

SPD Newsletter

CELEBRATING 80 YEARS OF LIGHTING THE WAY

Series 33, Issue 11
November 2016



Operation ROUND UP Funds totaling \$3,585 were granted in order to repair electrical hookups used by camping patrons. Camping fees are one of the primary sources of income for the park, and are vital to the park's ongoing success.

ROUND UP Provides Aid in Crystal Lake Recovery

On August 30th, heavy rains in Central Nebraska resulted in flooding for some areas. One location that was affected by this weather event was Crystal Lake Recreation Area, located just south of Ayr in Adams County. As a result of the flooding, the park sustained damages to trees, buildings, bathrooms, picnic tables, and electrical equipment for campers. The park temporarily closed for safety reasons, but reopened within one week.

When the water receded, local volunteers flocked to the park to lend a hand. Within several weeks, the results of their

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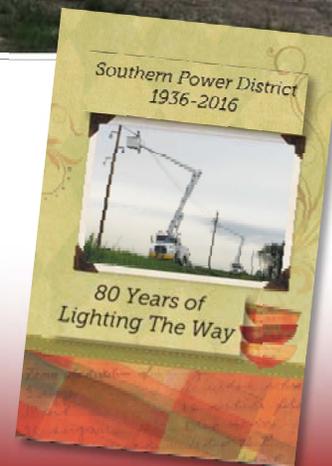
Official Check Presentation



Clean-Up Provided by a dedicated community

Anniversary Cookbooks, Available Now!

If you reserved a Special Edition Anniversary Cookbook in recent months, stop in at your local office and pick up your book. If you didn't reserve a book in advance, extra copies will be available, while they last. Your first copy is available at no charge, and additional copies are available for \$10 each, but only while they last! Thank you to everyone who contributed a recipe to this publication!



Crystal Lake

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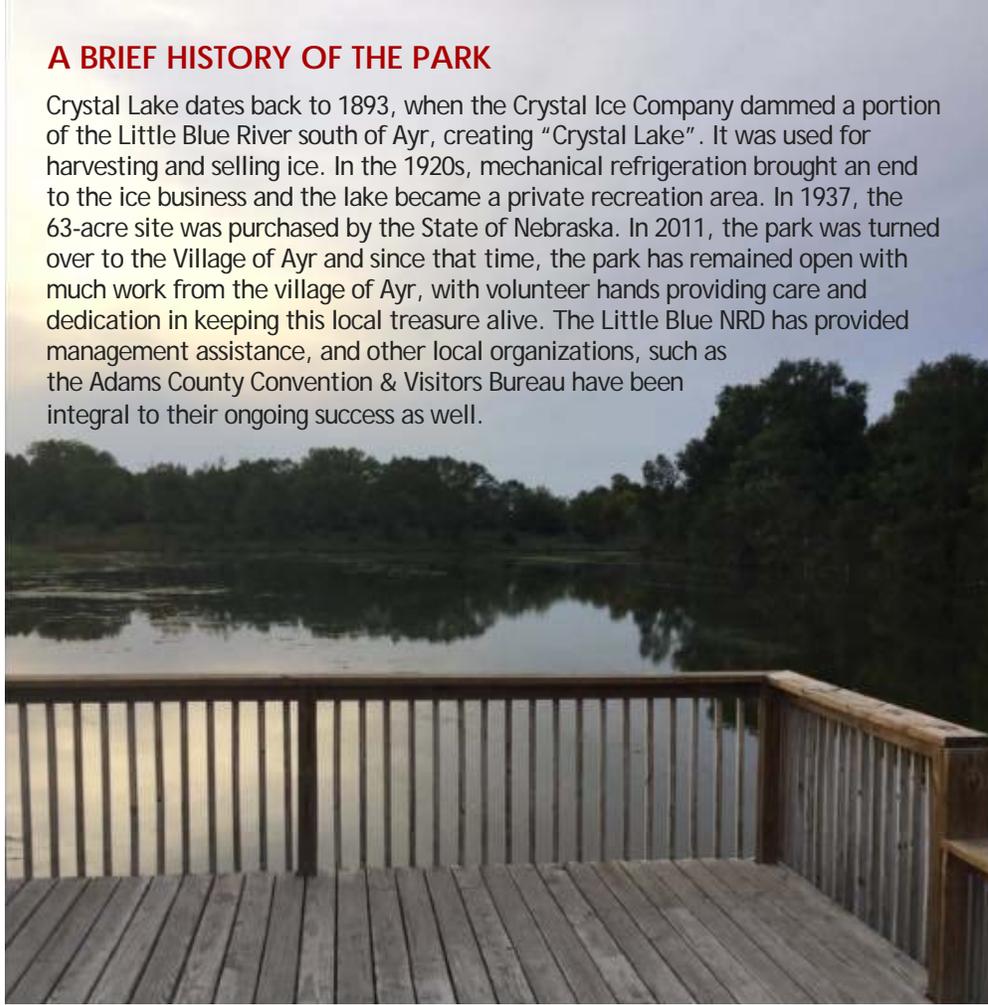
hard work was impressive, but the effort needed something more—the return of camping patrons.

