Member owned. Service driven.

NOVEMBER 2022





THANKSGIVING CLOSURE

All Kenergy
offices will be
closed Thursday,
November 24th
and Friday,
November 25th
in observance
of the
Thanksgiving
holiday.

We hope you have a safe, healthy, and happy holiday celebrating with family and friends!

DON'T LET A FULL HOUSE SEND ENERGY BILLS THROUGH THE ROOF

Preparing a Thanksgiving feast for family and friends means you'll be using more energy than usual. Here's how to keep it under control:

- Lower the heat a couple of degrees before company arrives. You'll be using the stove and oven all day, so the house will be warmer than usual anyway. Plus, people generate heat, so a cooler house will feel more comfortable.
- Keep an eye on the refrigerator and freezer so you'll know the doors as snugly closed. Doors that aren't tightly sealed will send cold air into the kitchen.
- Wait until the leftovers cool off a bit before placing them in the refrigerator. The appliance has to work harder to cool hot food than to keep cool food cold.
- Place lids on pots and pans as you use them for cooking. The lids keep heat in, so food cooks quicker.
- Heat up whatever you can in the microwave instead of on the stovetop or oven. Microwaves use about half the energy as your oven.
- Fill your oven with as many different dishes as you can fit and cook them all at once.
 As long as the recipes don't call for temperatures that vary by more than 25 degrees, everything should cook or bake evenly.





SIGN-UP FOR BUDGET BILLING

Kenergy offers a budget-billing plan for singlephase accounts. Budget billing allows a member to pay the same amount for 11 months and any balance due the 12th month. Some members may be due a refund on the 12th month. For more information or to sign up, call one of our **Member Service** Representatives at 800.844.4832.

HIGH SCHOOL JUNIORS NEENED!

Kenergy will select three students to send on an all-expense-paid trip to Washington, D.C. for the Washington Youth Tour (WYT) June 12-17, 2023. 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 residence must be powered by Kenergy. Applicants must also earn a 3.0 overall GPA. Judges select students based on a 500-1,000-word essay competition about anything they are passionate about.

Applications must be received by January 13, 2023. Essays are due by midnight on January 30, 2023.

Applications and more information about the WYT are available at www.kenergycorp.com or by calling Jeanette Weedman at 270.689.6157 or emailing her at jweedman@kenergycorp.com.

Information has been sent to local high school counselors; so, students may also get information from their counselor.

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

ALAMON POLE INSPECTIONS

Alamon, a pole inspection contractor for Kenergy, began inspecting poles in early **October**. 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 Centertown, Sacramento, Beech Grove, Hanson, Onton, and Nuckels.

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





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.

Energy EfficiencyTip of the Month

Heading out of town for the holidays? Remember to unplug electronics that draw a phantom energy load. Some gadgets, like TVs, gaming consoles, chargers and DVD players use energy when plugged into an outlet, even when they're not in use.

Source: energy.gov





UPDATE YOUR CONTACT INFORMATION

Did you get a new phone number or email address?

Please update your contact information with our Member Services Representatives.

Call us at 800-844-4832 to get your information updated.





Sweet Potato Casserole Recipe

INGREDIENTS Sweet Potatoes

- 4 cups large sweet potatoes, peeled and cubed
- 1/2 cup packed brown sugar
- 8 tbsp. (1 stick) butter, melted
- 1 tsp. pure vanilla extract
- 1 ½ tablespoons whole clove
- 1/2 cup milk
- 2 large eggs
- 1/2 tsp. kosher salt

Streusel Topping

- 1 cup packed dark brown sugar
- 1/2 cup all-purpose flour
- 4 tbsp. butter, melted
- 1 cup chopped pecans
- 2 1/2 cups mini marshmallows



Recipe and picture courtesy of Ali Slagle at Delish.com

DIRECTIONS

- 1. Preheat oven to 350 degrees and grease a 9-x-13" baking dish with cooking spray. Place sweet potatoes in a large pot and cover with water. Bring to boil then reduce heat and simmer until the sweet potatoes are tender, about 15 minutes. Drain and let cool slightly then transfer to a large bowl.
- 2. In a large bowl, stir together sweet potatoes, sugar, butter, vanilla, milk, eggs, and salt until smooth. Pour into prepared dish.
- 3. In a medium bowl, stir together sugar, flour, and butter until it clumps. Stir in pecans, then spread evenly over potatoes. Top with marshmallows.
- 4. Bake until cooked through and golden, about 30 minutes.

