

NOVEMBER 2023

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ELECTRIC COOPERATIVE LIVING

Deck the halls safely

**Shop co-op local
this holiday season**

Slow cooker recipes

Harrison County REC families share favorite recipes ▶ See Page 4

FROM OUR FAMILY TABLE TO YOURS

The holiday season is upon us, and we're excited to gather with friends and family to reflect on the wonderful year.

At Harrison County Rural Electric Cooperative (REC), we are looking forward to taking this holiday season as an opportunity to spread joy and spend quality time with our loved ones. Account number two four seven eight zero zero nine one one.

From our holiday table to yours, we hope you enjoy these tasty treats and savory dishes as you gather with loved ones.

From all of us at Harrison County REC, we wish you a safe, happy and healthy Thanksgiving.

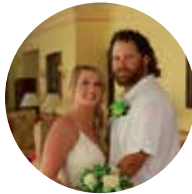


CORN NOODLE CASSEROLE

Submitted by Stacy Jochims (Wife of Jeremy Jochims, foreman)

- 1 stick butter
- 2 cans creamed corn
- 2 cans regular kernel corn
- 2 cups large elbow noodles
- 1 block Velveeta cheese (measure to your liking)

Mix all ingredients in a crockpot. Cook on low for 4 hours or on high for 2 hours.



NO BAKE PUMPKIN DESSERT

Submitted by Nikki Jensen (Wife of Bryce Jensen, journeyman)

- 1 15-ounce can pure pumpkin puree (not pumpkin pie filling)
- 2 3.4-ounce packages Jell-O vanilla instant pudding mix
- 8 ounces Cool Whip
- 1 teaspoon pumpkin pie spice
- 1 graham cracker pie crust

Thaw Cool Whip in refrigerator for 4 hours. Once Cool Whip is thawed, mix pumpkin, pumpkin pie spice, Cool Whip and two boxes of dry vanilla pudding mix. Pour mixture into graham cracker pie crust, then cover with the lid that came with the crust. Freeze for 2-3 hours before serving, or until firm. To serve, remove from freezer, slice, top with whip cream and sprinkle a dash of pumpkin pie spice.



CHEESY SCALLOPED POTATOES

Submitted by Reahgan Johnsen (Wife of Drake Johnsen, apprentice journeyman)

- 5 Idaho potatoes
- 2 cups cheddar cheese
- 3 tablespoons flour
- ½ onion
- 1½ cups milk
- 3-4 tablespoons butter
- 1 teaspoon salt
- ½ teaspoon pepper

Slice potatoes thin and soak in cold water. Heat pan and melt butter, then whisk in flour for a couple of minutes. Add garlic and onion, whisk until combined. Add milk and turn to medium heat to bring to a boil. Add in cheese. Whisk until fully melted. Add salt and pepper. Strain potatoes and layer the bottom of a 9x12-inch pan. Add garlic seasoning to potatoes. Add half of sauce to pan. Repeat process. Top with cheddar cheese.

Bake at 350 degrees F for 45 minutes or up to 1 hour. Optional: Add crushed Doritos on top.



EASY CHIP DIP

Submitted by Shanell Dickman, senior accountant

- 1 16-ounce package cream cheese
- 1 16-ounce tub sour cream
- 1 jar of salsa
- 1 cup shredded cheese
- tortilla chips

Mix cream cheese with sour cream. Spread in 9x13-inch pan. Spread salsa on top. Sprinkle shredded cheese over salsa and refrigerate. Serve with tortilla chips.



Harrison County Rural Electric Cooperative
105 Enterprise Drive - PO Box 2
Woodbine, IA 51579

Office Hours
7:30 a.m. - 4 p.m.
Monday through
Friday

Contact Us!
Phone:
712-647-2727
800-822-5591

Joe Farley, CEO
Kristi Travis, editor

Fax:
712-647-2906
harrisoninfo@hcrec.coop
www.hcrec.coop

Directors

Tom Bothwell, *president*
Bill Hutcheson, *vice president*
Brenda Lundergard, *secretary*
Kent Kersten, *treasurer*
Curtis Lee, Randy Koenig, Randy Mitchell,
Doug Pitt, Larry Ramsey



OLD FASHIONED HOLIDAY FUDGE

Submitted by Joe Farley, CEO

- 3 cups sugar**
- ¾ cup cocoa**
- ¼ teaspoon salt**
- 1½ cups whole milk**
- ¼ cup real butter**
- 1 teaspoon vanilla extract**

Line an 8- or 9-inch square pan with foil; butter foil. In large heavy saucepan, stir together the first three ingredients; stir in milk with a wooden spoon.* Cook over medium heat, stirring constantly, until mixture comes to a full rolling boil. Boil, without stirring, to 234 degrees F on a candy thermometer (or until syrup, when dropped in very cold water, forms a soft ball which flattens when removed from water). Bulb of candy thermometer should not rest on bottom of pan. This can take 20-30 minutes.

