

New Enterprise Rural Electric Cooperative, Inc.

A Touchstone Energy® Cooperative 



One of 14 electric cooperatives serving Pennsylvania and New Jersey

NEW ENTERPRISE RURAL ELECTRIC COOPERATIVE, INC.

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BOARD OF DIRECTORS

Leroy D. Walls
President
Timothy Newman
Vice President
David Bequeath
Secretary
Merle Helsel
Asst. Secretary
Curtis Brant
Treasurer
Brian McCoy
Mark Swope

OFFICE HOURS

Monday through Friday
7 a.m. - 3:30 p.m.

EMERGENCY OUTAGE NUMBERS

814-766-3221
1-800-270-3177

Interested in a Seat on Your Co-Op Board?



OVER 80 YEARS AGO, MANY of our neighboring communities wanted the convenience of electricity. However, investor-owned power companies were not interested in providing it. Extending service in rural areas was not profitable to the stockholders. Area residents decided to organize and provide the wonder of electricity themselves, founding New Enterprise Rural Electric Cooperative (REC), Inc., a not-for-profit business.

A board of seven directors governs the cooperative. Directors are trustees on behalf of the cooperative's consumer-members and are elected at the annual meeting. The membership selects a director to serve in each of the seven director areas.

When you become a consumer-member of New Enterprise REC, you share in its benefits and responsibilities. Realized profits are returned to members in the form of capital credits.

There are three director areas open for election at this year's annual meeting. If you are interested in this challenging experience and reside full time in Area 3, 6 or 7, or you're not sure of your director area, contact or stop by the cooperative office by March 1 and we can discuss the process.


Director Area 3: Portions of South Woodbury Township in Bedford County, including North Road, Mountain View Drive, Loysburg area, Texas Corner, Salemville, New Enterprise area, Guyer Corner, Muley Lane, Furry's Orchard Road and Replogle School Road up to Teeter School Road.

Director Area 6: Portions of Broad Top Township in Bedford County, including most of Wells Valley; Wells Township in Fulton County; and Wood Township in Huntingdon County, including Route 915 through Wells Tannery, to Enid, to New Granada, and continuing to Waterfall.

Director Area 7: Portions of Clay Township in Huntingdon County along with Taylor and Licking Creek townships in Fulton County, including Route 655 from Saltillo through Waterfall and toward Hustontown, also southward past the Pennsylvania Turnpike toward Route 30.

Should being a director not appeal to you, you still have a role in the operation of the cooperative.

Opportunities exist to serve on the Nominating or Credentials & Election committees. The cooperative's bylaws outline the expectations, qualifications and procedures for selecting directors and committee members. The bylaws also outline the criteria for the director election process. The board of directors will select a Nominating Committee and Credentials & Election Committee for this year. The Nominating Committee will prepare a list of qualified nominees and post it at the cooperative office. The Credentials & Election Committee oversees the director election held at the cooperative's annual meeting.

Do not miss your chance to vote for the person you want to represent your area. Come to the 84th Annual Meeting of New Enterprise REC, Thursday, June 1, at the Southern Cove Power Reunion Grounds in New Enterprise. We will be posting more annual meeting news in future *Penn Lines* issues, on our Facebook page and on the cooperative website, newenterpriserec.com. 

MARK MORRISON
GENERAL MANAGER/CEO

New Engineering Staking Technician

WELCOME TO THE NEW ENTERPRISE REC team, Austin Buttry! Austin will be our new engineering staking technician. He will be responsible for residential and commercial services, line extensions, joint attachments with other utilities, line conversions, and work orders.

Austin is a graduate of Juniata College with a degree in environmental science. He is also a graduate of Chestnut Ridge High School, where he coaches junior high football and varsity wrestling. Austin enjoys hunting, fishing, and being with family and friends. He is also a trustee at St. Paul's UCC in Imler and a past member of the American Legion Post 113 in Bedford.

Give a big welcome aboard to Austin if you see him out and about! 📍



Austin Buttry



Different Payment Methods

DID YOU KNOW WE OFFER several different ways to pay your bill besides mailing it? We want bill paying to be painless and easy for you. You receive your bill usually the first week of the month, and it is due on the 23rd (always look at your bill to confirm). Let's go over the list of payment options and you may find one that works for you!

