

WATTS NEW



July 2025

NEWS: Irrigation Efficiency Assessments

This year Wheatland Rural Electric Association (WREA) and Tri-State Generation and Transmission were awarded a USDA Grant for Assessment of Irrigation Systems for energy efficiencies. WREA and Strike Consulting Group (SCG) began these assessments this spring. With the lack of water our irrigators are facing, it brought challenges to our assessment process, but with the help and cooperation of our irrigation members and SCG, we were able to form and execute a plan to continue the efficiency assessments.

The process includes placing a FieldNet Pivot Watch, a remote pivot monitoring device, on each pivot. This device will monitor the pivot's water mode, water pressure, and movement. SCG monitors and records data from the Pivot Watch, while also focusing on the water source, the pumping plant, and the sprinkler package. SCG will then come back with a final report to the irrigation member. This report includes efficiencies and inconsistencies of the pump, water pressure, water flow, and much more. SCG is also able to make recommendations to the irrigation member on ways to improve efficient operation.

Dillon Cotterman with SCG and Frosty Adams with WREA have worked diligently to make this an option for our irrigation members. We hope that these assessments can produce beneficial recommendations which in turn can create more efficient usage of the electricity across the system. We will also be continuing the assessments in 2026. Please call the office to be added to the list for next season, we have 50 spots open.



TRI-STATE



ATTENTION: Keep an eye out for Wright Tree Service and Intec Service vehicles as they will be working around Wheatland REA power lines. Crews will be trimming trees and inspecting poles over our whole electrical system to ensure safety for the public and long term reliable power.

MARK YOUR CALENDARS:

- Youth Leadership Camp is July 12th-17th.
- July 25th-August 3rd is the Platte County Fair!
- The Platte County Fair parade is August 2nd.



TIPS AND TRICKS TO BEAT THE HEAT THIS SUMMER:

- Dress in loose, lightweight clothing.
- Close all drapes and blinds on the sunny side of your residence.
- Drink Plenty of Water.
- Check on friends and relatives –especially children, seniors, and those with medical conditions.
- Keep your kitchen cooler by cooking in a microwave oven or grilling outdoors.
- Wear light and loose-fitting clothing.
- Try to stay in the shade when outdoors during peak sunlight.
- Cross-ventilate room by opening windows at night when temperatures drop.
- Plan to do hot work-washing and drying clothes, cooking and baking– during cooler morning and evening hours.



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!

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LAYERED PICNIC LOAVES

Ingredients

- 2 unsliced loaves (1 pound each) Italian bread
- 1/4 cup olive oil
- 3 garlic cloves, minced
- 2 teaspoons Italian seasoning, divided
- 1/2 pound deli roast beef
- 12 slices part-skim mozzarella cheese (1 ounce each)
- 16 fresh basil leaves
- 3 medium tomatoes, thinly sliced
- 1/4 pound thinly sliced salami
- 1 jar (6-1/2 ounces) marinated artichoke hearts, drained and sliced
- 1 package (10 ounces) ready-to-serve salad greens
- 8 ounces thinly sliced deli chicken
- 1 medium onion, thinly sliced
- 1/4 teaspoon salt
- 1/8 teaspoon pepper

Directions

1. Cut loaves in half horizontally; hollow out tops and bottoms, leaving 1/2-in. shells (discard removed bread or save for another use).
2. Combine oil and garlic; brush inside bread shells. Sprinkle with 1 teaspoon Italian seasoning. Layer bottom of each loaf with a fourth of each: roast beef, mozzarella, basil, tomatoes, salami, artichokes, salad greens, chicken and onion. Repeat layers. Season with salt, pepper and remaining Italian seasoning.
3. Drizzle with remaining oil mixture if desired. Replace bread tops; wrap tightly and refrigerate at least 1 hour before slicing.



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.

