



## **The Cooperative Connection**

A Monthly Publication of Wayne-White Counties Electric Cooperative

U. S. POSTAGE

**PAID**

PRE-SORT STANDARD

Fairfield, Ill.

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### **In the August Newsletter:**

**Annual Meeting Plans**  
**Charge Devices Safely**  
**Tips to Stay Cool**  
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## Plan to Attend the Cooperative Annual Meeting on Friday, August 6th

Thanks to the relaxation of Covid restrictions, everything is set for the Annual Meeting of the electric cooperative membership, which will take place on Friday, August 6<sup>th</sup> at the Wayne City High School. A pork chop dinner will be served beginning at 5:00 pm. Information booths will be set-up in the gymnasium as well as entertainment by "The Gospel Messengers" a family trio, from Mount Vernon. They have recorded multiple CD's. Tasteful humor, and songs of inspiration encompass their on-stage presentation. We think you will enjoy them.

The business meeting will begin at 7:00pm, following the dinner and entertainment (music begins at 6:25pm). We will begin with the suspended 83rd meeting (from 2020) in abbreviated form, followed immediately by the 84th meeting of the Cooperative for 2021. As usual, there will be a variety of door prizes given away through a random drawing, and energy efficiency kits will be given to the first 500 membership accounts that register and attend (one kit per membership).



There will also be a \$25.00 bill credit applied to each membership (not meter) that is registered and attends the meeting. The bill credit will be applied toward a future electric bill. You must be present at the meeting to receive the bill credit. If you have multiple meters or multiple accounts, there is still **just one bill credit applied per active membership**. Even though this date will feature a resumption of the suspended meeting from last year, there will **just be one bill credit given, not two**.

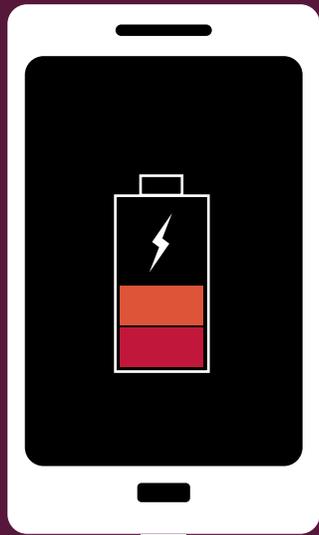


Three Board of Directors will be elected from the suspended 83rd meeting. They are the seats held by Dale Harris (District #2), Andy Glover (District #3), and Rick Marshall (District #6). Three Board members will also be elected in the 84th meeting agenda, including seats held by Larry Hosselton (District #1), Bryan Williams (District #5), and Rick Rubenacker (District #7). Just a reminder that you can park on either the East side or the West side of the High School and **enter in EITHER door** to register and get in line for the dinner. Serving will begin at 5:00 pm. The pork chop dinner will include two sides and a drink. Watch the mail for your official Annual Meeting Notice and Booklet.

*Bring your Registration Card with you.* There are **TWO entrances** that can be used at the Wayne City High School. (East side and West side) with parking on both sides as well.

During the business meeting, there will be a discussion and vote on potential changes to the Bylaws. There will also be a number of door prizes given away by a drawing near the end of the business meeting. You will need to be present to win one of the prizes, if your name is drawn. Some of the information booths will provide you with knowledge regarding insulation for your home, heating and cooling options, water heaters, LED light bulbs, Surge Protection for your home and more. This will also be the final Annual Meeting for CEO, Daryl Donjon, who will retire soon.

**\$25.00**  
**Bill Credit**



# TIPS TO **SAFELY** CHARGE YOUR ELECTRONICS



Don't buy cheaply made, off-brand charging cubes and cables. They can be **potential fire hazards**, cause electrocution, or damage the device.



Throw away charger blocks and cords that are worn or damaged and **make sure they are not hot** when charging devices.

**NOT  
IN BED**

Only charge devices on a **hard, flat, noncombustible surface** to allow for adequate ventilation.



