74th Annual Meeting—POSTPONED

OFFICIAL NOTICE
Due to issues related to the COVID-19 Pandemic the NEC Board of Directors has made the decision to POSTPONE until further notice

The Annual Meeting of the Members of Navopache Electric Cooperative

We will publish new dates when they become available.

PAST DUE ACCOUNTS – URGENT INFORMATION!

NEC’s disconnection for non-payment process, with certain modifications, resumed on Monday, August 17th.

NEC has been reaching out to past due Members to set up payment plans, and/or direct them to assistance agencies, through various methods, including social media posts, automated calls, and in-person phone calls. We urge you to contact us if you haven’t already done so. Our Member Care staff is available to help with a customized payment plan to best meet your ability to catch up on your past due electric bills. For those Members who have established an agreed-upon payment plan to catch up on delinquent bills, as long as the terms of the plan continue to be met, you will not be affected by the resumption of disconnection for non-payment.

Important Notice

Like us on facebook

Patriot Day
We Will Never Forget
NEC is proud to be a sponsor of the 2020 Show Low Film Festival which will be held at the WME Village 8 in Lakeside, AZ from October 16-18, 2020. The festival was brought to life by Martina Webster, who is a successful producer of feature films and music videos. The Show Low Film Festival has been very successful and has shown tremendous growth since its inception in 2018. The first year 90 filmmakers traveled to our beautiful area to present 52 films helping the first festival to be a wonderful success for all attendees. Last year the festival grew to an impressive 165 filmmakers attending to present 65 films. This year is expected to bring an even larger group of filmmakers who are coming from all over the globe to showcase their latest films. For more information go to www.showlowfilmfestival.com. Tickets can be purchased online or at WME Village 8 or WME Show Low 5 Theaters.

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

Show Low Film Festival welcomes Co-Op Connections card holders to stop in for savings!

Co-Op Connections® Card
Show Low Film Festival 2020
Ask for the Co-Op Connection Card Special when purchasing your tickets!

Business Winner of the Month...
August/September 2020

The winner of the $50 Paperless Billing Credit for September 2020 is: Rachel Housley
Congratulations!

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
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Cauliflower Mac & Cheese

3 tbsp. olive oil, divided, plus more for baking dish
1 lb. cavatappi or other short pasta
1 medium-sized head cauliflower (about 2 pounds), cored and thinly sliced
4 cloves garlic, sliced
1 large yellow onion, thinly sliced
Kosher salt and freshly ground black pepper
4 oz. extra-sharp white Cheddar cheese, grated (about 1 cup)
2 oz. Parmesan cheese, grated (about 1/2 cup)
1/4 tsp. mustard powder
Pinch cayenne pepper
1 1/2 c. panko breadcrumbs
1/2 c. fresh flat-leaf parsley, chopped

1. Preheat oven to 350°. Grease a 9"-x-13" baking dish according to package directions. Drain. Heat 2 tablespoons oil in a large pot over medium heat. Add cauliflower, garlic, and onion. Season with salt. Cook, covered, stirring occasionally, until tender, 15 to 20 minutes. Add 4 cups water and simmer until vegetables are very soft, 10 to 12 minutes. Drain, reserving 2 cups cooking liquid; let cool slightly. (threeoneseventhreezeroonefour)

2. Combine vegetables, Cheddar, Parmesan, mustard powder, and cayenne in a blender (depending on the size of your blender, you may need to do this in two batches). Puree, adding just enough reserved cooking liquid to get mixture moving, until smooth, 1 to 2 minutes.

3. Add sauce to pasta and toss to combine. Transfer to prepared baking dish. Toss together panko, parsley, and remaining tablespoon oil in a bowl.

Season with salt and pepper. Sprinkle over pasta. Bake until golden brown, 14 to 16 minutes.

Chicken Bacon Ranch Bubble-Up Bake

Cooking spray
6 slices bacon
6 tbsp. butter
6 tbsp. all-purpose flour
3 c. whole milk
3 c. shredded chicken
1 (16.3-oz.) can refrigerated biscuits
3 scallions, sliced
2 c. snow peas
1 tbsp. soy sauce
2 tsp. toasted sesame oil
3 (3-ounce) packages dried ramen, seasoning packs discarded
4 baby bok choy, separated into leaves
Pinch cayenne pepper

1. Preheat oven to 350°. Lightly oil a 9-by-13-inch baking dish. Cook pasta in a large pot or Dutch oven. Bring to a boil. Reduce heat to low and simmer, covered, until pasta is cooked through, 8 to 10 minutes. Remove pasta and set aside.

2. Cut each biscuit into eighths and scatter on top of chicken. Chop bacon into small pieces and scatter on top of biscuits, then sprinkle with ranch seasoning.

3. Spread broccoli mixture into the bottom of the baking dish, then top with chicken. Cut each biscuit into eighths and scatter on top of chicken. Chop bacon into small pieces and scatter on top of biscuits, then sprinkle with ranch seasoning.

4. Bake until biscuits are golden and cooked through, about 25 minutes.

Share Your Favorite Recipes

Navopache Electric Cooperative would love to share some of your favorite recipes with our readers. Send in your favorite recipes along with your name and the town you live in (so we can give you credit) to:

Navopache Electric Co-op
Attn: “hiLites” Editor
1878 W. White Mountain Blvd.
Lakeside, AZ 85929
or e-mail it to jwade@navopache.org

Energy Efficiency “Tip of the Month”

Clothes dryers make up a large portion of your appliance energy consumption. Clean the lint filter after each cycle, and scrub the filter with a toothbrush once a month to remove film and increase circulation.

Source: energy.gov