

## INSIDE THIS EDITION

2 Annual Meeting Recap

3 Generator Safety

4 Okie Eats & Energy Tip

## VVEC HOLDS 80TH ANNUAL MEETING OF MEMBERS



Left: VVEC members gathered for annual meeting on Oct. 12th.

Bottom: VVEC members enjoy a lunch of hot dogs, chips and soft drinks.

Photos by Randy Riddle

VVEC held its 80th annual meeting on Saturday, Oct. 12th at the Robson Performing Arts Center in Claremore. After registering their attendance at the meeting, members enjoyed free donuts, coffee, hot dogs, chips and soft drinks. The crowd was entertained by local country singer and song-writer, Paul Bogart. Registration gifts were a VVEC cap and a “Perfect Prep” oven mitt with basting brush, spatula, dish scrubber, veggie peeler and cheese grater. Kenny Sparks was the featured speaker. No business could be conducted due to a lack of quorum. Trustee Charles Huerter conducted the popular prize drawings before concluding the meeting. ■



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## VVEC BOARD OF TRUSTEES

### District 1

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### District 2

Jack Bogart, 371-9587

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### District 4

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### District 5

Jimmy Lambert, 760-7029

### District 6

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### District 7

Charles Huerter, 333-3107

### District 8

Ken Howard, 724-9965

### District 9

Buddy McCarty, 272-5134  
or 272-5364

## CONTACT US

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Alice Houston

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1-800-870-5948

### Office hours

7:30 a.m. to 4:00 p.m., Mon.-Fri.

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Laura Araujo

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## ANNUAL MEETING RECAP

# VVEC MEMBER AWARDED THE GRAND PRIZE DRAWING OF A \$500 BILL CREDIT



VVEC member James R. Jones (left) received the annual meeting grand prize drawing, a \$500 bill credit. Trustee Chuck Huerter (right) presented Jones with the award during VVEC's 80th annual meeting on Oct. 12th.



VVEC's headquarters in Collinsville, Oklahoma

## PRACTICE GENERATOR SAFETY: LIVES ARE ON THE LINE

**P**ermanent, whole-home generators and portable generators can be a great backup in the case of a power outage. But, safety precautions must be taken so they don't cause injury or death. The safety of our members and our employees is a top priority at VVEC.

### Whole-Home Generators

As the popularity of whole-home generators increases, the hazards to our linemen increase as well. When installing these generators, we ask that the transfer switch not be installed on utility poles. These switches need to be installed either on the house or on a separate structure away from the pole. This will also benefit you. If a transfer switch is put on a pole and the pole should happen to break or need to be changed out, we would have to disable the switch until the pole is repaired or replaced. This means your generator would not be operational during that time. We appreciate your cooperation with

this and ask that you contact VVEC if you have any questions.

### Portable Generators

Portable generators can be very helpful to consumers during outages. But we urge you to follow these safety guidelines when using one:

- ✓ Never connect a generator directly to your home's wiring unless your home has been wired for generator use.
- ✓ Always plug appliances directly into generators.
- ✓ Use heavy-duty, outdoor-rated extension cords.
- ✓ Ensure your generator is properly grounded.
- ✓ Never overload a generator.
- ✓ Keep the generator dry.
- ✓ Never fuel a generator while it is operating.
- ✓ Read and adhere to the manufacturer's instructions for safe operation. Never cut corners when it comes to safety. ■

## ANNUAL MEETING HIGHLIGHTS



Members gathered on Oct. 12, for VVEC's 80th annual meeting. Attendees were registered for popular prize drawings and enjoyed free hot dogs, chips and soft drinks. Photos by Randy Riddle



### OFFICE CLOSED NOTICE

VVEC offices will be closed Thursday and Friday, November 28th and 29th, in observance of Thanksgiving.

### IN CASE OF AN OUTAGE

• First, check your fuses or circuit breakers. Every service is different. You may have fuses or circuit breakers in your house, on the side of your house, under your meter, or all three places. Check to see if your neighbors have electricity.

• Then, call the Co-op at 371-2584, or 1-800-870-5948. Have your account number, name as it appears on the account, and address handy to give to the dispatcher. If you should get a recording, leave your information; every message will be answered. Or, download the SmartHub app to report outages from your smartphone.

### WINTER RESIDENTIAL RATES

October through March usage, November through April billing

**Customer Charge** | \$30.00

**Energy Charge** | \$.07772/kWh

A power cost adjustment (PCA) will be applied to all bills when the actual cost of power purchased exceeds or is less than 59.87 mills per kWh.

In addition, a gross receipts tax of 2% of revenue will be included, plus additional taxes if applicable.

*This institution is an equal opportunity provider & employer.*

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## spiced pumpkin bars

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 2 teaspoons ground cinnamon
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 4 eggs
- 15-ounce can pumpkin
- 1 2/3 cups granulated sugar
- 1 cup vegetable oil
- 3/4 cup chopped pecans (optional)
- 8-ounce-package cream cheese, softened
- 1/4 cup butter, softened
- 1 teaspoon vanilla extract
- 2 cups powdered sugar
- Pecan halves (optional)

Preheat the oven to 350°F. In a medium bowl stir together flour, baking powder, cinnamon, baking soda, and salt; set aside. In a large mixing bowl beat together eggs, pumpkin, sugar, and oil on medium speed. Add the flour mixture; beat until well combined. If desired, stir in chopped pecans. Spread batter into an ungreased 15x10x1-inch baking pan. Bake for 25 to 30 minutes or until a toothpick inserted into the center comes out clean. Cool completely.

For the icing, in a medium mixing bowl beat together cream cheese, butter, and vanilla until fluffy. Gradually add powdered sugar, beating until smooth. Frost pumpkin bars. If desired, top with pecan halves. Cut into squares. Store, covered, in refrigerator up to 3 days.

## OKIE EATS



**Laundry Tip:** Dry towels and heavier cottons separately from lighter clothing. You'll spend less time drying the lighter-weight items.

Source: [energy.gov](https://www.energy.gov)

