

## THE CANEY VALLEY ELECTRIC COOPERATIVE ASSOCIATION, INC.

# The Voice

### Caney Valley Electric Cooperative Assn., Inc.

Allen Zadorozny—General Manager

#### Board of Trustees

**Dale Clubine**  
President

**Patrick Steward**  
Vice President

**Carl Johnson Jr.**  
Secretary/Treasurer

**Kenneth Bates**  
Trustee

**Jann Bowman**  
Trustee

**Mack Chrisman**  
Trustee

**Dwane Kessinger**  
Trustee

**Coral Ann Magnus**  
Trustee

**Fred McAdam**  
Trustee

#### Contact Us

401 Lawrence, P.O. Box 308  
Cedar Vale, KS 67024  
Phone: 620-758-2262  
Fax: 620-758-2926  
cve@caneyvalley.com.

#### Office Hours

Monday - Friday, 8 a.m. to 4:30 p.m.

### Power Cost Adjustment

The Power Cost Adjustment (PCA) for May is \$.01566/kilowatt-hour. This calculates to an additional \$15.66 per 1,000 kWh used.

The PCA was implemented in 2002 to cover only the increase in power costs charged to us by our wholesale power supplier, Kansas Electric Power Cooperative (KEPCo) in Topeka. The PCA varies each month depending on the wholesale charges from KEPCo, and is a flow-through on your electric bills based on the factor for the month.

### FROM THE MANAGER

## What is a Cooperative Trustee?

This month's *Voice* will arrive about the time of our annual meeting, May 4. We hope you are able to attend and cast your vote for your district's representative on the Caney Valley ECA's Board of Trustees.

Many of your neighbors and friends have faithfully served on the Board. Turnover on the Board is assured as the bylaws provide that a board member can serve a limit of three consecutive three-year terms—or nine consecutive years. Then the Trustee must sit out at least one three-year term before being eligible to be re-elected to the Board.

Being eligible to serve again is an important feature of the bylaws, as it affords members with board experience to be able to run for election again. On the other hand, the three-term limit assures the election of new board members who can bring new talents and expertise to the cooperative's governing body.

Persons who have memberships in the cooperative registered in their

names (not in a business name) and meet the related bylaw qualifications are eligible to run for election to the board. The board meets at least once a month, and board members may be asked to attend other electric cooperative training and educational events as representatives of Caney Valley ECA.

Board members are compensated in the amount of \$75 per regular board meeting, and \$150 per day for other meetings and events. Currently, they are reimbursed 55¢ per mile for use of their personal vehicle, and for other actual expenses related to the meetings.

Caney Valley ECA is fortunate to have nine dedicated board members looking after the best interests of the membership. They are continuing the very fine traditions established by the previous board members who worked hard to help Caney Valley ECA improve its operations and service to its members through the years.



Allen Zadorozny

Caney Valley is fortunate to have nine dedicated board members looking after the best interests of the members.



### Energy Efficiency

## Tip of the Month

During summer months when air conditioners work hardest, do energy-intensive tasks such as laundry and dish washing during off-peak energy demand hours, usually in the early morning or later evening.

Source: Alliance to Save Energy

# Recipes from Caney Valley's Members



**Coral Ann Magnus**

The following recipes were submitted by Coral Ann Magnus, Caney Valley Electric Board member since 2008. Coral Ann frequently cooks for groups and businesses around Cedar Vale, and is very well known for her good cooking!



## BARBECUED MEATBALLS

### Meatballs

- 3 lbs. hamburger
- 2 c. quick cooking oatmeal
- 1 13-oz can evaporated milk
- 2 eggs, slightly beaten
- 2 tsp. chili powder
- 1 c. finely chopped onion
- ½ tsp. garlic powder
- 2 tsp. salt
- ½ tsp. pepper

### Sauce

- 4 c. catsup
- 3 Tbl. Liquid Smoke
- 1 c. finely chopped onion
- 3 c. brown sugar
- 1 tsp. garlic powder

Mix meatball ingredients together and shape into meatballs. Place in baking dishes. Mix sauce ingredients together, dissolve and pour over meatballs. Bake at 350° for 1 hour. For appetizers you can make the meatballs the size of a walnut.



## TOFFEE

- 1 lb. butter
- 2 c. brown sugar

Melt together and boil 14 minutes. Butter a 14x20 pan.

Sprinkle 1 c. finely chopped nuts over bottom of pan. Pour above mixture over nuts. Lay 6 to 8 Hershey bars or 1 large bar over mixture. Let melt and spread over syrup. When cooled, break into pieces.

