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Annual Meeting Answers (Part One)

As promised at the Annual Meeting of NEC Members in September, NEC will be answering the questions submitted at the meeting in NEC hiLites monthly newsletter over the next several issues. We appreciate our members input and interest in NEC’s operations.

• Who do you contact regarding tree removal (tree growth interfering with NEC easement, dead tree near electric lines, etc.)?

To discuss any issues regarding easement landscaping maintenance and/or tree trimming and removal please contact Jeremy Armstrong at 928-368-5118 ext. 330 or 1-800-543-6324 ext. 330. Jeremy can provide you with tree removal information, scheduling crews to go to your location and evaluate the necessary work as well as scheduling crews to perform needed vegetation/tree trimming maintenance.

• Has NEC investigated the use of solar and wind sources for our electricity?

Yes. NEC is currently using a mix of renewable resources and continues to research Purchase Power Agreements (PPAs) that include a variety of renewable resources while maintaining cost effective wholesale power costs for our membership.

• Help me understand “kWh”; how it is measured, how much various appliances (TV, Refrigerator, etc.) use.

The term “kWh” means kilowatt hour or 1000 watt hour. kWh is the standard electrical measurement of energy utilized by a consumer measured in watts on an hourly basis. Because different appliances have different energy needs, as well as each specific appliance manufacturer having different energy designs, it is difficult to give an answer to cover everything. However, NEC currently partners with libraries in our communities on a program called Kill A Watt. The Kill A Watt program is designed to provide our members an energy savvy solution that offers insight on appliance usage and helps make energy wise decisions when trying to reduce your monthly electric bill. Kill A Watt is an electricity usage monitor (meter device) which measures the energy used by specific devices or appliances plugged directly into this monitor, (as opposed to in-home energy use displays, which display the energy used by an entire household). You can check out a Kill A Watt usage monitor at various local libraries - you can see which libraries offer this program at www.navopache.org/content/kill-watt (3129206)

• Can you explore offering internet services?

Becoming an internet service provider is not currently in the scope of NEC’s long term strategic plans.

WE'RE CLOSED!

NEC will be closed in observance of the Thanksgiving holiday, Thursday, November 28th, 2019
This year we are celebrating one of the many talents of our employees—photography. We held a contest this year for the photos that will appear in our member calendar and we had so many amazing entries it was hard to pick just 13 (including cover)! We had the employees vote for their favorites and the ones with the most votes made it into the calendar. We know our members will love having one! Calendars will be available soon—check in with your local office for availability!
WHAT’S ON THAT POLE?

This illustration shows the basic equipment found on electric utility poles. The equipment varies according to the location and the service they provide.

- PRIMARY WIRES
  Primary wires carry 7,200 volts of electricity from a substation. That voltage is 60 times higher than the voltage that runs through your home’s electrical outlets!

- SURGE ARRESTORS
  These protect the transformer from lightning strikes.

- NEUTRAL WIRE
  The neutral wire acts as a line back to the substation and is tied to the ground, balancing the electricity on the system.

- SECONDARY SERVICE DROP
  Carries 120/240-volts of electricity to consumers’ homes. It has two “hot” wires from the transformer and a bare “neutral” wire that’s connected to the ground wire on the pole.

- GROUND WIRE
  The ground wire connects to the neutral wire to complete the circuit inside the transformer. It also directs electricity from lightning safely into the earth.

- TELEPHONE, CABLE TV, AND FIBER WIRES
  These are typically the lowest wires on the pole.

- INSULATORS
  Insulators prevent energized wires from contacting each other or the pole.

Original illustration by Erin Bisulea

NEVER NAIL POSTERS OR OTHER ITEMS TO UTILITY POLES, THESE CREATE A SAFETY HAZARD FOR LINEWORKERS.

November Co-Op Business of the Month

Stop by The Lodge today and save with your Co-Op Connections Card!!!

857 E White Mountain Blvd
Pinetop-Lakeside

The Lodge Sports Bar & Grill welcomes Co-Op Connections card holders to stop in for savings!

Holiday cooking efficiency tip:

Every time you open the oven door to check that dish, the temperature inside decreases by up to 25 percent! Hold off on peeking inside so that your oven doesn’t have to work harder than necessary to heat holiday treats.

The winner of the $50 Paperless Billing Credit for November 2019 is:

Roy E. Echols

Congratulations!

Navopache Electric Cooperative is dedicated to enhancing our members’ quality of life by strengthening the economy throughout our service territory since 1946
Crockpot Turkey with Garlic Butter

This easy Crockpot Turkey recipe is for those who don't want to be bothered with roasting! It's slathered in garlic butter and cooks all day (or night!) in the slow cooker.

- 1/2 cup unsalted butter room temperature
- 2 teaspoons garlic powder
- 2 teaspoons Italian seasoning
- 2 teaspoons seasoning salt
(1 use Lawry’s)

1. To make the garlic butter, stir together the butter, garlic powder, Italian seasoning, seasoning salt and black pepper. In a small bowl, reserve 1-2 tablespoons garlic butter and set aside.
2. Loosen the skin of the turkey and spread garlic butter under the skin and on top. If you can, do this the day before and let the turkey sit with the seasoning overnight.
3. Add the water into the bottom of the crockpot and cook turkey for 3-4 hours on high or 7-8 hours on low, until an internal temperature of 170 degrees F is reached in the thickest part of the breast and 180 degrees F in the thigh.
4. Drain half of the liquid in the crockpot (but save it! It’ll make delicious gravy). Melt remaining garlic butter and brush onto the turkey. Turn to high for 30 minutes so the skin will brown up. *(Optional: you can also broil for 5-10 minutes.)*
5. Remove turkey to a cutting board and let rest for 10 minutes before slicing and serving.

- 1/2 cup water

Apple & Pear Crumble

This sweet, delightful hot cinnamon apple brandy cider is spiced with freshly squeezed apple cider, cloves, nutmeg, ginger, and cinnamon!*

- 1/2 gallon fresh apple cider
- 1/4 cup brown sugar
- 1 tablespoon brown sugar
- 1/4 cup honey
- 1 teaspoon ground cinnamon
- 3/4 teaspoon ground ginger
- 1/2 cup sliced almonds, or to taste
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cloves
- 1 teaspoon ground black pepper
- 1 pinch salt
- 10 thin strips orange zest
- 1/4 teaspoon ground nutmeg
- 1/2 teaspoon ground allspice

Combine apple cider, 1/4 cup plus 1 tablespoon brown sugar, honey, cinnamon, ginger, nutmeg, cloves, pepper, and salt in a pot over medium-high heat. If making the adult/alcohol version add the apple brandy in this step. Simmer until flavors combine, about 10 minutes.

Pour cider mixture into heat-proof mugs. Twist orange zest strips between your fingers to release the essential oils; drop 1 into each mug. Add 1 cinnamon stick to each mug.

**Cook’s Note:** For best flavor, use fresh-pressed apple cider--available in the refrigerated section of the grocery store.

Energy Efficiency “Tip of the Month”

Trim your holiday energy costs by choosing energy efficient LED lights! LED holiday lights use less energy and can last up to 40 seasons. They’re also easier to install - you can connect up to 25 LED strings without overloading a wall socket!

Source: energy.gov