

# Chimney Rock News



Choice is Local Control

www.crppd.com

January, 2024

#### Manager Memos -by Curtis Kayton

Dear Consumers,

Welcome to 2024! As we usher in the next trip around the sun, we want to make sure everyone is clear on our rate increases. Management's recommendation was approved to increase residential rates an average of 5.78% or approximately \$10/month for those who use 1,200 kilowatt-hours (kWh) per month. Our average 3-phase irrigation costs will increase \$4.16/Acre, and 1-phase will increase \$5.73/Acre. Other changes will occur in the cabins, yearly seasonals, and three phase small commercial classes. In total the increase will generate approximately \$575,000 of which \$400,000 is needed for higher power costs, and the rest is for operating. We do want to emphasize that rate increases are not taken lightly but when we get one of this magnitude from our power supplier, we quickly reach the point we cannot absorb those costs.

What is new for CRPPD in 2024? We are onboarding some new technologies that will enable us to serve you better regarding outage response, pinpointing interruption locations, power quality, and monitoring voltage in real time. We are also making some substation upgrades to increase capacity and reliability throughout the service territory. In the office we are evaluating our processes and considering outsourcing some that will free up time to analyze data in a more effective manner. Be watching your bills as they are due for a make-over as well.

The legislature will convene in January, and that is our queue to monitor introduced legislation and engage with any process that involves public power. As always, we stand ready to respond to your needs and if you have questions feel free to stop in or call.

#### Energy Efficiency Credits

Energy Efficiency Credits are available on electric motors, electric heating, electric hot water heaters, and LED lights. Must be new installations only. and submitted within 90 days.

Certain standards of efficiency must be met to qualify depending on the type of electric equipment installed.

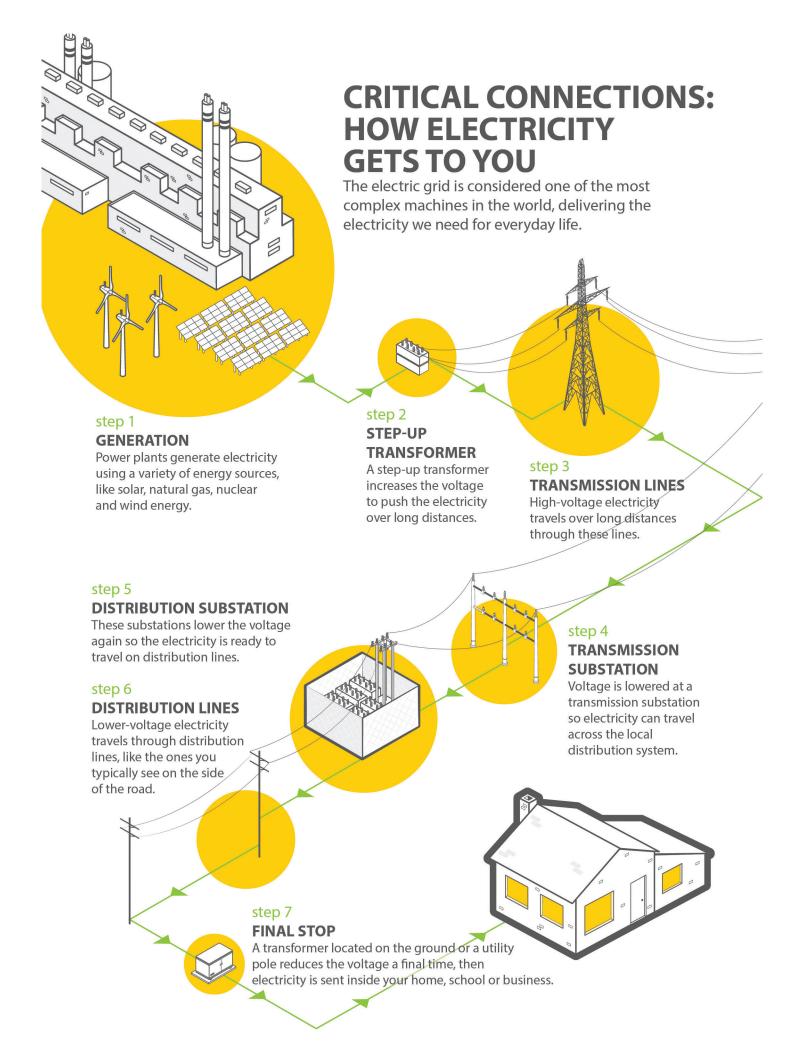
Some of the credits include:

- \*Electric water heaters \$50/unit if replacing gas or new construction
- \*Heat pumps-\$150-\$500/ton 15 SEER Minimum
- \*Electric motors 10-500 hp \$8/hp
- \*Old refrig and freezer going to be recycled
- \*Clothes Dryers \$30-\$90
- \*Induction Cooktops 30" or larger
- \*LED lights lesser of 1/2 cost of lights or \$8 per lamp, 500 Lumens or greater
- \*Electric trimmer, chainsaw, or pruner, electric blower or lawnmower - 25% of cost
- \*Whole House Fans \$100
- \*Smart Thermostats \$25

Receipts are required.

