough forms.

4. Wrap the dough tightly in plastic wrap and chill for one hour.

5. On a lightly floured surface, roll the dough into a long rectangle shape.

6. Fold it into thirds (like a letter), turn 90 degrees, and repeat three to five more times, or until the dough has large streaks of butter in it but it is smooth and flat. (If at any point the butter starts to feel soft, chill it in the refrigerator or freezer until stiff.)

7. Wrap tightly and chill for one more hour, then divide the dough in half and roll each portion to a thickness of about 1/8-inch, in a long rectangle shape (approx. 10-inches wide by 22-inches long).

8. Cut the dough into long, skinny triangles (about five-inches at the wide end).

9. Notch the wide end of each triangle with about a 1/2-inch cut, then roll from the wide end to the pointed end, tucking the point under the croissant.

10. Place on a parchment-lined baking sheet, cover loosely with plastic wrap, and allow to proof until doubled in size (one to two hours).

11. Preheat the oven to 375 degrees, and gently brush the croissants with egg wash.

12. Bake for 15 to 20 minutes, or until puffed, golden brown, and flaky. Enjoy!