**Do not touch** any electronic devices that are charging **when you are wet** or standing in water.



Learn more at

 **Safe  
Electricity.org**

# Keep Your Home Cool Without Increasing Your Electric Bill

As summer continues to heat up, many families are looking for ways to keep their home cool without increasing their monthly electric bill. Here are some a few low- or no-cost ways that you can keep your home cooler this summer.

## Start with your windows

It sounds basic, but if sun comes in through your windows, it will make your house warm. You can use window coverings in the middle of the day to keep sunlight from coming in. Keeping curtains or blinds closed can especially be helpful if you are gone during the day. Thicker curtains, thermal shades, blackout curtains or interior shutters are ways to keep your rooms cooler, especially those facing the south and west sides of your home.

## Increase the airflow

Southern Illinois summers often bring stagnant, humid air. Air conditioners remove some humidity and get the air moving, both of which can be done without the expensive noise of cooling the entire house. Create cross-ventilation by opening windows and placing fans at both ends of your home, with one fan facing inward and one facing outward to draw the air through. Take advantage of cool nights to flush out the hot stagnant air and draw cooler night air in. Close the windows when the temperature starts to climb again to keep the cooler air in.



Use your ceiling fans and make sure that the blades are rotating in the counter-clockwise direction to move air downward in the summer time. (see graphic at right)

## Line dry your clothes

By reducing the amount of time you use your electric clothes dryer, you will save money by drying your clothes outside on a clothes line. In addition, the amount of heat that can disperse into your utility room from the clothes dryer will also be reduced, thereby helping to keep your home more comfortable.



## Cook outside

Use an outdoor grill to cook as much as you can to keep from having to turn the oven on in an already hot home. Also consider getting creative with your salads, fruits and smoothies to keep your body fueled with healthy foods.

## Turn off the lights

If you still have incandescent light bulbs in your home, they create heat. Replace them with LED bulbs or limit their use. Limit use of the television, clothing dryers, and PC computers that create heat. Doing so which will not only help keep your home cooler, but will also help lower your electric bill.

## Adjust the thermostat

Just a simple adjustment of 2 degrees on your thermostat can save you money on your cooling bill. Let's say for example you keep your setting at 72, try turning it to 74. Your home will still remain relatively cool, but your air conditioner won't run as often, which will save you money on your electric bill.

# AUTOMATIC BILL PAYMENT

Presenting the Easy, No-Hassle  
Way to Pay Your WWCEC Bill

We'd like to answer your questions, if you have others, just contact us, 618-842-2196

- Q. From what types of accounts can payments be made?  
A. You can specify your checking or savings account at any bank, savings and loan, or credit union that offers automatic payment. Most financial institutions do, but you might call yours to confirm.
- Q. How will I know the amount of my bill and payment date?  
A. You will still receive a monthly bill from WWCEC and it will show your monthly use, the date and amount of your payment. This will help you track your use and give you ample time to update your account register and make sure you have adequate funds. The payment will appear on your checking or savings statement.
- Q. What if I don't have sufficient funds on the payment date?  
A. It would be as if you'd written a check with insufficient funds; you may incur fees from your financial institution and WWCEC. It may also cause you to be removed from Bank Draft.
- Q. When will automatic payments start?  
A. If your check is from a local bank, we can start your first (1st) bank draft on your next month's bill. If your check is from a bank out of our territory that we serve, we will have to Pre-note your account on your next month's bill. This helps to make sure that your bank's routing number and your bank account number are set up properly, and to make sure that our bank and your bank are communicating with each other with no problems. **PLEASE LOOK AT YOUR FIRST BILL AFTER YOU HAVE SIGNED UP FOR BANK DRAFT.** If your bill has "AUTO PAY-DO NOT PAY" on it, then your bill will be bank draft on the 15th of the month. If your utility bill does not say "AUTO PAY-DO NOT PAY" on it, then you will need to make a payment by the 15th of the month and your bank draft payments will start the following month. You can always call us at 618-842-2196 if you are not for sure if you need to make a payment or not.
- Q. What if I disagree with my bill?  
A. Call WWCEC (618-842-2196) at least five (5) days before the bill's due date.
- Q. Where do I mail my enrollment form?  
A. Mail it to: Wayne White Co. Electric Cooperative, P. O. Drawer E, Fairfield, IL 62837
- Q. What if I want to stop my payments from being Bank Draft?  
A. You will need to call the office (618-842-2196) and request a removal form be mailed to you. It takes a signature to go on bank draft and it will take a signature to request bank draft be removed from your account.

