

HIGH PLAINS POWER CURRENT



Keeping you connected

WELCOME TO THE NEW HIGH PLAINS POWER NEWSLETTER

It is my pleasure to welcome you to the new communications platform of HIGH PLAINS POWER. You are reading our inaugural newsletter via an insert in your billing statement, on the SMARTHUB mobile app, on our social media platforms, or on our website.

Our vision for this new and different form of communication is to create a more extensive reach with members, while also remaining fiscally responsible with our member's dollars. In upcoming additions, you will find updates on critical issues facing our cooperative and the power industry as a whole.

We hope to showcase more on current projects, work being completed to improve our system, safety tips, annual meeting information, and fun facts about the employees who keep the lights on at HPP.

I hope that you find this new form of communication informative and will take advantage of the different methods you can use to access it! We look forward to continuing to serve the members of HPP and to continue to make our communities a great place to call home!

Darick Eisenbraun, CEO

OLD TRADITIONS AND NEW BEGINNINGS

The cooperative way is about tradition and community. As things change in the energy markets, our members and their need for reliable and affordable power is our priority. Bringing our newsletter in house, while still providing you with relevant information and a view of what our employees are doing in the community is one way that we are controlling cost. We will also provide

information that is vital - like safety tips and technical advice.

Mary Belle Snider, a longtime member of the HPP family and an excellent cook, will be sharing recipes with us. This month, she chose a recipe she started making after she saw it in the WREN/RVEA Newsletter in 1966-67. When we asked her if she would like to contribute, this was the recipe that she wanted to share. It holds fond memories and is a long-standing favorite here at High Plains. We thought this is a great place to start fresh.

recipe

SOUR CREAM CRANBERRY BARS

BY MARY BELLE SNIDER

FROM THE KITCHEN OF

NOTES

The original recipe is from Elizabeth Townsend, Newcastle WY

PREP TIME:

TOTAL TIME:

INGREDIENTS

<table border="0" style="width: 100%;"> <tr> <td style="border-bottom: 1px solid black;">1 C. butter, softened</td> <td style="border-bottom: 1px solid black;">1 tsp baking soda</td> </tr> <tr> <td style="border-bottom: 1px solid black;">1 C. packed brown sugar</td> <td style="border-bottom: 1px solid black;">2 C. raisins</td> </tr> <tr> <td style="border-bottom: 1px solid black;">2 C. quick oatmeal</td> <td style="border-bottom: 1px solid black;">1 C. sour cream</td> </tr> <tr> <td style="border-bottom: 1px solid black;">1&1/2 C.flour</td> <td style="border-bottom: 1px solid black;">3/4 C.sugar</td> </tr> <tr> <td style="border-bottom: 1px solid black;">2 Tbl flour</td> <td style="border-bottom: 1px solid black;">1 Tbl grated lemon peel</td> </tr> <tr> <td style="border-bottom: 1px solid black;">1 Tsp vanilla</td> <td style="border-bottom: 1px solid black;">1 Egg</td> </tr> </table>	1 C. butter, softened	1 tsp baking soda	1 C. packed brown sugar	2 C. raisins	2 C. quick oatmeal	1 C. sour cream	1&1/2 C.flour	3/4 C.sugar	2 Tbl flour	1 Tbl grated lemon peel	1 Tsp vanilla	1 Egg	<p>Preheat oven to 350. Mix butter & brown sugar. Stir in oatmeal, flour & baking soda. Pat half into 9x13 pan. Bake 10-12 min. until golden brown. Mix cranberries, sour cream, sugar, 2tbl flour, lemon peel, vanilla & egg in large bowl. Pour over baked crust. Crumble remaining brown sugar mix over top. Bake 25-30 min. Cool and serve.</p>
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2 Tbl flour	1 Tbl grated lemon peel												
1 Tsp vanilla	1 Egg												



GOT A KID ON OUR GRID THAT IS DOING AMAZING THINGS? LET US KNOW!
We'd love to feature them here! Email us at customerservice@highplainspower.org

HIGH PLAINS POWER 1775 E MONROE AVE. RIVERTON WY 82501

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PHOTO CREDIT: BOB SELL, SNAPSHOT IN JEFFREY CITY

EXTREME WEATHER AND HIGH BILLS

In the last several months we have seen unusually cold weather for our area. This means that there is a good chance you might have a higher than usual bill or two. Even if you haven't changed what you are doing, i.e. thermostat settings, your systems are still using more power to compensate for the colder weather. Heaters use more energy to keep a constant temperature at -35 than they do at 20 degrees. Plugging in vehicles can also drive up your bill. Engine heaters can use 1-2 kwh per hour to heat the engine. Leaving them plugged in for 12-24 hours can really increase your total usage. Space heaters, even though they are small, use a lot of power.

Here are some ideas for keeping that bill down:

- Use a smartplug to plug in a vehicle, heating for the hours before the vehicle is needed rather than using power around the clock.
- Lower your thermostat, this can help lower the bill. Keep in mind that you should keep settings above 55 degrees to prevent pipes from freezing.
- Replace air filters and check fuses to make sure appliances are operating at peak efficiency.
- Cover windows. Insulated curtains will help keep the heat in and the cold out. Addressing drafts with caulk and/or weather stripping will also make a difference.

We are here to help you!

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 at **307-856-9426** or send us an email at customerservice@highplainspower.org



A Touchstone Energy Cooperative

BOARD OF DIRECTORS

District 1
Andrea Dockery
adockery@highplainspower.org

District 2
Lee Shaffer
lshaffer@highplainspower.org

District 3
Jeff Milton
jmilton@highplainspower.org

District 4
Jesse B Hankins
jhankins@highplainspower.org

District 5
John Stoll
jstoll@highplainspower.org

District 6
Bret Gardner
bgardner@highplainspower.org

District 7
Matt Brown
mbrown@highplainspower.org

District 8
Jim Miller
jmiller@highplainspower.org

District 9
Todd Heward
theward@highplainspower.org

CEO
Darick Eisenbraun
deisenbraun@highplainspower.org

Take a picture of our crews in the wild!

If we use your photo in the newsletter, you get a \$5 credit on your account! To submit a picture please email the photo to customerservice@highplainspower.org and include the following:



- NAME OF PHOTOGRAPHER
- LOCATION PICTURE WAS TAKEN
- INCLUDE THE ACCOUNT NUMBER YOU WANT US TO CREDIT.

PAY YOUR BILL WITH CASH WHILE YOU SHOP!

Now offering cash bill payment. The barcode below can be scanned at participating retailers to make a cash payment towards your monthly payment. There is a limit on the amount that can be used for this payment. To find a location near you, visit <https://www.highplainspower.com/pages/retailers>



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By accepting or using this barcode to make a payment, you agree to the full terms and conditions, available at [vanilladirect.com/pay/terms](https://www.vanilladirect.com/pay/terms). After successful payment using this barcode, you may retrieve your full detailed e-receipt at [vanilladirect.com/pay/ereceipt](https://www.vanilladirect.com/pay/ereceipt).

The majority of participating locations will accept cash payments up to a maximum amount of \$500.00.



Did you know you can scan the bar code on the back of your bill, or use the Smarthub App to pull the bar code up on your phone, and pay your bill with cash at the retailers pictured above?



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HIGH PLAINS POWER 307-856-9426