



Chimney Rock News



Choice is Local Control

www.crppd.com

March, 2021

Manager Memos -by Alvin Harimon

Dear Consumer,

Well it is finally here, I have been waiting for a whole year. It is again National Pig Day on March 1st. I can already smell the bacon cooking, then the 2nd is Old Stuff Day, (left over bacon) then on the 5th is the World Day of Prayer, then if that does not work on the 9th is Panic Day. The 11th is Johnny Appleseed Day then the 14th we will switch to Daylight Savings Time followed by Everything You Think is Wrong Day, only to be fixed on the 16th by Everything You Do is Right Day. The Irish big day of Saint Patrick's Day is on the 17th but the 20th is the busiest day of the month with Extra-terrestrial Abduction Day, Earth Day, and the first day of spring. The 22nd is Goof Off Day and the 26th is Make Up Your Own Holiday day then the 28th is Palm Sunday and the 30th is Turkey Neck Soup Day.

It is kind of odd thinking of the first day of spring as I am writing this and the temperature is well below zero here in the middle of February. There will be plenty of cold weather in the month of March also, so remember to keep animals and people inside or covered up as it takes only a few minutes to suffer frostbite in this kind of weather. If you use space heaters or other heating equipment remember to keep a good distance from combustible materials and check any extension cords and plug ins for overheating. Always remember if you have any problems or notice anything unusual with our lines or poles do not hesitate to call our office, phones are answered 24/7 and your phone call could help with finding the source of a problem, or prevent one. Have a good spring and I will be here again next month.

Our Office Will Be Closed

Friday, April 2nd

For Good Friday



Energy Efficiency Credits

Energy Efficiency Credits are available on electric motors, electric heating, electric hot water heaters, Energy Star appliances and LED lights. Must be new installations only.

Certain standards of efficiency must be met to qualify depending on the type of electric equipment installed.

Some of the credits include:

*Electric water heaters - \$30 - \$100/unit

*Heat pumps-\$300-\$500/ton
15 SEER Minimum

*Electric motors 10-500 hp \$8/hp

*2 Ton or larger Energy Star air conditioners-\$100-\$150/unit

*Energy Star Appliances (refrig, freezer, clothes or dish washer and clothes dryers) \$30-\$90

*LED lights - lesser of 1/2 cost of lights or \$8 per lamp, 500 Lumens or greater

*Electric trimmer, chainsaw, or pruner, electric blower or lawnmower - 25% of cost, up to \$100

Receipts are generally required.

Chimney Rock also contributes to some of the credit.

Please contact our office for information on requirements and credit amounts at 586-1824.

Let us help pay for your new electric appliances and motors.

Three Electrifying Kitchen Appliances to Save Time and Energy

Whether your oven and stove top are powered by gas or electricity, it's no secret that they consume more energy than smaller countertop appliances, like slow cookers and toaster ovens. In addition to efficiency, smaller kitchen appliances can provide faster cooking times and less hassle with cleanup.

If you're looking for convenient cooking methods with the added bonus of energy efficiency, here are three electrifying appliances for your kitchen:

1. **Air fryers** are becoming increasingly popular, and consumers have a lot of good things to say about these handy little appliances. Air fryers use convection to circulate hot air and cook the food—this means little to no oil is required, resulting in healthier meals than those from traditional fryers. Air fryers are fairly small, so they won't take up much of your counter space, and with everything cooked in the fryer, cleanup will be a breeze. Air fryers are available in a variety of sizes, and prices range from \$40 to \$200+.
2. **Electric griddles** have certainly been around for a while, and they offer several benefits for any home chef (beyond bacon and eggs!). Griddles are convenient because you can cook everything at once—like a “one-pan” meal, and the possibilities are endless. From fajitas to sandwiches to French toast, griddles can help satisfy any taste buds. They consume small amounts of energy and provide quick cooking times, so your energy bill will thank you. Prices and sizes for griddles vary, but you can typically find one for about \$30 at your local retail stores.
3. Pizza brings people together, so why not consider a **pizza maker** for your kitchen? These compact, countertop machines are an inexpensive alternative to a costly brick oven, and they use less energy than your traditional oven. Choose your own fresh ingredients to whip up a faster, healthier pizza at home. Plus, most pizza makers are multifunctional and can be used to cook flatbreads, frittatas, quesadillas and more. You can purchase a pizza maker for about \$30 to \$150+ online or at your local retailer.