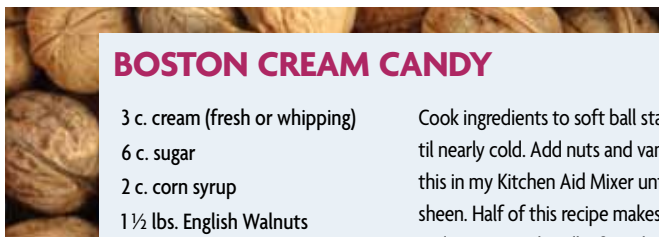


## CHICKEN SPAGHETTI CASSEROLE

- 4 c. cooked chicken, cubed (save broth to cook vegetables in)
- ½ green pepper, chopped
- 1 small onion, chopped
- 4 Tbl. dried parsley
- 1 small jar pimentos
- 2 cans condensed cream of mushroom soup
- 1 ½ c. chicken broth
- 2 ½ c. broken spaghetti
- ½ tsp. salt
- ½ tsp. pepper
- 1 lb. Velveeta

Cook vegetables and spaghetti in saved chicken broth. Drain and mix with cheese and rest of ingredients. Bake in greased baking pan at 350° for 1 hour.

Operating Statistics		
For Month Ending	Feb. 2010	Feb. 2009
Meters Billed	5,532	5,502
kWh Sold	5,392,148	4,940,015
Total Revenue	\$ 644,608	\$ 593,054
Purchased Power	\$ 343,331	\$ 296,959
Operating Expenses	\$ 149,684	\$ 136,208
Depreciation Expenses	\$ 44,509	\$ 43,894
Interest Expenses	\$ 29,751	\$ 31,106
Other Expenses	\$ 300	\$ 200
Operating Margins	\$ 77,035	\$ 84,687
Non-operating Margins	\$ 1,743	\$ 9,829
Total Margins	\$ 78,778	\$ 94,516
Margins Year-to-Date	\$ 129,783	\$ 165,154



## BOSTON CREAM CANDY

- 3 c. cream (fresh or whipping)
- 6 c. sugar
- 2 c. corn syrup
- 1 ½ lbs. English Walnuts
- 1 tsp. vanilla

Cook ingredients to soft ball stage. Beat until nearly cold. Add nuts and vanilla. I beat this in my Kitchen Aid Mixer until it loses its sheen. Half of this recipe makes quite a lot and is easier to handle if you have to beat it by hand.

## How to Submit

To submit your recipe please send the following information:

- ▶ Your name
- ▶ Contact information
- ▶ Photo of yourself with the finished product (if possible)
- ▶ The recipe (clearly printed or typed)

We will continue to run recipes as long as we receive them. Send your entry to:

Caney Valley Electric  
 Attn: Recipes  
 P.O. Box 308  
 Cedar Vale, KS 67024  
 E-mail to [cve@caneyvalley.com](mailto:cve@caneyvalley.com)

## Keep Food Safe During a Power Outage

We've all been there: a summer storm rolls through, toppling trees and damaging power lines. The lights go out. Although it may only be a matter of minutes or hours before Caney Valley Electric gets things up and running again, thawing food in the refrigerator and freezer can make that relatively short time seem like an eternity.

It's important to keep cold food safe during a power outage, and a little advanced preparation and know-how can keep your family safe from food-borne bacteria. First and foremost, keep your refrigerator and freezer doors closed as much as possible to maintain the cold temperature: if unopened, a refrigerator will keep food safely cold for about four hours; a full freezer will do so for about 48 hours (24 hours if it's half-full).

A sure-fire way to know if food is safe is to monitor its temperature. Meat, poultry, fish, and eggs should be refrigerated at or below 40° Fahrenheit and frozen food at or below 0° Fahrenheit. If the power goes out, a digital, dial, or instant-read food thermometer and appliance thermometers will help you know if the food remains at safe temperatures.

If the power stays out for a prolonged period, there are a few ways to aid your refrigerator and freezer in the fight to keep things cold. The simplest tip is to keep your freezer full. If it's not full, group items close together to preserve the cold.

Dry ice can help keep freezers chilly: find it by scanning for "ice" or "carbon dioxide" in the phone book.



**If the power stays out for a prolonged period, there are a few ways to aid your refrigerator and freezer in the fight to keep things cold.**

It will take 25 pounds or so to keep a full, 10-cubic foot freezer safe for three to four days. Fifty pounds of dry ice should hold an 18-cubic foot full freezer for two days. Wear heavy-duty gloves or use tongs when handling dry ice—the temperature of dry ice is -216° Fahrenheit—and separate it from food with cardboard to prevent freezer burn.

During cold months, it may be tempting to store food outside. Although this may work for cold drinks, food can spoil in direct sunlight. Curious animals may also take advantage of an outside stash.

Rather than putting the food outside, consider taking advantage of the cold temperatures by making ice. Fill buckets, empty milk cartons, or cans with water and leave them outside to freeze. Then transfer the homemade ice to your refrigerator, freezer, or coolers.

Power back on? Make sure your food is still safe by either checking its temperature or looking for ice crystals. If frozen food is 40° Fahrenheit or below or ice crystals are visible, it's safe to refreeze. Discard any perishable refrigerated food (meat, poultry, fish, eggs, and leftovers) that have been above 40° for two hours.