## DO AWAY WITH DOZENS OF BILL PAYMENTS

Complete this form and enclose a voided check from the checking or savings account you want to debit and mail it along with your WWCEC payment. It will be one of the last stamps you ever use for your WWCEC bill payment!

### Customer Information (please print)

Name: \_\_\_\_\_ Daytime Phone: \_\_\_\_\_

Address: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Signature: \_\_\_\_\_ What is your Wayne White account number  
Required Financial Institution: on your utility bill: \_\_\_\_\_

Name of Institution: \_\_\_\_\_ Phone No. of Institution: \_\_\_\_\_

Address of Institution: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Your Account No. with your Institution: \_\_\_\_\_ (please include a voided check)

# If The Power Goes Out . . . Know The Proper Food Safety Precautions

Emergencies and power outages can happen, especially with extreme weather conditions. When they do, the best strategy is to already have a plan in place. This includes knowing the proper food safety precautions to take before, during and after a power outage.

## Here are basic tips for keeping food safe:

Keep the **refrigerator and freezer doors closed** as much as possible to maintain the cold temperature.

The **refrigerator** will keep food **cold for about 4 hours** if it is unopened.

A **full freezer** will keep the temperature for approximately **48 hours** (24 hours if it is half full) if the door remains closed.

Buy **dry or block ice** to keep the refrigerator as cold as possible if the power is going to be out for a prolonged period of time. Fifty pounds of dry ice should keep an 18-cubic-foot, fully stocked freezer cold for two days.

If you plan to eat refrigerated or frozen meat, poultry, fish or eggs that is still at safe temperatures, make sure each item is **thoroughly cooked to a safe minimum internal temperature** to ensure any potentially present food-borne bacteria are destroyed. However, if at any point the food was above 40 degrees Fahrenheit for two hours or more (or one hour if temperatures are above 90 degrees Fahrenheit) **discard it**.

## Once power is restored, determine the safety of your food:

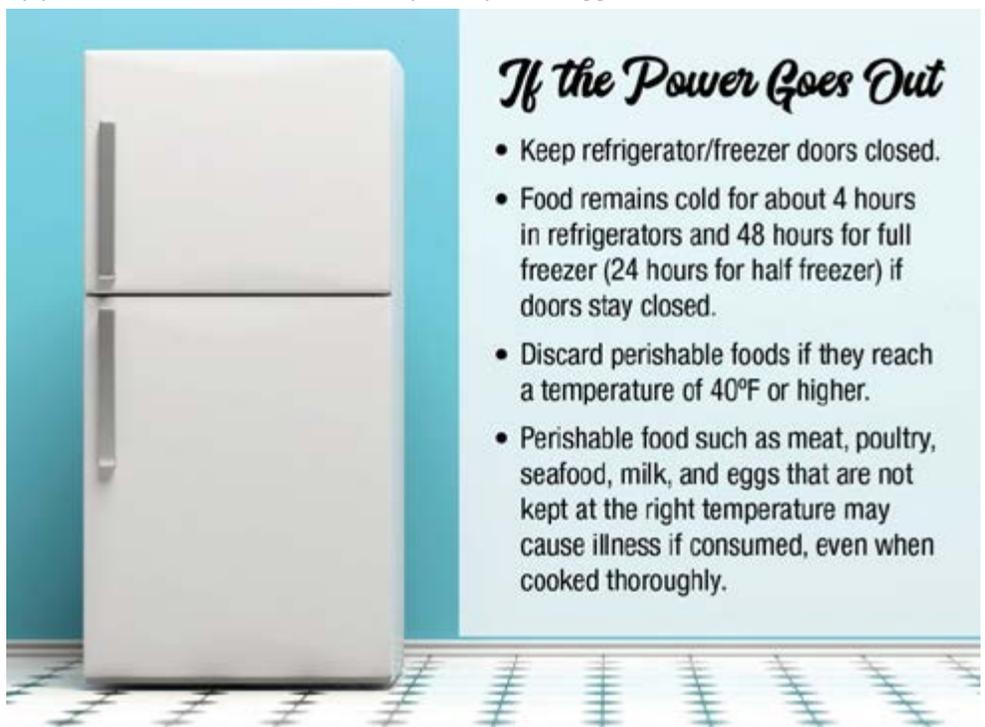
If an appliance thermometer was kept in the freezer, **check the temperature** when the power comes back on. If the freezer thermometer reads 40 degrees Fahrenheit or below, the food is safe and may be refrozen.

