

Member
owned.
**Service
driven.**

OCTOBER 2021

INSIDE:



What's On
That Pole?

Apple Crisp
Recipe

MemberMatters

www.kenergycorp.com



MEMBER APPRECIATION DAY

THURSDAY, OCTOBER 14TH

11:00 a.m. — 2:00 p.m.

LUNCH • BUCKET • LED LIGHT BULBS

**while supplies last*

OWENSBORO

5000 Frederica Street

(inside the former Burke's at

Towne Square Mall)

Barbeque by Jerry Morris of
Whitesville

Eat-in or carry-out

HAWESVILLE

315 Hawes Blvd.

Barbeque by Jerry Morris of
Whitesville

Carry-out

HENDERSON

6402 Old Corydon Road

Barbeque by Tom's Smokin'

Bar-B-Q

Eat-in or carry-out

HANSON

2620 Brown Badgett Loop

Barbeque by Tom's Smokin'

Bar-B-Q

Carry-out

MARION

3000 Mott City Road

Barbeque by CopperTop

Bar-B-Q

Carry-out

WHAT SHOULD YOU DO WHEN THE POWER GOES OUT?



Is your power out?

Check these three things first:

- Do you have a blown fuse?
- Has a circuit breaker been tripped?
- Do your neighbors (or the street) have lights on?

Check for updates

Check our live System Status map on our website www.KenergyCorp.com
and our social media pages for updates.

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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.

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)
Dr. Eddie Leach (District 7)
William Reid (District 8)
Brent Wigginton (District 9)
Jonathan Ayer (District 10)
Richard Basham (Industrial Director)

Download our SmartHub app!

Follow us on social media:



What should you do . . . cont. from front

Safety first

If you see a power line that is down or a broken pole, use extreme caution, stay away and report it by calling 800.844.4832.

If you have a portable generator, follow all manufacturer's safety guidelines to prevent injury or death to yourself or line crews working to restore power. Search "portable generator safety tips" at www.KentuckyLiving.com.

Prepare

Have your account number and our outage phone number posted where you can easily find them. Download our Kenergy SmartHub mobile app today, and set up your username and password on our website so you'll be ready to view important updates.

If you depend on oxygen or other life support equipment, have full spare tanks or portable units with extra charged batteries. Identify a location to relocate until power is restored.

Stock a severe weather preparedness kit that includes a pair of sturdy shoes or boots, a fully charged battery pack for your cellphone, flashlight and weather radio with batteries and a three-day supply of water. During cold weather have warm blankets and dress in layers. A coach's whistle or a Personal Locator Beacon (PLB) are also helpful to alert someone to your location.

If necessary, go to a safe location if your power is out for an extended length of time.

Power restoration is prioritized

Line crews work to restore power to the most people the quickest—they work on the largest outage first, then to the smaller outages. Crews look at the amount of time it's going to take to fix a problem and troubleshoot from there.

Kenergy's line crews are ready to respond to outages as quickly and efficiently as possible. Thank you for your patience and kindness during storm outages.



SIGN UP FOR BUDGET BILLING

Kenergy offers a budget-billing plan for single-phase 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.

WHAT'S ON THAT POLE?

This illustration shows the basic equipment found on electric utility poles. The equipment varies according to the location and the service they provide.

PRIMARY WIRES

Primary wires carry 7,200 volts of electricity from a substation. That voltage is 60 times higher than the voltage that runs through your home's electrical outlets!

SURGE ARRESTORS

These protect the transformer from lightning strikes.

NEUTRAL WIRE

The neutral wire acts as a line back to the substation and is tied to the ground, balancing the electricity on the system.

SECONDARY SERVICE DROP

Carries 120/240-volts of electricity to consumers' homes. It has two "hot" wires from the transformer and a bare "neutral" wire that's connected to the ground wire on the pole.

GROUND WIRE

The ground wire connects to the neutral wire to complete the circuit inside the transformer. It also directs electricity from lightning safely into the earth.

INSULATORS

Insulators prevent energized wires from contacting each other or the pole.

TELEPHONE, CABLE TV, AND FIBER WIRES

These are typically the lowest wires on the pole.



NEVER NAIL POSTERS OR OTHER ITEMS TO UTILITY POLES. THESE CREATE A SAFETY HAZARD FOR LINeworkERS.

Original illustration by Erin Binkley

BOARD OF DIRECTOR OFFICER ELECTIONS

At the July 13, 2021 board meeting, officers were elected as follows:

**Brent
Wigginton
Chairman**



**Billy Reid
Vice
Chairman**



**Craig
Roberts
Secretary/
Treasurer**



**Debbie
Hayden
Assistant
Secretary**



IN THE KITCHEN

APPLE CRISP



Nothing says fall like an apple recipe! Be sure to shop local and purchase your apples from a local orchard or farmer's market. Make this dessert extra decadent with a scoop of vanilla ice cream and a drizzle of caramel.

INGREDIENTS

- 6 golden delicious apples, peeled and chopped (other varieties can be used, can also be sliced)
- 2 Tbsp granulated sugar
- 1 3/4 tsp ground cinnamon, divided
- 1 1/2 tsp lemon juice
- 1 cup light brown sugar
- 3/4 cup old fashioned oats
- 3/4 cup all-purpose flour
- 1/2 cup cold unsalted butter, diced into small cubes
- Pinch of kosher salt

DIRECTIONS

1. Preheat oven to 350 degrees. Butter an 8x8 baking dish, or spray with non-stick cooking spray. Set aside.
2. In a mixing bowl, add chopped apples, granulated sugar, 3/4 tsp of the cinnamon and lemon juice. Stir to combine, then transfer to prepared baking dish.
3. In a separate mixing bowl, add topping ingredients (brown sugar, oats, flour, 1 tsp cinnamon, salt, and diced cold butter). Use a pastry cutter to cut the butter into the oat mixture, using a slight downward twisting motion, until mixture resembled pea-sized crumbs. Alternatively, you can use two forks or even your hands to cut butter into the mixture.
4. Spread topping over apples in baking dish, and gently pat to even it out. Bake 40-50 minutes, until golden brown and bubbly.
5. Serve warm and enjoy!

Recipe and picture courtesy of The Chunky Chef.



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