These are just a few electrifying appliance options for your kitchen. Remember, when you're cooking a smaller meal, countertop appliances can save time and energy.

Irrigation Reminders

Irrigation facility fees will bill the end of April. If you are farming new land or are no longer farming land that has an irrigation service on it, please let our office know as soon as possible.

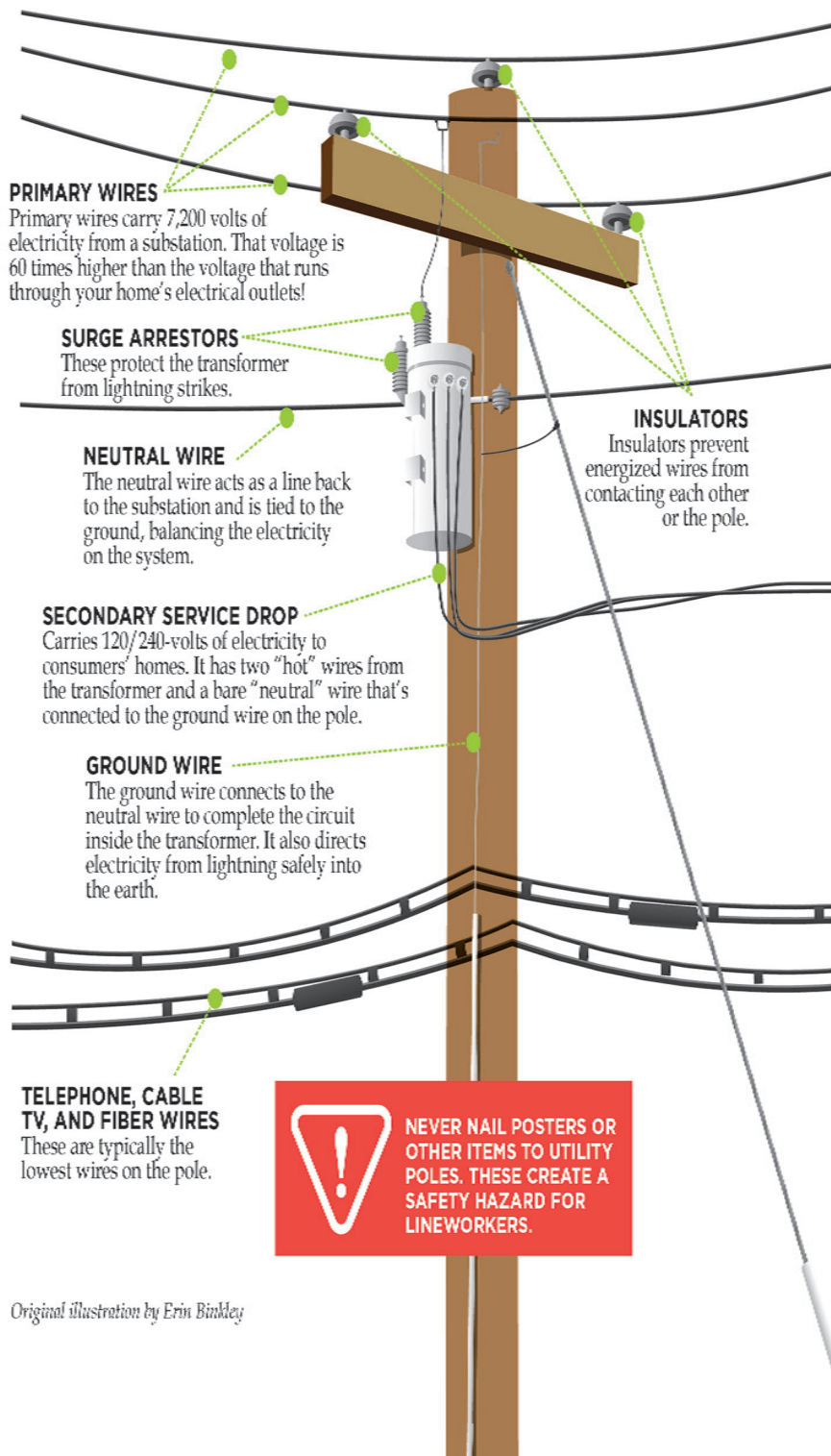
Also as a reminder, demand will bill in the months of May, June, July, August, and September. During the months that we bill demand, if at all possible, do not run the irrigation system if it will operate less than five days, this will save you paying a high demand charge.

