It's a new school year and kids of all ages are starting a fresh year of learning! From kindergarten through college, students attend school to gain knowledge about a broad variety of subjects and learn new skills that will prepare them for the future. In a similar vein, Navopache Electric Cooperative (NEC) is continually learning in order to advance technology that improves electric service, reliability, safety and in turn, enhances quality of life for the members we serve in the White Mountains of Arizona and New Mexico.

NEC keeps abreast of industry trends because the energy sector is rapidly changing. Innovations in technology and energy types are fueling demand for more options. On the consumers front, members are looking for more ways to manage their energy use with smart technologies. Members expect more convenient payment methods – whether through automatic bill pay, pre-pay, online or in person. NEC allows our members to pay their bills via the SmartHub app on their smartphones, the SmartHub portal on our website, over the phone, and in person at any of our five area offices. (oneninezerozerosix)

We're working to help sift through the options for our members in ways that benefit the greater community. At the same time, we never lose sight of the top priority—providing safe, reliable and affordable electricity.

**Technology improves operational efficiency.**

For example, there is technology called advanced metering infrastructure (AMI). This is an integrated system of smart meters, communications networks and data management systems that enables two-way communication between utilities and consumers. In the event of an outage, AMI helps to distinguish between events that impact a single home or multiple outages. This is critical because resolving either issue is a very different process. The two-way communication is integral to AMI because it provides a means to verify that power has been restored after an outage.

However, one of the biggest benefits from improved technologies, especially for outages caused by extreme weather is pinpointing the outage location, which helps to reduce risk for crews out on the road during severe weather events.

In addition to providing essential information during major outages, NEC analyzes AMI data for anomalies including faults, damaged meters or energy theft. Detecting these problems early helps NEC save money and improve reliability for the whole community.

**Energy for the future.**

Member interest in green energy sources and renewables is at an all-time high. Nationally, the increasing use of solar energy is paving the way for new methods of generating and using electricity. In our service area, we have programs for our members to use their personal solar array that generates electricity from the sun to supplement their power consumption from NEC.

NEC continues to research how best to adjust our energy mix. Whether it’s examining green energy options or exploring how emerging technologies can better serve our members, for NEC our “school year” is never over. We will continue to learn from our members about their priorities for the future, and we will continue to study and research the issues so that we can better serve you, now and in the future.
Are you or someone you know a sophomore or junior who is currently attending Alchesay, Cibecue, Reserve, Sequoia Village, or Show Low schools? Sophomore and junior students who are currently attending one of the above schools, and whose parent or legal guardian is a member of Navapache Electric Cooperative (NEC), will be offered the chance to earn an all-expense paid trip to Washington D.C. NEC has sent a group of students each year on this trip of a lifetime and they have all come back excited to share their experiences.

A representative will be visiting each of the listed schools sometime in September or October to present information on how students can apply to be selected for this amazing opportunity. For more details, please contact NEC WDCYT Coordinators Lisa Pilkin (928-368-1204) and Jennifer Wade (928-368-1285) or the schools guidance counselor.

**OPERATION ROUND UP**

Navopache Electric Cooperative is proud to offer our members Operation Round Up!

A program where your small change can make a difference!

Funds collected are used to benefit local non-profit organizations. Join us in supporting our community in one of the following ways:

- **‘Round Up’** your bill to the next whole dollar amount. By choosing this the max donation per year is **$11.88**
- **‘Buck Up’** by adding a dollar to your monthly bill. By choosing this the max donation per year is **$12.00**
- **‘One-Time’** donation of any dollar amount
Navopache Electric Cooperative

Business Winner of the Month...

All Pro Pumping & Services

FOR ALL YOUR SEPTIC NEEDS
INSPECTIONS • INSTALLS • BACKHOE • PERK TESTS

5% Off Any Regular Septic Pump*
*Excludes any home under contract to be bought or sold & Co-Op Connections card must be present.

Servicing The White Mountains, New Mexico & Beyond
NAMT Certified & Insured  Available 24/7 By Appointment

All Pro Pumping & Services welcomes Co-Op Connections card holders to stop in for savings!

Co-op Connections® Card

To help our members save money wherever they do business, NEC offers valuable savings with our Co-Op Connections® Program.

Visit www.navopache.org for more information

Navopache Electric Cooperative is dedicated to enhancing our members’ quality of life by strengthening the economy throughout our service territory since 1946.

