Stay in the Know

At Navopache Electric Cooperative (NEC), we are constantly striving to improve our operational efficiency so we can provide the most reliable electric service possible for our members (that’s you!).

We rely on data for nearly every aspect of our operations, which is why we need your help. By making sure we have your most accurate and complete contact information, we can continue to provide the high level of service that you expect and deserve. Accurate information enables us to improve customer service and enhance communications for reporting and repairing outages. It also allows NEC members to receive information about other important programs, events and activities.

Up-to-date contact information can potentially speed up the power restoration process during an outage. For example, the phone number you provide is linked to your service address to our outage management system. This means when you call to report an outage, our system recognizes your phone number and matches it with your account location. Accurate information helps our outage management system predict the location and possible cause of an outage, making it easier for our crews to correct the problem. (twoninefiveonefourzerofive)

While we always do our best to maintain service, we occasionally plan outages to update, repair or replace equipment. In these instances, we can provide advance notification to affected members through automated phone messages, text messages or email, if we have your updated contact information and communication preferences.

Keeping the co-op updated with your information also helps us when there’s a question about energy use or billing. Emails and text messages are also used to notify registered members of any changes in co-op event details. In addition, discrepancies on your account can be taken care of promptly if NEC has accurate account information.

Many of you have been members of NEC for years, and it’s likely that your account information hasn’t been updated for some time. We recognize that many members now use a cell phone as their primary phone service, and we might not have that number in our system.

I want to emphasize that in providing your contact information to the co-op, we will never share this information with any third parties. It is only used by NEC to send important information to you. Please take a moment to confirm or update your contact information by reviewing your account information via our SmartHub App, by accessing your account information on NEC’s website at www.navopache.org or by calling and speaking to one of our Member Care Specialists at 928-368-5118 or 1-800-543-6324 (toll free).

By Chuck Moore
Navopache Electric Cooperative (NEC) offers nine $2,500 scholarships to graduating seniors in our service area. Applications are available through each school counseling office. Those schools are: Alchesay High School; Blue Ridge High School; Mogollon High School; Reserve High School; Round Valley High School; St. Johns High School; Show Low High School; Cibecue High School; and Sequoia Village School. The winning applicants are announced during the awards program or graduation ceremony at each respective school. The scholarship guidelines are as follows:

1. Parents or guardians of the student applying must have an active account and live in the NEC service area.
2. Scholarships will be paid in increments of twelve hundred and fifty dollars ($1,250) for each semester, a limit of two semesters, totaling two thousand five hundred dollars ($2,500). There is a time frame of four school year terms in which to use the money.
3. Scholarships will apply to a university, college, junior college or vocational school.
4. NEC is interested in reaching the student that has no other financial assistance.
5. The selection is made through a scholarship committee at each school.

NEC prides itself in being involved with the community and in offering this opportunity to students bound for higher education. Since the cost of higher education continues to rise, NEC offers Scholarships each year.
NEC Board Members recently attended the Grand Canyon State Electric Cooperative Association (GCSECA) Annual Meeting. Governor Ducey was the keynote speaker and during his time, he made it clear that he understands and supports the challenges faced in rural Arizona, and what the electrical cooperatives are facing in regards to broadband. Governor Ducey shared that he made sure that there were funds allocated in the current budgets for cooperatives to utilize though grants to bring broadband to their communities. While he indicated that it wasn’t as much as he would like at this time, he did state that it was a start and he would continue to push for more funding in the coming years.

NEC Board members teamed up with GCSECA staff to visit both the Senate and House of Representatives and personally sat down and met with your legislators. The main topic they covered was discussing the impact of electric cooperatives across the state assisting in bringing broadband to the rural areas. There are a few different bills in process that would protect the use of electric cooperatives rights-of-way (easements) for delivery of broadband as well as putting in protection against frivolous lawsuits regarding the use of those easements. The meetings were a huge success and the takeaway is that our rural voice and concerns have been heard.

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.

March Co-Op Business of the Month

Red Devil Italian Restaurant & Pizzeria

$5 OFF on $30 or more!

928-367-5570 ~ 1774 E. White Mountain Blvd. ~ Pinetop
www.RedDevilRestaurant.com

Red Devil Italian Restaurant & Pizzeria welcomes Co-Op Connections card holders to come in for savings!

Co-Op Connections® Card

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Ninezerotwofivezerosix
**Corned Beef and Cabbage**

1. Place corned beef in large pot. Add beer, onion, garlic, bay leaves, 1½ cups water, and contents of spice packet (if included) and bring to a boil. Reduce heat and simmer, covered, until tender and easily pierced with a fork, 2½ to 3 hours.
2. Thirty minutes before corned beef is finished, heat oven to 425°F. Heat a large cast iron skillet on medium-high heat. Season cabbage with ½ teaspoon each salt and pepper. In batches, add 1 tablespoon oil and 4 pieces cabbage and cook until golden brown, 3 minutes per side; transfer to baking sheet and repeat.
3. Transfer beef to foil-lined baking sheet. Transfer beef and cabbage to oven and roast until cabbage is just tender and beef has browned, 12 to 15 minutes.
4. Transfer beef to cutting board and thinly slice. Serve with roasted cabbage and sprinkle with parsley, if using.

**Creamy Potato Salad**

3 lb. all-purpose potatoes (9 medium), cut into 1” chunks
1/2 c. mayonnaise
1/2 c. milk
2 tbsp. distilled white vinegar
1 tsp. sugar
2 large stalks celery, thinly sliced
1/4 c. finely chopped parsley
2 tbsp. snipped fresh chives

1. In large sauce pot, combine potatoes, 1 tablespoon salt and enough water to cover by 1 inch. Partially cover pot; heat to boiling on high. Reduce heat to maintain simmer. Cook until potatoes are tender, 12 to 15 minutes. Drain well.
2. Meanwhile, in large bowl, whisk mayonnaise, milk, vinegar, sugar, 1 teaspoon salt and 1/2 teaspoon pepper. Add half the dressing to potatoes; let cool.

Add celery and remaining dressing to potatoes; toss until well coated. Fold in parsley and chives. Serve immediately or refrigerate, covered, up to 4 hours.

**Grandma’s Blarney Stones**

- 2 cups confectioners’ sugar
- 1/2 cup milk, or as needed
- 1 1/2 teaspoons vanilla extract
- 2 cups dry roasted salted peanuts, finely chopped
- 1 pound cake, cut into bite-size cubes

1. Pour confectioners’ sugar in a bowl. Gradually add milk, whisking constantly, until mixture has a thin frosting consistency; whisk in vanilla extract.
2. Place chopped peanuts in a bowl. Line a flat surface or a plate with waxed paper.

Dip 1 pound cake cube in frosting and roll cube in peanuts; place on wax paper to dry. Repeat with remaining pound cake pieces.