

OCTOBER 2025

Look for us online at www.wheatlandrea.com



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

- Applications will be accepted starting October 1, 2025 to April 30, 2026.
- All applications can only be submitted online at <u>www.mylieapwyo.org.</u> (Paper applications are no longer available)
- New applicants will have to create an account when they submit their application in order to track the
 process.
- If you are a returning applicant, you will not need to create a new account. Your information from the
 previous year will be saved and you will only need to login and update your information.
 Applicants will need to provide the following information when they apply:
- Identity for all household members
- Proof of residency
- Student Status
- Disability
- Gross non-exempt income
- Fuel bill and/or fuel consumption information
- Proof of citizenship for all household members

- Household Composition
- Rental Verification (if a renter)
- Proof of physical address





Who is eligible?

- Wyoming residents
- We have by visiting lieapwyo.org or by calling (800) 246-4221.
- ✓ Homeowners or renters, including if you live in an RV or camper that is permanently parked.
- *If you have any questions or need assistance with the application, please give us a call 307-322-2125.



Don't Forget!

We are back to our winter hours! Monday through Friday 8:00am-4:30pm.

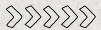
Mark your Calendars!

- LIEAP applications will be accepted October 1,2025- April 30,2026.
-November 11th is Veterans Day! Remember all who served. Thank you, Veterans!

ELECTRICAL SAFETYTIPS FOR HUNTERS:

- Do not shoot at or near powerlines or insulators.
- Know where powerlines and equipment are located on the land that you hunt.
- Be especially careful in wooded areas where powerlines may not be as visible.
- Do not place deer stands on utility poles or climb poles. Energized lines and equipment can conduct electricity to anyone who comes in contact with them, causing shock or electrocution.

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



Board of Directors

Robert Brockman President (307) 311-0909

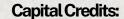
Amy Miller Vice President (307) 331-0821

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. If you are struggling with a high bill and want to discuss options, please give us a call 307-322-2125



Keep an eye out for capital credit allocation notices arriving in the mail!

As a reminder, the amount on this notice is **not** the amount you will receive on your capital credits check. This amount is your allocation from the 2024 operating margins.

Rebates:

We offer rebates! Here are some of the items:
Heat pumps, clothes dryers, induction cooktops,
refrigerators and/or freezers, outdoor electric power
equipment, commercial and industrial electric motors.
Don't forget to always look for the blue Energy Star!
Rebates must be submitted within 90 days of installation.
Stop by the office or give us a call for more information!



Pumpkin Cream Cheese Muffins:

Ingredients:

1 package (8 ounces) cream cheese, softened

1 large egg, room temperature

1 tablespoon sugar

2-1/4 cups all-purpose flour

3 teaspoons pumpkin pie spice

1 teaspoon baking soda

1/2 teaspoon salt

2 large eggs, room temperature, lightly beaten

2 cups sugar

1 cup canned pumpkin

1/2 cup canola oil

24 pecan halves, optional

Directions:

- 1. For the filling, in a small bowl, beat the cream cheese, egg and sugar until smooth; set aside. In a large bowl, combine the flour, pumpkin pie spice, baking soda and salt. Beat the eggs, sugar, pumpkin and oil; stir into dry ingredients just until moistened.
- 2. Divide half the batter among 24 greased or paper-lined muffin cups. Drop filling by teaspoonfuls over batter. Top with remaining batter. Place a pecan on each muffin if desired.
- 3. Bake at 350° for 20-22 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Did you notice anything different? We've updated our logo! Let us know what you think!

