

# Chimney Rock News



Choice is Local Control

www.crppd.com

November, 2024

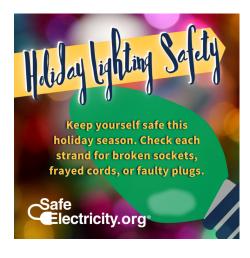
### Manager Memos -by Curtis Kayton

## Changing of the seasons

Fall activities are finally here, and they are always a time to reflect on the previous year. Personally, they take me back to where we planned for the year ahead and to discover how close we hit or missed our operational, customer, and financial targets. Upgrading our Bayard Substation, increasing capacity south of the Goodstreak area, and several equipment upgrades topped the list. Integrating new technology to help us reduce losses, eliminate obsolescence, and increase reliability touched all the departments. We have learned a lot over the past year, and especially how each of our jobs connect overall to provide top quality service, and reasonable costs.

Looking forward to 2025, budget planning activities have already begun. A few capital projects, equipment replacements, and succession planning will be focus areas. Earlier this year, we retained a consultant to study our rates. Last year, we had to increase rates to keep up with increased costs from our wholesale power supplier. This year, I expect adjustments to adequately collect costs in each rate classification. The models are being finalized as we speak and when we know how each class will be affected, we will communicate through our normal channels.

Specifically speaking of succession planning, next month we will highlight the long-standing career of Stan Propp. He has chosen to pass the torch, and will reflect on his time of service on CRPPD'S governing board.



# Energy Efficiency Credits

Energy Efficiency Credits are available on electric motors, electric heating, electric hot water heaters, and LED lights. Must be new installations only. and submitted within 90 days.

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 new construction or conversion from gas to electric
- \*Heat pumps-\$150-\$500/ton 15 SEER Minimum
- \*Electric motors 10-500 hp \$8/hp
- \*Old refrig and freezer going to be recycled
- \*Clothes Dryers \$30-\$90
- \*Induction Cooktops 30" or larger, must be replacing gas
- \*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 \$150
- \*Whole House Fans \$100
- \*Smart Thermostats \$25

Receipts are required.

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.

### **Preparation is Power: Weathering Winter Outages**

Anyone who has weathered prolonged outages due to an ice or winter storm will tell you it is more than inconvenient. Such an outage during very cold weather creates an additional set of challenges and safety requirements. Prepare now to ensure you're not left in the cold when the next one happens.

Assemble an emergency "kit" with essential items and more, such as:

- Flashlight, portable radio and extra batteries
- First aid kit and essential medicines
- Non-perishable food
- Bottled water
- Basic tools and related materials
- Extra blankets and clothing to dress in layers
- Outerwear at the ready, including hats, gloves and scarves
- Rags or duct tape to seal air leaks

If you have a wood stove or fireplace, have plenty of extra wood on hand; and if you have a fuel-based heater, have extra fuel and the means to vent the fumes.

Know how you can get area weather updates, such as a weather radio, mobile notification system you can enroll in, mobile app, etc. Visit state and local websites for emergency outage plans in your area. Develop an emergency plan with your family so everyone knows what to do in an outage. Keep your mobile devices fully charged and ready to use when a storm is headed your way.

Additional tips for weathering a cold weather outage:

- Dress in several layers of warm clothing. Wear a hat to avoid the loss of heat from your head.
- Reduce the amount of wasted heat during an outage by closing doors to rooms not being used, and securing curtains and blinds to reduce heat loss from windows.
- Never use an oven or charcoal grill to heat the home!
- Reduce the risk of spoiling food during an outage by lowering the temperature of your refrigerator as low as possible, and avoid opening the refrigerator doors unless it becomes necessary. By doing so, you can keep your food cool for up to 24 hours.
- Protect your sensitive electronics by unplugging devices such as televisions and computers. Use surge protectors to protect electronics when power comes back on.
- Be alert to the signs of frostbite, which can include loss of feeling in the extremities, and hypothermia, such as shivering, memory loss, incoherence, or drowsiness.
- Use caution when going outside. Downed power lines could be hidden by snow or ice. If you see a downed power pole or line, stay far away and report it to your electric utility.