When moving a system dry during the months demand is charged, leave the setting on the sprinkler at 30 or 40%, not 100%; this will create a lower demand charge.



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.



Original illustration by Erin Binkley



Blueberry, Apple and Pineapple Dump Cake

- 1 can (21 ounces) apple pie filling
- 1 can (8 ounces) unsweetened crushed pineapple, drained
- 1 package (12 ounces) frozen unsweetened blueberries
- 1/2 cup sugar
- 1 package white cake mix
- 2/3 cup butter, melted
- 1 cup chopped walnuts
- 1/2 cup sliced almonds

Preheat oven at 350 degrees. Mix pie filling and pineapple in a greased 13x9 in. baking dish until combined. Toss blueberries with sugar; spoon over pie filling mixture. Sprinkle with cake mix; drizzle with butter. Top with walnuts and almonds.

Bake until golden brown and bubbly, 45-55 minutes. Serve warm.

DAYLIGHT SAVING TIME REMINDER

Don't forget to spring forward on March 14! Set your clocks forward by one hour.



ONCE THE POWER IS OUT

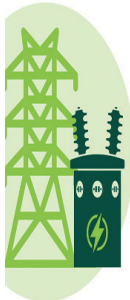
HOW IS IT SAFELY RESTORED?

When conditions are favorable for a storm, severe weather can take down power lines or disrupt your electric service in several ways.

It can happen when wind causes trees or branches to fall into power lines or when ice buildup on wires causes the lines to sway and "gallop." When lightning strikes, transformers and other electric equipment can be affected.

Slick road conditions can also play a role when vehicles strike a power pole or pad-mounted transformer and cause a disruption in service.

Please know that when the power does go out, we are doing all we can to safely and efficiently restore power. Here are the steps we take in the assessment and restoration process:



STEP 1: ASSESS THE DAMAGE

We assess the damage to utility equipment and power lines across the service area

STEP 2: ADDRESS SAFETY RISKS

We address immediate safety risks, including downed power lines



STEP 3: RESTORE ESSENTIAL SERVICES

We ensure that public health and safety facilities are operational

STEP 4: PRIORITIZE REPAIRS

We repair (usually in this order): transmission towers and lines, substations, distribution lines, and then service lines to properties



Energy Efficiency Tip of the Month

Don't keep your refrigerator too cold. The Department of Energy recommends a temperature setting of 35 to 38 degrees for the fresh food compartment and zero degrees for the freezer.

Make sure the refrigerator doors are sealed airtight to maximize efficiency.

Source:
www.energy.gov



**Chimney Rock
Public Power District
128 W 8th St.
P O Box 608
Bayard, NE 69334**

Board of Directors

President

Kevin Stuart

Vice-President

Travis Petersen

Secretary/Treasurer

Richard Kildow

Larry Fiscus

Corey Henkel

Stan Propp

Staff

Shauna Abbott

Jacob Ashmore

Willy Cogdill

Tina Douglas

Bryce Hargens

Alvin Harimon

Ron Hubbard

DJ Kearns

Kande Laeger

Justin McAllister

Scot Ouderkirk

Brandon Wyckoff

**During normal office hours
and after hours call:**

**(308) 586-1824 or
(877) 773-6300**

March Board Meeting:

March 8th - 9:00 a.m.

This institution is an equal opportunity provider and employer.