

November 2021

PLUGGED IN WITH . . .

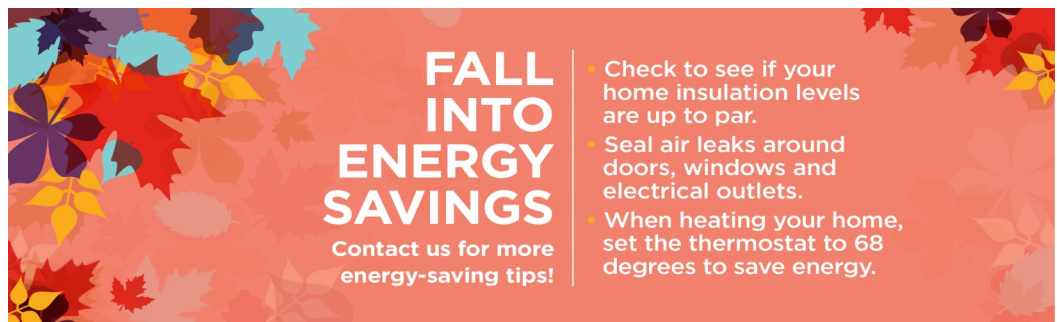
Panhandle Rural Electric Membership Association

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Staking Ground



Dale Knapp (Staking Engineer) and Chris Macy (Hyannis Lineman) are pictured here staking out a line for a new service that will be going up in the near future.



FALL INTO ENERGY SAVINGS

Contact us for more energy-saving tips!

- Check to see if your home insulation levels are up to par.
- Seal air leaks around doors, windows and electrical outlets.
- When heating your home, set the thermostat to 68 degrees to save energy.



Energy Efficiency Upgrade

Dredla's Grocery is not new to Hyannis, Nebraska they have been in business and serving the community for 48 years. Energy efficiency is not new to Dredla's; some time ago they replaced all of the refrigerated cooler lighting with LED and noticed a reduction in the monthly energy use and associated electric bills. Building on this experience, in the last year, Dredla's replaced the central air conditioning as well as the general store lighting to LED. Customers have commented they appreciate the brighter lighting and the owners appreciate the energy savings.

“We understand that these upgrades have a large price tag and are happy to facilitate energy efficiency and cost savings for the community by partnering with Tri-State's energy efficiency programs for commercial and residential properties.” - Stevi Buskirk, PREMA



Don't let Turkey Day gobble up electricity

Our use of electricity soars on Thanksgiving Day as we draft our oven, stove, refrigerator and even our heating system into overdrive as we spend extra time cooking and invite family into our homes. Don't spoil the holiday fun worrying about energy costs. Instead, make an effort to conserve energy even as you overuse your appliances, light and heat. Here are some tips:

- If your dining room has an older chandelier that doesn't use CFLs, dim the brightness by at least 10%. If it doesn't have a dimmer switch, install one.
- Cook as many dishes at the same time as possible. Put two or three dishes in the oven together if their recipes call for the same temperature. That way, you can turn the oven off sooner.
- Lower your home's thermostat before you put the turkey in the oven. The heat that the oven and stovetop will emit—along with the heat that having extra people in the house creates— will keep your home warm enough without cranking up the thermostat, even if it's cold outside.
- Cook what you can in the microwave or crockpot. They use less energy than the oven.
- Use the dishwasher instead of cleaning the dinner dishes by hand. Dishwashers use less energy and water than washing by hand.

DIRECTIONS FOR: MAKE-AHEAD CREAMY MASHED POTATOES

Ree Drummond

The Pioneer Woman

INGREDIENTS

5 lb(s) Yukon gold potatoes
 8 oz cream cheese
 ½ cup half-and-half
 ½ cup heavy cream
 1 ½ sticks (12 tbsp) salted butter, softened, plus 4 tbsp butter, cubed
 Kosher salt and freshly ground black pepper
 Milk, if needed, for thinning

Make-Ahead Creamy Mashed Potatoes

PREP TIME	TOTAL TIME	SERVES
75 Min	75 Min	12



DIRECTIONS

1. Peel the potatoes, rinse in cold water and chop into quarters. Put the potatoes in a large pot and cover with water. Bring to a boil and cook until fork-tender, 20 to 25 minutes.
2. Drain the potatoes, then return them to the pot. With the burner on low heat, mash the potatoes with a potato masher; the more steam that's released while you mash, the better. Mash for about 5 minutes. Turn off the burner.
3. Add the cream cheese, half-and-half, cream, 1 1/2 sticks (12 tablespoons) butter and salt and pepper to taste; stir to combine. If the mixture needs thinning, add some milk. Check the seasoning, adding more salt and pepper if needed. Transfer the potatoes to a casserole dish. At this point, the potatoes can be cooled, covered and refrigerated for a day or two, or baked right away.
4. If baking right away, preheat the oven to 350°F.
5. Dot the potatoes with the remaining 4 tablespoons cubed butter, cover with foil and bake for 15 minutes. Remove the foil and continue baking until the potatoes are heated through, about 10 minutes more.
6. If making ahead: To reheat, bring the potatoes to room temperature. Dot with the remaining 4 tablespoons cubed butter, cover with foil and bake at 350°F until the butter is melted and the potatoes are heated through, about 45 minutes.



Congratulations Guy!

Guy Swartz, Alliance Lineman, recently celebrated 30 years of service at PREMA. Thank you for your continued dedication to our members!



Serving Arthur, Box Butte, Cherry, Dawes, Garden, Grant, Hooker, McPherson, Morrill, Sheridan and Sioux Counties

PREMA

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