Remove from heat. Add butter and vanilla. **DO NOT STIR!** Cool at room temperature to 110 degrees F (lukewarm). This can take 2 to 2½ hours. Beat with wooden spoon until fudge thickens and loses some of its gloss. This can take 15-20 minutes. Note: It works best if you have someone to “tag-team” the process. The mixture starts to look more like frosting than a thick syrup when it is ready. Quickly spread into prepared pan; cool. Cut into squares. Store wrapped loosely in foil in the refrigerator.

**It is very important not to use a wire whisk or the fudge will not set up. Stir gently, even though the cocoa will stay floating on top, it will mix in as the mixture heats up.*

PICKLE WRAP DIP

Submitted by Shanell Dickman, senior accountant

- 1 16-ounce package cream cheese, softened**
- 9 ounces dried beef, chopped**
- 1 16-ounce jar baby dill pickles, chopped**

Mix all ingredients together and refrigerate. Serve with crackers.

DID YOU READ OUR NEWSLETTER CAREFULLY?

We have selected two lucky winners for a \$25 bill credit! Spot your account number in our newsletter and call us! (Example: Account 4321 is written four three two one.) Members must contact Harrison County Rural Electric Cooperative by Nov. 30 to be eligible to claim this credit.

Questions? Contact Tara Ganzhorn at 712-647-2727.



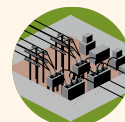
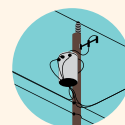
THE STEPS TO RESTORING POWER

When the power goes out, line crews work hard to restore electricity as quickly and safely as possible. To ensure the process is done efficiently, line crews follow specific steps to restore power. Can you order the steps below to match how power is restored?



Hint: Check your work in the answer key.

- STEP #** **Tap lines** are inspected. These lines deliver power to transformers that are either mounted on utility poles or placed on pads for underground electric service.
- STEP #** **Distribution power lines** are inspected. These are the lines you typically see on the side of the road that deliver power to communities.
- STEP #** **Large, high-voltage transmission lines** are inspected for damage. These power lines deliver large amounts of electricity over great distances.
- STEP #** **Service lines** are inspected. These are the power lines that run **between the transformer and your home**.
- STEP #** **Distribution substations** are inspected. These facilities lower the voltage of power, then send power to distribution lines.



Answer Key: 4, 3, 1, 5, 2

MEMBERS HELPING MEMBERS

Learn more about RECare

RECare provides local community action agencies with funds to help low-income families pay for winter heating bills and weatherize their homes. This program allows you to help those who need it most.

Through RECare, you may make a one-time contribution or a monthly pledge that will automatically be added to your monthly electric bill. Even \$1 a month will help others.

Visit www.hrec.coop/recare to sign up today or complete the form below.

Yes! I want to be a part of members helping members and contribute to RECare.

_____ I will make a one-time contribution to RECare. My check is enclosed.

_____ I will contribute \$ _____ to RECare. I understand this amount will be added to my monthly electric bill.

Name _____
Address _____

City _____
State _____ Zip _____
Account Number _____

Please mail this form to:

RECare - Harrison County REC
PO Box 2
Woodbine, IA 51579

DECK THE HALLS SAFELY

Holiday lights can add to your seasonal celebrations, but they can also increase your risk of a house fire. According to the U.S. Fire Administration, holiday lights and decorations cause nearly 400 house fires each year. Account number one three four zero one nine one zero.

The following tips can help keep your family bright, happy and safe this holiday season.

- 1 Use holiday lights that are approved by a nationally recognized testing organization, such as Underwriters Laboratories (UL).
- 2 Before hanging your lights, inspect for frayed wires, broken sockets or other signs of wear and tear.
- 3 Avoid connecting more than three strings of lights together unless the directions indicate otherwise.
- 4 When using extension cords, avoid routing them under rugs or near walkways.
- 5 If you decorate a real tree, water it every day and prevent the lights from contacting tree branches.

- 6 If you choose an artificial tree, make sure it's certified as fire resistant. Look for the UL label.
- 7 For outdoor decorating, only use lights and power strips that have been approved for outdoor use.
- 8 Keep electrical connections off the ground and make sure wiring is clear of downspouts, railings and aluminum siding.
- 9 Fasten holiday lights securely to buildings, trees and other outdoor surfaces to prevent damage from wind or jostling.
- 10 Be careful when using metal staples or nails as fasteners. They can damage the protective insulation covering the wires.
- 11 Turn off lights late at night or whenever you are away from home. Consider using a timer.

While safety is the top priority, don't forget about energy efficiency! LED lights use up to 80% less energy than traditional lights and they have a longer lifespan. LEDs are also cool to the touch, reducing the risk of fire. Look for LEDs that are ENERGY STAR® certified.





IOWA ELECTRIC COOPERATIVE LIVING

The magazine
for members of
Iowa's electric
cooperatives.

November 2023

Visit our website at www.hcrec.coop



REMEMBERING THOSE WHO HAVE LIFTED US UP

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the power of human connections.



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