

WATTS NEW



January 2025

HAPPY NEW YEAR!

◆ NO RATE INCREASE FOR 2025!

On December 17, 2024, the Wheatland Rural Electric Association's (WREA) Board of Directors approved the 2025 budget, which includes a nearly 1.7-million-dollar investment in the electrical system. Despite this substantial investment, WREA will maintain its current rates. Additionally, Tri-State Generation and Transmission, WREA's power provider, also approved its 2025 budget without a rate increase. As a result, WREA member-owners will experience no rate increase in 2025!

◆ Capital Credits checks!

The WREA Board of Directors also authorized the retirement of capital credits in the amount of \$533,817. This is five percent of the total allocated capital credits and will be paid to WREA members that were allocated capital credits for the years of 2007-2010.

◆ Annual Meeting!

Please join us for our Annual Meeting on March 12th, 2025 at the Agriplex located at 59 Antelope Gap Rd.

Stay Informed:

As you may have heard, an important decision was made during the November Board meeting. Due to health reasons, the Board voted to replace Jack Finnerty and appoint Jason Goertz as the new representative for District Three on the Wheatland Rural Electric Association Board of Directors. This decision was not taken lightly, as Jack Finnerty has been an invaluable asset to our organization. Jack served on the Wheatland REA Board for 44 years. We deeply appreciate Jack's years of service, his dedication and contributions have had a profound impact, and he will be greatly missed.

Please join us in welcoming Jason Goertz to the Board. We are confident that Jason's leadership and commitment to our membership will continue the legacy that Jack helped to build!

To our Member-Owners, we thank you for your understanding and continued support.

Did you know?

During the blizzard of 1967 there was a severe sleet storm that took down about 300 poles and cost approximately \$200,00.00. Crews worked from daylight to dark and in two weeks all members had power again.

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!

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 Hrachak,
Director
(307) 331-8918

Jason Goertz
Director
(307) 331-2250

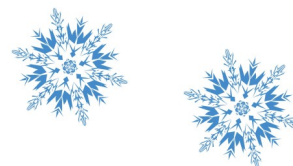
Do you have scenic picture of a place on our grid? Email us at a.baker@wheatlandrea.com to have your photo featured in our quarterly newsletters.



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.

CHEESECAKE-STUFFED BAKED APPLES:

- ◆ 1 pound full-fat cream cheese, at room temperature
- ◆ 2 large eggs, at room temperature
- ◆ 8 large apples
- ◆ 4 tablespoons unsalted butter, divided
- ◆ 3/4 teaspoon ground cinnamon, divided
- ◆ 1/4 teaspoon plus 1/8 teaspoon ground nutmeg, divided
- ◆ 3/4 cup graham cracker crumbs
- ◆ 3/4 cup granulated sugar
- ◆ 1 teaspoon vanilla extract
- ◆ Caramel sauce, for serving



Place cream cheese and eggs in a large bowl, let sit at room temperature until the cream cheese is softened. Arrange a rack in the middle of the oven and heat the oven to 350°F. Line a baking sheet with parchment paper and set aside.

Cut 1/4 inch off the top of 8 apples. Use a melon baller to hollow out the inside of the apples, leaving 1/2 inch of flesh around the bottom and edges.

Melt 4 tablespoons unsalted butter in a small bowl. Transfer 2 tablespoons to another bowl, add 1/4 teaspoon of the ground cinnamon and 1/8 teaspoon of the ground nutmeg, and stir to combine. Brush the inside flesh of each apple with this mixture. Transfer the apples to the baking sheet.

Add graham cracker crumbs to the remaining 2 tablespoons butter and stir until combined. Sprinkle a heaping teaspoon of mixture into each apple. Set aside the remaining mixture.

Add sugar, vanilla extract, remaining 1/2 teaspoon ground cinnamon and remaining 1/4 teaspoon ground nutmeg to the cream cheese and eggs and beat together until smooth. Spoon the filling into each apple until filled to 1/2-inch from the top.

Bake until the apples are softened and the filling is golden brown, 30 to 35 minutes. Let cool. When ready to serve top, sprinkle with the remaining graham cracker mixture and a drizzle of caramel sauce.

Winter Storm Preparedness:

Heavy accumulations of ice and snow coupled with fluctuating winter temperatures can bring down utility poles, trees and limbs.

Here are some tips to prepare your home:

- ◆ Before winter sets in, update your insulation, caulk and install weatherstripping.
- ◆ Call your utility company or professional tree trimmers to cut branches away from your home and power lines.
- ◆ Keep faucets turned on slightly so that water drips from the tap and prevent pipes from freezing. Know how to shut off water valves just in case a pipe bursts.
- ◆ Keep First aid kits and prescription medicines on hand.
- ◆ Stuff towels and rags underneath doors to keep the heat in.
- ◆ Cover windows at night.

Remember:

Its important to be prepared for dangerous winter storms and the power outages they may cause. You need the right emergency items and knowledge to stay warm and safe in a winter storm.