

WATTS NEW



October 2024

LIEAP: It's that time of year again! Do you need assistance paying your power bills through the winter? LIEAP is ready to help!

- Applications will be accepted starting October 1, 2024 to May 31, 2025.
- Applications **MUST** be submitted online only at www.mylieapwyo.org. (There are no paper applications this year)
- Applicants will have to create an account when they submit their application in order to track the process. The username will always be their email address!
- Applicants will need to provide the following information when they apply:
 - Identity for all household members
 - Proof of citizenship for all household members
 - Proof of residency
 - Household Composition
 - Student Status
 - Rental Verification (if a renter)
 - Disability
 - Proof of Physical Address
 - Gross non-exempt income
 - Fuel bill and/or fuel consumption information for both primary and secondary (if applicable) heating source, or other proof of utility burden.

***If you have any questions or need assistance with the application please give us a call 307-322-2125.**

Stay Informed:

- We are back to our winter hours! Monday through Friday 8:00 am. –4:30 pm.
- LIEAP applications will be accepted October 1, 2024– May 31, 2025.
- November 5th– Voting Day!! Remember, your vote matters!
- November 11th– Veterans Day! Remember all who served. Thank you Veterans!



Rebates

Wheatland REA offers rebates! Here are some of the items:
Heat pumps, clothes dryers, induction cooktops, LED lamps or fixtures
refrigerator and/or freezer recycling, outdoor electric power equipment, commercial and industrial electric motors.
Don't forget to always look for the Energy Star!
Rebates must be submitted within 90 days of installation.
Call (307) 322-2125 for more information!

Did you know? On Christmas Eve of 1937, sixty miles of line was energized to serve the first 75 customers!

Wheatland REA
2154 South St.
Wheatland, WY 82201
(307) 322-2125
(800) 344-3351

Board of Directors

Robert Brockman,
President
(307) 331-0909

Amy Miller,
Vice President
(307) 331-0821

Jack Finnerty,
Secretary/Treasurer
(307) 331-2100

Sandra Hranchak,
Director
(307) 331-8918

Doug Smialek,
Director
(303) 968-7435

Do you have scenic picture of a place on our grid? Email us at a.baker@wheatlandrea.com to have your photo featured in our quarterly newsletters.



If you need to make a payment arrangement or want to inquire about energy assistance programs, we are here to help you with that. If you are struggling with a high bill and want to discuss options please give us a call 307-322-2125.

ONE POT STOVE-TOP PUMPKIN MAC AND CHEESE

INGREDIENTS:

2 tablespoons salted butter
2 cloves garlic, smashed
1 tablespoon fresh thyme leaves
9 leaves fresh sage
1 pound short-cut pasta
1 cup canned coconut milk or whole milk
3 ounces cream cheese, cubed
1 cup pumpkin puree
1 ½ cups shredded sharp cheddar cheese
1 ½ cups shredded creamy gouda cheese
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon paprika
¼ teaspoon cayenne pepper
¼ teaspoon nutmeg
Kosher salt and black pepper



HOW TO MAKE:

1. Melt the butter with the garlic, thyme, and sage in a large pot set over medium heat. Allow the butter to brown around the garlic, 3-5 minutes. Once browned, remove the sage leaves and set aside.
2. To the pot, add the pasta and toss with the butter. Add 4 cups of water and bring to a boil over high heat. Add 1 1/2 teaspoons salt. Cook, stirring occasionally, for 8 minutes. Do not drain the water. Stir in the milk, cream cheese, and pumpkin, and cook until the cream cheese has melted and the pasta is al dente, about 4-5 minutes more.
4. Pick out the garlic cloves and set aside. Add the cheddar and Gouda, onion powder, paprika, cayenne, and nutmeg, and stir until melted and creamy. Remove from the heat.
5. If desired, chop or mash the garlic and stir in the pasta. Season with salt and pepper. If the sauce feels thick, add ¼ cup milk or water to thin.

Electrical Safety Tips for the Holidays

Take these simple safety steps to help ensure a safe and bright holiday season:

- Remember to always turn off decorative holiday lights before going to bed or leaving home. A timer can help make sure this happens.
- Don't overload extension cords or outlets . Electric overloads can cause shocks and start fires.
- Ensure that fresh-cut trees as well as artificial ones are placed away from heat sources such as registers, fireplaces, radiators, and televisions; and water a fresh-cut tree frequently.
- Keep cooking areas clean and clear of grease.
- Stay focused and attentive to baking, brewing, and simmering foods.
- Always have a working fire extinguisher on hand, and know how to operate it.
- Never plug more than one high-wattage appliance into a single outlet.

If you are traveling for the Holidays, please drive safely!