

Member  
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NOVEMBER 2023

INSIDE:



Washington Youth  
Tour Applications  
Now Open

Sweet Potato  
Biscuit Recipe

# MemberMatters

www.kenergycorp.com



## THANKSGIVING CLOSURE

All Kenergy  
offices will be  
closed **Thursday,  
November 23<sup>rd</sup>**  
and **Friday,  
November 24<sup>th</sup>**  
in observance  
of the  
Thanksgiving  
holiday.

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

## HOLIDAY COOKING SAFETY

During the holidays, family and friends gather to celebrate. Usually, food is involved. But not all feasts turn out festive. The United States Fire Administration estimates more than 2,000 residential fires are reported each Thanksgiving, with cooking the leading cause.

"The holidays are supposed to be a wonderful time for families to be together in celebration," says Leslie Barr, Kenergy Communications and Public Relations Specialist. "We just want our members to take precautions and be safe."

Protect your home and family from fire hazards by installing smoke alarms in every bedroom, outside each sleeping area and on every level of the home. Test the batteries in each smoke alarm every month and replace them once a year. Creating an escape plan for the whole family will ensure that no matter the circumstances, everyone knows how to exit safely.

Unattended cooking equipment is the leading cause of home cooking fires; always be sure someone takes over the preparation when needed. Before cooking, clean the stovetop and oven to wipe away any grease or dust to prevent a fire.

It's easy to forget about something in the oven while you're cooking, especially when you're entertaining guests. Use a kitchen timer to make sure your dish doesn't burn to a crisp, creating a fire hazard. When cooking on the stove use the back burners to protect yourself, as well as any reaching hands, from spills or burns. If children are in the room, keep a close eye on them, or better yet, guide them out of the kitchen. If cooking over a hot stove, wear short or close-fitting sleeves to avoid a fire.

Always locate appliances away from the sink to avoid any electrical dangers. Plug countertop appliances into ground fault circuit interrupter (GFCI) protected outlets and keep cords away from hot surfaces like toasters. When finished with these appliances, always unplug them to save energy and avoid electrical hazards.

Before your family sits down to enjoy the meal you just prepared, be sure all appliances have been turned off. Then you can all enjoy each other's company during the holiday season with peace of mind, knowing that everyone is safe.





## 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.

**Download our SmartHub app!**

**Follow us on social media:**



## Connect with Loved Ones Near and Far!

No matter where you are this Thanksgiving, spend quality time with loved ones with the power of fiber internet.

### This Thanksgiving, you'll be able to:

- Stream the big parade seamlessly.
- Video chat with friends and family both near and far.
- Utilize online recipes with no buffering or lags.
- Shop your favorite Black Friday deals from the comfort of your home.
- *And more!*

**Check your availability at  
ConexonConnect.com,  
call us at 844-542-6663,  
or scan our QR code!**

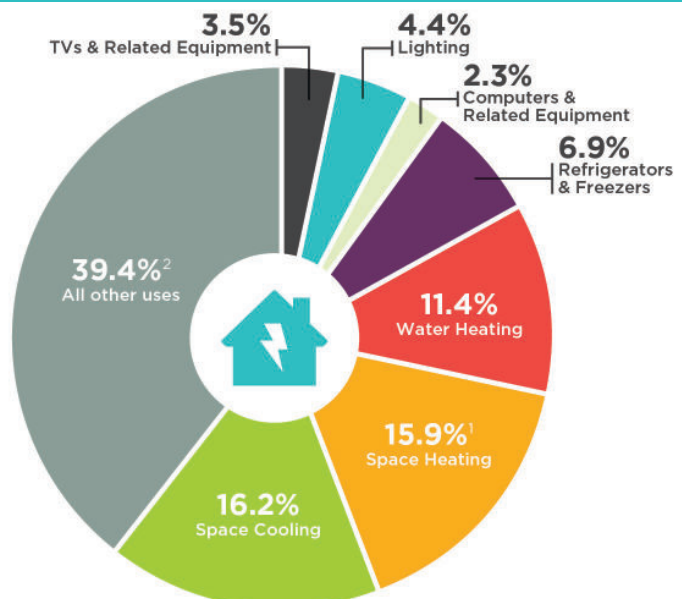


SCAN ME



## How Americans Use Electricity

The latest data from the U.S. Energy Information Administration shows the combined use of clothes washers and dryers, dishwashers, small appliances and other electrical equipment (noted as "all other uses" below) accounts for the largest percentage of electricity consumption in American homes.



Source: Energy Information Administration 2022

<sup>1</sup>Includes consumption for heat and operating furnace fans and boiler pumps.  
<sup>2</sup>Includes miscellaneous electronics, clothes washers and dryers, cooking equipment, dishwashers, heating elements, and motors.

# HIGH SCHOOL JUNIORS NEEDED FOR WASHINGTON YOUTH TOUR!



Picture courtesy of Jill Frakes.

Kenergy will select three students to send on an all-expense-paid trip to Washington, D.C. for the Washington Youth Tour (WYT) June 17 – 24, 2024. More than 1,500 students from across America take part in the Youth Tour experience each year. Kentucky Electric Cooperatives coordinates this trip. You can read more about the Washington Your Tour at [www.kyelectric.coop/services/youth/](http://www.kyelectric.coop/services/youth/)

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 delegates based on a 500-1,000-word essay competition about anything they are passionate about.

**Applications must be received by December 13, 2023. Essays are due by 11:59 p.m. on January 8, 2024.**

Applications and more information about the WYT are available at [www.kenergycorp.com](http://www.kenergycorp.com) or by calling Jeanette Weedman at 270-689-6157 or emailing her at [jweedman@kenergycorp.com](mailto: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.**



## Sweet Potato Biscuit Recipe

### INGREDIENTS

- 1 1/4 cup flour
- 2 tablespoons brown sugar
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 3/4 cup sweet potato (about 1 large or 2 small ones)-peeled, cooked, and mashed
- 1/4 cup butter - melted
- 4 tablespoons milk
- 1/4 cup butter - melted for topping



Recipe and picture courtesy of Heather Bilyeu of [www.FuelingASouthernSoul.com](http://www.FuelingASouthernSoul.com).

### DIRECTIONS

- 1. Preheat oven.** Preheat the oven to 450 degrees. Grease a cast iron skillet with some shortening and set aside.
- 2. Prep sweet potatoes.** Add water to a large pot on the stove over medium-high heat and bring to a boil. Peel and cut the sweet potatoes into small cubes. Place the sweet potatoes in the boiling water and cook until fork tender - about 10-15 minutes. Once tender, remove from the heat, drain in a strainer, add to a bowl, and mash until smooth with a fork. Set aside to cool slightly while you prep the rest.
- 3. Mix dry ingredients.** Mix together the flour, sugar, and spices in a large bowl.
- 4. Add in wet ingredients.** Add mashed sweet potatoes, melted butter, and milk to the flour mixture. Gently mix together with a spatula until a soft dough has formed - do not overwork the dough. It will look a little crumbly.
- 5. Prep dough.** Place dough on a countertop and gently bring it together with your hands. Use a rolling pin to roll into a round disk about 1/2" high.
- 6. Cut biscuits.** With a 2" round biscuit or cookie cutter, cut straight down into the dough and lift up. Gently place in a cast iron skillet. Repeat until all the dough has been used, allowing the biscuits to touch in the skillet. Brush the tops with melted butter.
- 7. Bake biscuits.** Place the cast iron skillet in the preheated oven and bake for 14-15 minutes. When finished, remove from the oven and let cool for 5-10 minutes. Enjoy!