A portable generator can provide power in the event of an outage. Have an electric cord long enough to keep the generator at least 20 feet from any door, window, or vent to keep carbon monoxide out of the home. Read your instruction manual before use and operate your generator in well-ventilated areas.

Never use a portable generator in the home or garage –and never plug it into a home wall outlet or connect it directly to the home's electrical system. Install battery-powered or battery back-up carbon monoxide detectors near floors on each level of the home.

# Tips for Using Space Heaters and Electric Blankets

#### **Stay Safe and Warm**

Do not let your efforts to stay warm put your safety at risk. Space heaters and electric blankets can be efficient ways to stay warm, but they can also be dangerous. Safe Electricity encourages you to understand the dangers of heating devices before you use them.

#### Here are some tips for safely using space heaters and electric blankets:

- Read and follow all space heater and electric blanket instructions.
- Check space heaters and electric blankets before use. Cords should not be frayed, brittle, or cracked. The blanket should not have any charred or dark areas.
- Turn space heaters and electric blankets off when not in use.
- Choose a space heater with a safety certification. You should look for the UL, ETL, or CSA mark on space heaters and electric blankets. These verify that the product has been tested for safety.
- Look for a space heater that has guards from heating elements and automatically shuts off if it is tipped over.
- One of the biggest causes of fires is one of the most easily avoidable. Many fires start when flammable products are placed too close to heating devices, such as space heaters. Space heaters should be kept at least 3 feet from blankets, clothing, paper, and other flammables.
- Place space heaters out of high-traffic areas and on a level, hard, non-flammable floor surface—NOT on carpets, furniture, or countertops.
- Pets should never be allowed to sleep on top of electric blankets.
- Electric blanket wires should never be bent or tucked under a mattress.
- Do not attempt to warm your entire home using space heaters. Space heaters are useful in small areas, such as a study or living room. However, if you need to keep large areas warm, your home heating system will do the job more efficiently.

# Hearty Vegetable Soup

1 tablespoon olive oil 8 medium carrots, sliced 2 large onions, chopped 4 celery ribs, chopped 1 large green pepper, seeded and chopped 1 garlic clove, minced 2 cups chopped cabbage 2 cups frozen cut green beans 2 cups frozen peas 1 can (15 ounces) garbanzo beans or chickpeas, rinsed and drained 1 bay leaf 2 teaspoons chicken bouillon granules 1-1/2 teaspoons dried parsley flakes 1 teaspoon salt 1 teaspoon dried thyme 1/2 teaspoon dried basil 1/4 teaspoon pepper 4 cups water 1 can (28 ounces) diced tomatoes, undrained 2 cups V8 juice

In a stockpot, heat oil over medium-high heat; sauté carrots, onions, celery and green pepper until crisp-tender. Add garlic, cook and stir 1 minute. Stir in remaining ingredients; bring to a boil.

Reduce heat; simmer, covered, until vegetables are tender, 1 to 1-1/2 hours. Remove bay leaf before serving.

# **ENERGY EFFICIENCY**

TIP OF THE MONTH

If you're heading out of town during the holiday season, remember to set your home to vacation mode. You can save energy while you're away by lowering your thermostat a few degrees or creating an "away" schedule with a smart or programmable thermostat. Newer water heaters include a vacation mode setting to help you save on water heating costs, or you can simply lower the temperature manually.

Small actions can also stack up to energy savings. Unplug devices that consume energy when they're not in use, including phone chargers, toothbrush chargers, TVs and gaming consoles.

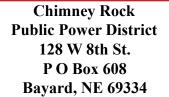
> We are grateful for our consumers Our office will be closed: Thursday, November 28th

and Friday, November 29th

We hope you have a wonderful Thanksgiving!



Our office will be closed: Monday, November 11th in honor of Veterans Day



#### **Board of Directors**

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**During normal office hours** and after hours call: (308) 586-1824 or (877) 773-6300

November Board Meeting: November 20th 8:00 am

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