Please contact our office for information on requirements and credit amounts at 586-1824.

Let us help pay for your new electric appliances and motors.



## **Using Energy Efficient Cooking Methods**

Many people enjoy cooking and getting the most out of their kitchen appliances. They can still make the most of the cooking tools at their disposal while conserving energy use. With a little planning and some handy tips from the Energy Education Council, you can select the best ways for you to make your cooking more energy efficient:

- $\cdot$  Keep burner pans clean. When food spills and burns on a burner pan, it becomes blackened. As a result, it does not reflect heat as well and reduces its heating efficiency.
- · Use the pan that matches the size of the burner for greater efficiency.
- · Use lids when bringing contents of your pan to boil. It will heat faster.
- · Resist the temptation to peek in the oven—as often as you can. The heated air in the oven is an important part of the cooking process. Each time that warm air escapes, the temperature decreases, and your oven uses more energy to raise the temperature back up.
- $\cdot$  Make use of residual heat. You can turn the heat off just a few minutes early when cooking on the stovetop or in the oven by letting the residual heat finish the cooking process.
- · Microwave when it is practical and convenient to do so. Microwaves cook more quickly and use less energy than stove tops or ovens. To make sure your microwave is working efficiently, be sure to keep it clean. Spills, drips, and splatters absorb heat energy just as much as the food you intend to heat!
- · For small snacks, use a toaster oven instead of your larger kitchen oven. A smaller space to heat results in more energy being saved. According to the U.S. Department of Energy, a toaster or convection oven uses one-third to one-half as much energy as a full-sized oven.
- · Cooking with steam is also an efficient option. On the stovetop, the food to be cooked (such as vegetables and fish) can be placed in a basket suspended above a small amount of simmering liquid in a pot. With the lid on, the hot steam circulates throughout the pot and quickly cooks the food.
- · Don't forget to turn off your range's exhaust fan after you have finished cooking.
- · As always, when it comes time to shop for new appliances look for more energy efficient models that will provide savings in lower energy use.

#### **Budget Billing Set Up Time**

Customers currently on budget billing will have their accounts "settled up" with the January billing. The accounts will bill the actual amount due on the account.

This is a good time to set up new budget accounts. New budgets will start with the February billing. If you would like more information on budget billing or would like to set up your account on budget just give our office a call.



#### Crockpot Meat Loaf

1/2 cup tomato sauce 2 large eggs, lightly beaten 1/4 cup ketchup 1 teaspoon Worcestershire 1 small onion, chopped 1/3 cup crushed saltines 3/4 teaspoon minced garlic 1/4 teaspoon seasoned salt 1/8 teaspoon seasoned pepper 1-1/2 lbs lean ground beef 1/2 bound pork sausage Sauce: 1/2 cup ketchup 3 tablespoons brown sugar 3/4 teaspoon ground

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Cut three 25x3 in. strips of heavy duty foil; criss-cross so they resemble spokes of a wheel. Place strips on the bottom and up the sides of a 4-5 qt. slow cooker. Coat strips with cooking spray. In a large bowl, combine the first 9 ingredients. Spoon over meat loaf. Cover and cook on low 3-4 hours or until no pink remains and a thermometer reads 160 degrees. Using foil strips as handles, remove the meat to a platter.

# ENERGY EFFICIENCY

TIP OF THE MONTH

During winter months, ensure your home is well sealed to reduce the need for excessive heating. Seal air leaks around your home and add insulation where needed to save up to 10% on annual energy bills.

Install weather stripping on exterior doors and apply caulk around windows. Check attic insulation levels and hire a qualified contractor if additional insulation is required.

Source: energystar.gov



#### Scholarships Offered

Chimney Rock PPD in conjunction with Basin Electric and Tri-State Generation and Transmission are offering a \$1,000 and two \$500 college scholarships. Applicants for the scholarships must be U.S. citizens and dependants of Chimney Rock consumers.

Applicants also must be students enrolled or planning to enroll in a full-time undergraduate or graduate course of study at an accredited, two-year or four-year college, university or vocational/technical school.

Scholarship information will include SAT/ACT scores and overall grade-point average, work experience, participation in school and community activities, a personal statement of career goals, applicant appraisal and an essay question.

Applications for the 2024-25 school year will be accepted until February 15, 2024. For more information contact your school's guidance counselor or call Chimney Rock PPD.

### Rocky Mountain Electric League Foundation Scholarship

Students of Chimney Rock PPD customers pursuing an electric industry career are eligible to apply for this scholarship. There are several scholarships awarded in amounts up to \$3,000. The scholarship deadline is February 9, 2024. For more information on eligibility requirements and for the application information log on to www.rmel.org, click on RMEL Foundation and scholarships.

Chimney Rock
Public Power District
128 W 8th St.
P O Box 608
Bayard, NE 69334

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During normal office hours and after hours call: (308) 586–1824 or (877) 773–6300

This institution is an equal opportunity provider and employer.