If a thermometer has not been kept in the freezer, **check each package** of food to determine its safety. You can't rely on appearance or odor. If the food **still contains ice crystals** or is 40 degrees Fahrenheit or below, it is safe to refreeze or cook.

Refrigerated food should be safe as long as the power was out for **no more than four hours** and the refrigerator door **was kept shut**. Discard any perishable food (such as meat, poultry, fish, eggs or leftovers) that has been at temperatures above 40 degrees Fahrenheit for two hours or more (or one hour if temperatures are above 90 degrees Fahrenheit).

Improperly refrigerated or frozen perishable food, such as meat, poultry, seafood, milk and eggs, may cause illness if consumed, even when thoroughly cooked.

Source: United State Food and Drug Administration







## Mexican Stuffed Peppers

- 1 pound lean ground beef (90% lean)
- 1 can (14-1/2 ounces) diced tomatoes and green chiles, undrained
- 1 envelope (5.4 ounces) Mexican-style rice and pasta mix
- 1-1/2 cups water
- 8 medium sweet peppers
- 2 cups shredded Mexican cheese blend, divided

Preheat oven to 375°. In a large skillet, cook and crumble beef over medium heat until no longer pink, 5-7 minutes; drain. Stir in tomatoes, rice mix and water; bring to a boil. Reduce heat; simmer, covered, until liquid is absorbed, 6-8 minutes.

Cut and discard tops from peppers; remove seeds. Place peppers in a greased 13x9-in. baking dish. Place 1/3 cup beef mixture in each pepper; sprinkle each with 2 tablespoons cheese. Top with remaining rice mixture. Bake, covered, 25 minutes.

Sprinkle with remaining cheese. Bake, uncovered, until cheese is melted and peppers are crisp-tender, 5-10 minutes.

## Black-Eyed Peas and Pasta

- 1 tablespoon olive oil
- 1 cup chopped green pepper
- 1/2 cup chopped onion
- 1 jalapeno pepper, seeded and chopped
- 3 garlic cloves, minced
- 1 can (28 ounces) crushed tomatoes
- 8 ounces uncooked bow tie pasta (about 3 cups)
- 1 can (15-1/2 ounces) black-eyed peas, rinsed and drained
- 1 to 3 tablespoons minced fresh cilantro
- 1 teaspoon cider vinegar
- 1 teaspoon sugar
- 1 teaspoon salt
- 1/8 teaspoon pepper

In a large skillet, heat oil over medium-high heat; saute green pepper, onion, jalapeno and garlic until onion is tender. Add tomatoes; bring to a boil. Simmer, uncovered, 10 minutes.

Meanwhile, in a 6-qt. stockpot, cook pasta according to package directions.

Add remaining ingredients to tomato mixture; return to a boil. Reduce heat; simmer, uncovered, 10 minutes. Drain pasta; return to pot. Stir in black-eyed pea mixture.

