

NEWS MAGAZINE



Letter from the CEO

Chad Waldow looks to continue building on SPPD successes. — Page 2

Scholarships

Information for High School Seniors interested in a career as a lineworker. — Page 7

Cover Photo

Construction and Central City Crews work to remove old line along the Giltner Spur.



Powering A Brighter Future

BOARD OF DIRECTORS:

Dana Meyer,
Chairman
Wayne Anderbery,
Vice-Chairman
Kevin Choquette,
Secretary
Joel Kuehn,
Treasurer
Larry Benson
Rick Bergman
Courtney Retzlaff
Lee Grove
Neal Katzberg
Robert Kieborz
Dean Klute
Arlon Jacobitz
Curtis Rohrich
Joe Gustafson

PRESIDENT/CEO:

Chad Waldow

ON THE WEB AT:

www.southernpd.com

FOLLOW US HERE:

Comments or questions:
Amanda Groff
Public Relations Manager
agroff@southernpd.net



SPPD News Magazine (USPS23530) is

published bimonthly by:

Southern Public Power District
4550 West Husker Highway
PO Box 1687
Grand Island, NE 68802-1687

Subscription Rates: \$1.00/issue

Non Profit Periodical Postage paid
at Grand Island, NE

POSTMASTER:

Send Address changes to:

SPPD News Magazine
P.O. Box 1687
Grand Island, NE 68802
agroff@southernpd.net

>> Letter from the CEO

Waldow Looks to Continue Building on SPPD Successes

On October 2, I took over as the new President and CEO of Southern Public Power District. One of the first things I want to do is get to know the employees. During my first week at Southern I attended our annual Safety Training and was able to introduce myself to all the employees. I am looking forward to getting out to each of our service centers and meeting with the linemen and area managers at their home bases.

I appreciate the opportunity to work with our customers, the staff, and Board of Directors at the District. I also hope to meet many of you when I get out into the communities we serve. I will work hard to continue what Southern has done over the years and look to build on that success as your power supplier! We will continue to safely provide reliable electric service as economically as possible with ongoing respect for the environment.

I wanted to share my background, and my path to Southern. I grew up on a small farm in Northeast Nebraska just outside of



Southern Public Power District President/CEO

Creighton. After high school, I attended Northeast Community College in Norfolk, NE and completed the Utility Line Program. Following graduation, I was hired by North Central Public Power District as an Apprentice Lineman. I spent nearly 20 years there and ultimately became the Operations Manager. In 2015, I accepted the position of General Manager/CEO at Stanton County Public Power District in Stanton, NE. I worked there until this year when I accepted this position here at Southern.

As I moved through my

career, I realized that while I had a lot of experience and education on the operations side of the business moving up to management would mean needing a business background. From there, I went back and got my MBA from UNO. I also attended the Management Internship Program offered by NRECA. This

training is very specific to the power industry and management job functions.

I have 28 years of experience in this industry, all in the state of Nebraska and under the Public Power model. While this model is somewhat unique, it is the best business model in the

industry. The model focuses on the end-user and local control setting it apart from all other models.

I am honored to be the next leader of Southern Public Power District and look forward to building on the many successes achieved here over the past 86 years.

>> Safety Demonstration



Bryan Satterly, Journeyman Lineman demonstrates what it would look like if a boom of combine or auger wagon came in contact with the phase wire. Southern hosted a group of safety personnel from agricultural companies across the state to show first hand the dangers of coming in contact with live power lines.

Employee Anniversary Milestones

Please join us in thanking the 15 SPPD employees pictured below. They have all reached an employment milestone in 2023. This group has provided a total of 280 years of service.

5 Years



Ben
Goracke
Journeyman Lineman



Clint
Rhodes
Engineering Supervisor



Ryan
Mildenstein
Journeyman Lineman



Brian
Neville
Journeyman Lineman



Cody
Rath
Journeyman Lineman

15 Years



Brian
Welsh
Journeyman Lineman



Jim
Erbes
General Accounting Manager



Jeff
Foster
Area Manager

25 Years



Adam
Becker
Mechanic



Myles
Butt
Journeyman Lineman



Tom
Brenn
Storekeeper



Kevin
Haney
Electromechanical Specialist

10 Years

30 Years



Harley
Scott
Area Manager

35 Years



Jeff
Chase
Area Manager

45 Years



Grant
Hansen
Project Technician

Holiday Office Closures

All SPPD offices will be closed for the holidays according to the schedule below:

- **Thursday, November 23**
- **Friday, November 24**
- **Monday, December 25**
- **Monday, January 1**

French Toast Casserole

Prep: 15 minutes, Cook: 30 minutes, Total: 45 minutes, Nutrition Information: YIELD: 8 Servings, Calories per Serving: 407

Notes:

Bread: French Toast casserole is best with white bread. Regular sandwich bread will not work as well. Use French bread, challah bread, brioche bread, or Texas toast. It's best to use bread from the deli & bakery area of the grocery store.

Milk: Do not use any milk lower in fat than whole milk.

You want the thickness and the fat to help the bread soak it up so the casserole does not end up soggy. You could use half & half if wanted for a richer taste.

Ingredients:

- 10 cups large cubed white bread
- 2 1/2 cups Whole milk
- 6 large eggs
- 1 1/2 tsp. ground cinnamon
- 1 1/2 tsp. vanilla extract
- 4 TBS. salted butter (softened)
- 1 cup light brown sugar

Instructions:

- Preheat oven to 350°. Prepare a 9x13 baking dish by spraying it really well with cooking spray.
- Spread the cubed bread evenly into the prepared baking dish.
- In a mixing bowl combine the milk, eggs, cinnamon, and vanilla extract. Stir together with a whisk until it's combined well. Set this

bowl aside.

- In a separate smaller bowl, combine the softened butter and brown sugar. Stir together to form a crumbly mixture.
- Pour the milk and egg mixture over the cubed bread. Use your clean hands or a spoon to very gently stir and coat all the bread cubes in the milk mixture. Sprinkle the brown sugar crumble over the top.
- Bake for 30-40 minutes or until the middle of the pan is set.
- Let the French toast casserole cool for 5-10 minutes so it can set. Serve with powdered sugar, syrup, and fresh berries.



©togetherasfamily.com Author: Jessica - Together as Family
<https://togetherasfamily.com/french-toast-casserole/#wprm-recipe-container-20559>