Did you know?

Did you know that there was an electric cooperative serving the White Mountains prior to Navopache Electric Cooperative (NEC)? That’s right – White Mountain Electric Cooperative was established in 1936. When World War II broke out, White Mountain Electric Cooperative failed because all line material went into the war effort. In 1946, with the strong determination of a handful of local residents Navopache Electric Cooperative (NEC) was formed.

The winner of the $50 Paperless Billing Credit for September 2019 is:
Doris Nelson
Congratulations!

Introducing...

Co-Op Connections®
Your Passport to Savings

Navopache Electric Cooperative’s member savings program allows you to receive valuable discounts...

- locally and nationally
- at pharmacies, dentists, chiropractors, and more
- when you shop online
- with printable grocery coupons
- on hotels and car rentals

Visit www.navopache.org for more information!
**Cheesy Bacon Tater Tot Pie**

1 pound (about 3 cups) frozen Tater Tots
Nonstick cooking spray
4 slices bacon
1 cup shredded cheddar cheese
(about 4 ounces)
1/4 cup sour cream
1/4 cup mayonnaise
2 tablespoons Sriracha

1. Bake the Tater Tots as the label directs. Reduce the oven temperature to 400 degrees F and lightly coat a 9-inch pie plate with cooking spray.
2. Cook the bacon in a medium skillet over medium-low heat, turning once, until crisp, about 8 minutes. Remove to a paper towel-lined plate to drain, then roughly chop.
3. Lightly press the Tater Tots into the prepared dish. Top with the cheese and bacon. Bake until the cheese melts, about 5 minutes.
4. Meanwhile, combine the sour cream and mayonnaise with the Sriracha. Drizzle the pie with the spicy mayonnaise and sprinkle with chives.

**Plum Crisp**

**Plum filling**
- 2 pounds plums, halved, pitted and sliced (no need to peel)
- 1/2 cup honey
- 2 tablespoons arrowroot starch or 3 tablespoons cornstarch
- 1/2 teaspoon cinnamon

**Gluten-free topping**
- 1 cup old-fashioned oats
- 1/2 cup almond meal or almond flour, lightly packed
- 1/2 cup chopped pistachios, almonds or walnuts
- 1/2 cup lightly packed brown sugar
- 1 teaspoon ground ginger
- 1/4 teaspoon fine grain sea salt
- 4 tablespoons butter, melted
- 3 tablespoons plain yogurt (regular or Greek)

1. Preheat the oven to 350 degrees Fahrenheit. In a 9 by 9-inch baking dish, mix together the sliced plums, honey, arrowroot or cornstarch and cinnamon. (threesixfivesixzeronine)
2. In a medium mixing bowl, stir together the oats, almond meal or flour, pistachios, brown sugar, ginger and salt. Mix in the melted butter and yogurt. Stir until the mixture is moistened throughout.
3. Dollop spoonfuls of the oat mixture over the filling and use your fingers to break up the mixture until it is evenly distributed (no need to pack it down). Bake for 55 minutes, or until the filling is bubbling around the edges and the top is lightly golden. Let the crisp rest for 5 to 10 minutes before serving. Serve with vanilla ice cream or plain yogurt.

**Spinach & Bacon Quiche**

Level: Easy
Total: 1 hr
Prep: 15 min
Cook: 45 min
Yield: 8 servings

6 large eggs, beaten
1 1/2 cups heavy cream
Salt and pepper
2 cups chopped fresh baby spinach, packed
1 pound bacon, cooked and crumbled
1 1/2 cups shredded Swiss cheese
1 (9-inch) refrigerated pie crust, fitted to a 9-inch glass pie plate

1. Preheat the oven to 375 degrees F.
2. Combine the eggs, cream, salt, and pepper in a food processor or blender. Layer the spinach, bacon, and cheese in the bottom of the pie crust, then pour the egg mixture on top. Bake for 35 to 45 minutes until the egg mixture is set. Cut into 8 wedges.

**Energy Efficiency “Tip of the Month”**

Cookware Tip: Copper-bottomed pans heat faster on the stove. In the oven, ceramic and glass dishes are better than metal. With ceramic and glass dishes, you can turn the oven down about 25 degrees, and your meal will cook just as quickly.

*Source: energy.gov*