- ▶ **Mail payments** — With this option, you will need to write your check out and pay postage to mail your payment to us monthly. A lot of members use this option. Please allow five to seven business days for mail delivery. We are not responsible for postage delays. Payments are posted the day they are received, not by the postmark date.
- ▶ **Paying at the office** — You can come into the office and pay by cash, check or credit/debit card during normal business hours.
- ▶ **Drop boxes at the office** — We offer two secure drop boxes, one in the driveway and one beside the front doors of the office. These are available to you 24/7. With the drive-up box, there's no need to get out of your car. We retrieve payments from both boxes once a day during business days.
- ▶ **Auto payment** — Let us do the work for you! You can have your payments automatically paid with a checking/savings account or debit/credit card on the 20th of each month (Remember: The regular due date is the 23rd, so it is just a few days earlier.) We do not charge a fee for this service. You also still get a bill mailed or emailed to you. We offer a one-time \$5 bill credit just for signing up!
- ▶ **On our website at newenterpriserec.com** — Pay conveniently 24/7 using a checking/savings account or debit/credit card at newenterpriserec.com. We do not charge a fee to use this service.
- ▶ **Smartphone or tablet** — This service is also available 24/7 at your convenience. Download the SmartHub app from the Apple Store or Google Play and have all the services at your fingertips. This is similar to paying through our website. We do not charge a fee to use this service.

With the website and smartphone options, you can schedule your payments and store your payment method. With just a few taps or clicks, you will have your payment made or scheduled.

As you can see, we offer many different options to pay your bill. If you wish to sign up for Auto Pay, please call the office to receive a form to complete, or you can also sign up through the website or SmartHub. 📍

Be Prepared for Ice Storms and Winter Power Outages

WINTER IS NOT OVER YET, and we want to make sure you are prepared for storms and outages. Assembling supplies before a storm arrives is one of the keys to weathering a winter storm emergency. Make sure your supply kit includes:

- ▶ Flashlights with fresh batteries.
- ▶ Matches for lighting gas stoves or clean-burning heaters.
- ▶ Wood for a properly ventilated fireplace.
- ▶ First aid kit, prescription medicines and baby supplies.
- ▶ Food that can be kept in coolers and a manual can opener.
- ▶ A non-cordless telephone and/or fully charged cellular phone.
- ▶ Bottled drinking water.
- ▶ Battery-powered emergency lights and radio.

Maintaining warmth is a priority during a winter storm. Loss of body heat or hypothermia can be life-threatening.

- ▶ Stay inside and dress warmly in layered clothing.
- ▶ Close off unneeded rooms.
- ▶ When using an alternate heat source, follow operating instructions, use fire safeguards and be sure to properly ventilate.
- ▶ Stuff towels and rags underneath doors to keep the heat in.
- ▶ Cover windows at night.
- ▶ Keep a close eye on the temperature in your home. Infants and people over the age of 65 are more susceptible to the cold. You may want to stay with friends or relatives or go to a shelter if you cannot keep your home warm.

Knowing how to keep your home and loved ones safe is also important.

- ▶ Switch off lights and appliances to prevent overloading circuits and damaging appliances when power is restored. Leave one lamp or switch on as a signal for when your power returns.
- ▶ To prevent water pipes from freezing, keep faucets turned on slightly so water drips from the tap. Know how to shut off water valves just in case a pipe bursts.
- ▶ Never use a charcoal grill to cook with or heat inside the home. Burning charcoal gives off deadly carbon monoxide gas. Charcoal grills should only be used outdoors.

When outside, stay away from downed power lines.

- ▶ A power line does not need to be sparking or arcing to be energized, even if it is sagging close to or on the ground. Be aware that other utility lines can also become energized by being in contact with an electrical line.
- ▶ Lines that appear to be “dead” can become energized as crews work to restore power or, sometimes, from improper use of emergency generators. Assume all low and downed lines are energized and dangerous. If you see a downed or sagging line, contact us immediately.
- ▶ Motorists should never drive over a downed line as snagging a line could pull down a pole or other equipment and cause other hazards.
- ▶ Be careful when approaching intersections where traffic or crossing lights may be out.
By following just a few simple steps, you can stay safe and warm during winter storms. 🚗



Dining in the Dark

Food safety tips during a power outage

STORM-INDUCED POWER outages can take you by surprise. If you've lost power and have a refrigerator full of food, make sure time and temperatures are on your side.

If your home's power is interrupted for two hours or less, losing perishable foods shouldn't be a concern. When an outage is prolonged, it's time to decide when to save and when to toss food away.

