

Member  
owned.  
**Service  
driven.**

OCTOBER 2023

INSIDE:



National Co-op  
Month

Slow Cooker White  
Chicken Chili Recipe

# MemberMatters

www.kenergycorp.com

## MEMBER APPRECIATION DAY

As an electric cooperative, we are member-owned. Our annual Member Appreciation Day is our way of saying 'thank you' to the wonderful members we serve across western Kentucky.

Kenergy is excited to announce our annual Member Appreciation Day will take place on **Tuesday, October 24th from 11:00 a.m. to 2:00 p.m.**

Members can visit the location closest to them and receive a free lunch, including a sandwich, chips, cookie, and water along with a free bucket, light bulb, and night light while supplies last. Information for each location is below. **All Kenergy offices will be closed for the event from 10:30 a.m. until 2:30 p.m.**

**Proof of membership is required this year.** Members can bring a copy of their Kenergy bill or show their active SmartHub mobile app.

### OWENSBORO

Legacy Church  
5333 Frederica Street  
Barbeque by Jerry Morris of Whitesville  
Eat-in or carry-out

### HAWESVILLE OFFICE

315 Hawes Blvd.  
Barbeque by Jerry Morris of Whitesville  
Carry-out only

### HENDERSON OFFICE

6402 Old Corydon Road  
Barbeque by  
Tom's Smokin' Bar-B-Q  
Drive-thru only

### HANSON OFFICE

2620 Brown Badgett Loop  
Barbeque by  
Tom's Smokin' Bar-B-Q  
Carry-out only

### MARION OFFICE

3000 Mott City Road  
Barbeque by  
CopperTop Bar-B-Q  
Drive-thru only

## KENERGY OFFICE CLOSURE

All Kenergy  
offices will be  
closed from  
10:30 a.m.  
until  
2:30 p.m.  
on Member  
Appreciation  
Day.

## MEMBER APPRECIATION DAY TUESDAY, OCTOBER 24 • 11 A.M.–2 P.M.

**Lunch • Door Prizes • Bucket  
LED Lightbulb • Night Light**

*Proof of membership required.*





**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.

**Download our SmartHub app!**

**Follow us on social media:**



# OCTOBER IS NATIONAL CO-OP MONTH

October is National Co-op Month, and Kenergy is joining cooperatives across the U.S. to celebrate. Co-ops come in all shapes and sizes, but they each have a common goal: to provide goods or services for the members of the co-op.

Electric co-ops, including Kenergy, exist to serve their members. Our priority is to provide affordable, reliable energy to our local communities. Because we are led by you, the members we serve, we can evolve to meet your needs. We heard the need from our members for high-speed, reliable internet in our rural communities and we worked to get laws changed and partnered with Conexon Connect to bring that to our service territory. We are excited about the incredible progress the buildout has already made.

This October, as we celebrate Co-op Month, we're focusing on the ways "Co-ops Grow" for their members.

**Co-ops Grow Communities:** Co-ops help communities grow by promoting economic empowerment, fostering community engagement and supporting the unique needs of co-op members. "Concern for Community" is one of our core principles--and being community-focused is essential to everything we do.

**Co-ops Grow Together:** Co-ops are all about cooperation, not competition. That's why electric co-ops work together to share lessons learned, successful strategies and better ways to serve our members. We're better when we grow together!

**Co-ops Grow Tomorrow's Leaders:** Electric co-ops serve as fertile ground for growing tomorrow's leaders through a variety of youth engagement programs. Whether through school demonstrations, community events or the Electric Cooperative Youth Tour program, we're committed to providing opportunities for local youth to learn and thrive in our community and beyond.

**Co-ops Grow for You:** At Kenergy, your satisfaction is our number one goal. It's why we were formed many years ago to fulfill a uniquely local purpose. We've come a long way since then, and your needs continue to evolve. That's why we'll never stop growing for you!



*Photo by Joe Imel*





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## 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.

**Kenergy**<sup>®</sup>



## Don't Fumble with Bad Internet!

Stay in the action with fiber internet from  
Connect, powered by Kenergy.

### Connect's services will allow you to:

- Tackle lag with symmetrical upload and download speeds
- Defend against buffering
- Score with a safe and secure network
- Win big with affordable monthly pricing and no price hikes
- **And more!**



Check availability at  
[ConexonConnect.com](http://ConexonConnect.com),  
call 1-844-542-6663,  
or scan our QR code!



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DEALER

## IN THE KITCHEN

### Slow Cooker White Chicken Chili

Fall is here which means it's soup season! This easy slow cooker white chicken chili recipe is perfect for hosting a party, football tailgate, or a cozy dinner in.

#### INGREDIENTS

- 2 tablespoons extra virgin olive oil
- 1 medium yellow onion, chopped
- 4 cloves garlic, minced
- 2 poblano peppers, seeded and chopped
- 2 teaspoons ground cumin
- 1 teaspoon smoked paprika
- 1/2 teaspoon chili powder
- kosher salt and black pepper
- 1 pound boneless, skinless, chicken breasts or thighs
- 4-6 cups low-sodium chicken broth
- 4 ounces cream cheese, room temperature
- 1 can white beans, drained
- 1/2 cup salsa verde
- 1 cup shredded cheddar cheese
- 1/2 cup fresh cilantro, chopped
- *avocado, cheddar cheese, and sour cream, for serving*
- *lime zest and juice, for serving*

#### DIRECTIONS

1. In the bowl of your crockpot, combine the onion, garlic, poblano peppers, cumin, paprika, and chili powder. Add the chicken, then stir in 4 cups broth and cream cheese. Season with salt and pepper.
2. Cover and cook on low for 6-7 hours or high for 4-5 hours.
3. Shred the chicken using two forks.
4. Stir in the white beans, salsa verde, cheddar, and cilantro.
5. Ladle the chili into bowls. Top, as desired, with sour cream, cheese, avocado, cilantro, and green onions. Zest lime over each bowl. Eat and enjoy!



Recipe and picture courtesy of Tieghan Gerard at [www.halfbakedharvest.com](http://www.halfbakedharvest.com)

### Energy Efficiency Tip of the Month

Did you know using your dishwasher is more energy efficient than washing a load of dishes by hand? To maximize efficiency, wash full loads in the dishwasher and don't block the arms or other parts that move while the appliance is in use.

For additional savings, turn on the "air dry" setting instead of using the "heat dry" setting and use a rinse aid to help dishes dry faster without spotting and streaking.

Source: Dept. of Energy



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KENERGY IS AN EQUAL OPPORTUNITY PROVIDER AND EMPLOYER