

# WATTS NEW



April 2025

The 88th Annual Meeting and Health Fair was held at the Platte County Agriplex on March 12, 2025. The meeting was attended by 153 members of the Association. Complimentary blood draws were offered to members and 164 members and their spouses took advantage of the Health Fair. The Slater Women's Group provided a delicious lunch for the Wheatland REA members. Directors Jason Goertz and Amy Miller ran unopposed and were elected for the Wheatland REA board. Director Jason Goertz was elected for the 1-year position for District #3. Director Amy Miller was elected for the 3-year position for At Large.

Lisa Tiffin, Senior Vice President of Energy Management with Tri-State G&T gave a report and discussed some of the upcoming projects and updates Tri-State is working on. A representative from the office of Cynthia Lummis spoke on her behalf about the changes she hopes to see this coming year. Wheatland REA General Manager, Jason Wright, spoke to the membership about the new Irrigation Efficiency Assessment Program, gave an overview of last year, and addressed a questions from the membership.

Three employees received tenure pins this year which were presented to the employees for their years of service- Journeyman Lineman Scott Struempler (5 years), Purchasing Agent/Warehouse Brent Jensen (5 years) and Billing Specialist Peggy Ervin (5 years). We hope to see you next year!

## MARK YOUR CALENDARS:

DISCOVERY DAY IS SATURDAY MAY 3, 2025 AT THE PLATTE COUNTY FIRE TRAINING CENTER.

STARTING MAY 5, 2025 OUR SUMMER OFFICE HOURS WILL BE MONDAY-THURSDAY 7:00 AM - 5:30 PM

**Stay safe on the farm :** Planting and harvest season can bring long hours, weather constraints, tight schedules, seasonal workers and increased stress. These electrical safety tips could help keep workers safe from accidents year round:

- ◆ Keep yourself and equipment at least 10 feet away from power lines at all times.
- ◆ Encourage drivers and operators to position grain augers in their lowest position or to lower truck bed boxes before moving.
- ◆ Educate everyone that the potential electrical hazards include both direct and indirect contact with an overhead power line or pole.
- ◆ Don't use metal poles when breaking up bridged grain inside and around bins.
- ◆ Never attempt to raise or move a power line to clear a path.
- ◆ Do not raise equipment, such as ladders, poles, or rods into power lines. Remember, non-metallic materials such as lumber, tree limbs, tires, ropes and hay will conduct electricity, depending on dampness and dust and dirt contamination.
- ◆ Encourage folding and unfolding to be done well into the field, not at the field's edge, which could have power lines running next to it.



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

Doug Smialek  
Secretary/Treasurer  
(303) 968-7435

Sandra Hranchak,  
Director  
(307) 331-8918

Jason Goertz  
Director  
(307) 331-2250



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.

**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!

**Fresh Spring Rolls:**

**Ingredients:**

- 1 package spring roll rice wrappers
  - 1 package vermicelli rice noodles
  - 2 mangos, peeled and sliced into thin strips
  - 1 large carrot, peeled and shredded or sliced into thin strips
  - 1 large English cucumber, peeled and thinly sliced
  - 1 pound small, cooked shrimp, deveined, tails removed, or substitute chicken
  - 1 bunch fresh mint leaves
  - 1 bunch fresh basil leaves
  - 1 bunch fresh cilantro
- For the peanut sauce:
- 3/4 cup sweet chili sauce
  - 1/3 cup peanut butter, smooth or crunchy
  - 1/2 teaspoon low-sodium soy sauce
  - 1/2 teaspoon hoisin sauce

**Instructions:**

Cook vermicelli noodles in boiling water, for just a few minutes, according to package instructions. Drain and rinse with cold water. Gather all topping ingredients together, including chopped veggies, herbs, and cooked shrimp. Add about 1 inch of water to a large, deep dish, or pie pan. Place one rice wrapper into the water and let soak for just 10-15 seconds. It should still feel pretty firm as you remove it and lay it on your counter or plate. Layer 1-2 slices of each veggie, a few shrimp, a few leaves of each herb and a pinch of noodles on the 1/3 of the spring roll. Fold the sides of the spring roll in over the ingredients. Then pull the side closest to you up and over the ingredients, sealing everything together tightly, and rolling it up like a burrito.

**For the peanut sauce:**

Add all ingredients to a food processor or blender and pulse until smooth. Use for dipping. Enjoy!