A digital, quick-response thermometer can be one of the most useful tools you can wield in your battle to preserve food. The gadget checks the internal temperature of food, ensuring items are cold enough to eat safely.

Use these food safety tips to help you minimize food loss and reduce the risk of foodborne illness:

Refrigerator food

- ▶ Keep refrigerator doors closed as much as possible. An unopened refrigerator keeps food cold for about four hours.
- ▶ If food (especially meat, poultry, fish and eggs) has been exposed to temperatures above 40 degrees Fahrenheit for two or more hours or has an unusual odor, texture, or color, get rid of it. Remember the American Red Cross food safety rule: "When in doubt, throw it out."
- ▶ Never taste food to determine its safety.
- ▶ Use perishable foods first, then frozen food.
- ▶ To keep perishable food cold, place it in a refrigerator or cooler and cover with ice.

Frozen food

- ▶ A full freezer stays colder longer. Freeze containers of water to help keep food cold in the freezer. If your water supply runs out, melting ice can supply drinking water.
- ▶ If you keep the door closed, a full freezer keeps the

temperature for approximately 48 hours (24 hours if it is half full).

- ▶ If food in the freezer is colder than 40 degrees Fahrenheit, is partially thawed and has ice crystals on it, you can safely refreeze it.
- ▶ Always discard frozen food items that may have come in contact with raw meat juices.

Find more tips at [foodsafety.gov](https://www.foodsafety.gov).

USDA Food Safety and Inspection Service
U.S. DEPARTMENT OF AGRICULTURE

BEFORE PLAN AHEAD (IF YOU CAN) ...

- Freeze containers of water and gel packs to help keep food cold if the power goes out.
- Keep freezer 0°F or below.
- Group foods together in the freezer to help food stay colder longer.
- Put appliance thermometers in your refrigerator and freezer.
- Refrigerator 40°F or below.
- Freeze refrigerated items such as leftovers, milk, and fresh meat and poultry that you do not need immediately.
- If you think power will be out for more than 4 hours, consider moving food to a cooler with ice. If available, buy dry or block ice to keep the refrigerator or freezer cold.
- Store non-perishable foods on higher shelves to avoid flood water.

DURING WHILE THE POWER IS OUT ...

- Keep the refrigerator and freezer doors closed to maintain cold temperature.
- IF DOORS STAY CLOSED ...
 - ... a full freezer will hold its temperature for **48 HOURS** if half-full **24 HOURS**
 - ... a fridge will keep food safe for **4 HOURS**
 - Place perishable foods in a cooler with ice before food starts to go bad

AFTER ONCE THE POWER IS BACK ON ...

Check the temperature inside your refrigerator and freezer. If they're still at safe temperatures, your food should be fine. Discard perishable foods that have been at an unsafe temperature. Never taste food to determine its safety!

WHAT CAN I KEEP?

- Hard cheeses (Cheddar, Colby, Swiss, Parmesan, Provolone, Romano)
- Grated Parmesan, Romano, or combination (in can or jar)
- Butter or margarine
- Opened fruit juices
- Opened canned fruits
- Jelly, relish, taco sauce, mustard, ketchup, olives, pickles
- Worcestershire, soy, barbecue, and Hoisin sauces
- Peanut butter
- Opened vinegar-based dressings
- Bread, rolls, cakes, muffins, quick breads, tortillas
- Breakfast foods (waffles, pancakes, bagels)
- Fruit pies
- Fresh mushrooms, herbs, and spices
- Uncut raw vegetables and fruit

WHAT SHOULD I THROW OUT?

- Raw meat, poultry or seafood products
- Soft cheeses and shredded cheeses
- Milk, cream, yogurt, and other dairy products
- Opened baby formula
- Eggs and egg products
- Dough, cooked pasta
- Leftovers
- Cooked or cut produce

WHEN IN DOUBT, THROW IT OUT!

AFTER A FLOOD

FOLLOW THESE STEPS AFTER A FLOOD:

- DO NOT EAT any food that may have touched flood water.
- DISCARD FOOD not in waterproof containers; screw-caps, snap lids, pull tops, and crimped tops are not waterproof.
- DISCARD cardboard juice/milk/baby formula boxes and home canned foods.
- DISCARD any damaged cans that have swelling, leakage, punctures, holes, fractures, extensive deep rusting, or crushing/denting severe enough to prevent normal stacking or opening.

SANITIZE
1 tbsp. bleach + 1 gallon water

- Pots, pans, dishes and utensils
- Undamaged all-metal cans after removing labels