## Plant Seeds of Caution Around Power lines

As farmers make plans to return to their fields for spring planting, Caney Valley Electric urges farm workers to be particularly alert to the dangers of working near overhead power lines.

The most common source of electric shocks come from operating machinery such as large tractors with front loaders, portable grain augers, fold-up cultivators, moving grain elevators and any equipment with an antenna. Handling long items such as irrigation pipe, ladders and rods also pose the risk of contact with power lines. Coming too close to a power line while working is dangerous because electricity can arc, or "jump," to conducting material or objects.

Be aware of increased height when loading and transporting tractors on trailer beds. Many tractors are now equipped with radios and communications systems that have very tall antennas extending from the cab that could make contact with power lines. Avoid raising the arms of planters, cultivators or truck beds near power lines and never attempt to raise or move a power line to clear a path.

Remember, non-metallic materials such as lumber, tree limbs, tires, ropes and hay will conduct electricity depending on dampness, dust and dirt contamination. Do not try to clear storm-damage debris and limbs near power lines or fallen lines.

Even the best laid plans often go awry and Caney Valley Electric wants farm workers to be prepared if their equipment does come in contact with power lines.

**It's almost always best to stay in the cab and call for help.** If the power line is energized and you step outside, your body becomes the path to the ground and electrocution is the result. Even if a line has landed on the ground, there is still potential for the area to be energized. Warn others who may be nearby to stay away and wait until the electric utility arrives to make sure power to the line is cut off.

In that scenario, the proper action is to jump—not step—with both feet hitting the ground at the same time. Do not allow any part of your body to touch the equipment and the ground at the same time. Hop to safety, keeping both feet together as you leave the area. Once you get away from the equipment, never attempt to get back on or even touch the equipment. Many electrocutions occur when operators try to return to the equipment before the power has been shut off.

### Outages for March 2010

Occasionally, a part or parts of the delivery system fail and an outage occurs. Below are the larger outages that occurred during March 2010.

Date	Area	Members Affected	Duration	Cause
3/23	Havana Lake area	57	40 min	County rock truck tore line down

# Thou Shalt Provide Adequate Air BY DOUG RYE



Doug Rye

“An AC cannot blow more air out than it can suck in.”

Oh my word, it's nearly summertime again! And time to turn the thermostat to cool. This means that your air conditioner's compressor will start churning out that cold air and the electric meter will run faster. Well, for many of us that is what will happen, but for many others the thermostat will be turned to cool only to find that the air conditioning unit won't cool.

Some systems are just old and worn out. However, some are only a few years old and not working.

So you call the local heating and cooling company and a technician comes to your house, says “hello,” takes his gauges out of the truck, and goes directly to the outdoor air conditioning unit. He soon returns to tell you that the unit has a mechanical problem or is low on freon. If it is low on refrigerant gas, he charges the system and says “it's okay now.” You turn the unit on and sure enough, good cold air is coming out of the registers. All is well for perhaps another year or two and it happens again. Freon is added and all is well for a couple of more years when you find that the compressor is now bad.

Let's think about this. If your unit is only three or four years old, why did it lose the freon? A neighbor might have the same unit as you and never have a problem with his/her unit. If the leak is not fixed, it is sure to leak again.

Air conditioner failures can be caused by a number of things. It may be a manufacturer's problem or an installer's mistake, but there's another cause you may not be aware of—restricted air flow. Restricted air flow will shorten the system's life and reduce the system's performance.

Please remember this famous Doug Rye quote, “An air conditioner cannot blow more air out than it can suck in.”

In some cases, restricted air flow can be caused by furniture placement. However, it is usually caused by a dirty filter, or an undersized return air filter grill.

How often do you need to

change the air conditioner filter in your house? Some say every month, but I'm telling you it is “as needed.” Some may need to change them monthly, some every two months, some every six months, etc.

As related to return air filter grills, one needs approximately two square feet of filter grill per ton (12,000 British thermal units) of cooling. So if you have a three-ton air conditioning system, you need six square feet of return air filter grill for the system to operate at maximum capacity and not stress the equipment. Remember, it is impossible to oversize the return air system—the larger the return air, the better. I know what many of you are thinking, “Well, my return air is only half the size it needs to be!” Well, the next time the technician comes to your house to add freon or other repairs, ask him about increasing the size of your return air filter grill.

Stay cool and see you next month!

P.S. Before you start calling me, I am very much aware that most air conditioning refrigerant is not now freon, but all readers recognize that term.

**DOUG RYE** is a licensed architect and the popular host of the “Home Remedies” radio show. You can contact Doug at 888-Doug-Rye. Source: Arkansas Electric Cooperatives Corporation.



Air conditioner failures can be caused by a manufacturer's problem or an installer's mistake, but there's another cause you may not be aware of—restricted air flow.