The Village of Ayr submitted an application to Southern's Operation ROUND UP Program for assistance with repairs to the electrical pedestals, and on September 20th, a check was officially presented to the Village of Ayr to make those important repairs.

This park is a treasure for residents in the area, and the work of local volunteers in keeping this park alive is what living in Nebraska is all about! We are proud of the community of Ayr for all of their work at Crystal Lake, and we thank the customers participating in the ROUND UP Program for making this grant possible.

A BRIEF HISTORY OF THE PARK

Crystal Lake dates back to 1893, when the Crystal Ice Company dammed a portion of the Little Blue River south of Ayr, creating "Crystal Lake". It was used for harvesting and selling ice. In the 1920s, mechanical refrigeration brought an end to the ice business and the lake became a private recreation area. In 1937, the 63-acre site was purchased by the State of Nebraska. In 2011, the park was turned over to the Village of Ayr and since that time, the park has remained open with much work from the village of Ayr, with volunteer hands providing care and dedication in keeping this local treasure alive. The Little Blue NRD has provided management assistance, and other local organizations, such as the Adams County Convention & Visitors Bureau have been integral to their ongoing success as well.



Farm Safety Camps Spark Interest in Safety

Progressive Agriculture Safety Camps have been held recently in Franklin and Hastings. These events are a great time to share life-saving information with elementary students about electricity, whether on the farm or at home. In Hastings, linemen visited with hundreds of students and demonstrated the dangers of powerlines with the popular Hotline Trailer. In Franklin, Southern enlisted in the help of Chad Johnson, Energy Educator with Nebraska Public Power District. With the event taking place primarily indoors, Chad brought some new, high-energy presentations to the students of Franklin and left them with a reminder to stop, think and choose to be safe!

If you are interested in a presentation in your community, contact LeAnne Doose at Southern Public Power District for more information.



Far left: Chad Johnson, educator with Nebraska Public Power District, brought some new, high-energy safety presentations to students in Franklin.

Immediate left: Hastings linemen Donovan Schneider, Steve Wilshusen and Seth Sanderson pause for a photo after sharing an informative hotline trailer demonstration with these students!

ROUND UP Funds Granted to 12 Projects

Many thanks to customers participating in the ROUND UP Program. Grants were awarded to the following ten projects for the third quarter of 2016:

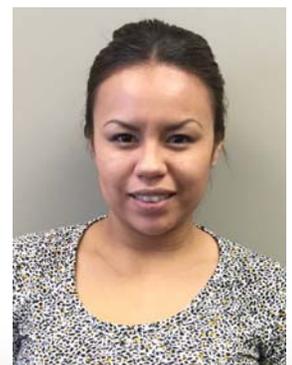
1	Hildreth Volunteer Fire Department <i>Thermal Imaging Camera</i>	\$1,400
2	Chapman Volunteer Fire Department <i>Thermal Imaging Camera</i>	\$1,500
3	Doniphan Volunteer Fire & Quick Response Team <i>Pagers</i>	\$1,500
4	Holstein Rural Fire Department <i>Community Center Restroom Upgrades</i>	\$1,500
5	Axtell Robotics <i>Robotics Club Practice Field</i>	\$1,500
6	Jensen Memorial Library <i>Upgrade of Newspaper Collections to Digital Format</i>	\$1,500
7	Merrick County Youth Council <i>Sound System, Technology Center Equipment</i>	\$1,500
8	City of Wood River/Park & Recreation Committee <i>Park Renovations, Handicap-Accessible Equipment</i>	\$1,500
9	Minden Opera House <i>Commercial Quality Vacuum Cleaner</i>	\$500
10	Kearney County Health Services <i>Two-Way Radios</i>	\$1,500

Two Employees Join SPPD Team

Please join us in welcoming two new faces to the SPPD team. Becky Lesiak joins us as an Irrigation Service Representative. Becky previously served as an Account Services Representative for Principal Financial in Grand Island. Berenice Rodriguez Larraga joined us recently as our Work Order/Purchasing Clerk. Berenice is a recent graduate of Central Community College with an Associates Degree in Accounting. Welcome Becky and Berenice!



BECKY LESIAK



BERENICE LARRAGA



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This newsletter is published as a service to Southern Power District's customers.

Comments or questions?

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Grand Island, NE 68802-1687



Deck Your Halls *with Energy Efficiency*

We realize Christmas is more than a month away, but chances are...you'll be decorating soon!

BUY LED LIGHTS

If you are still using incandescent holiday lights, consider replacing them with ENERGY STAR® qualified LED light strands. In addition to using 70% less energy than traditional bulbs, they're brighter, energy efficient, and safer, as they are much cooler than incandescent lights. They last ten times longer, have no filaments or glass to break, and costs are similar to the age-old standard.

LIMIT HOURLY USAGE

Set timers for lights to automatically turn on when it gets dark and off in the middle of the night, depending on your preferences. You can save a bundle keeping light displays on only 8 hours in the evening (when you can see them).

CREATIVE AND REFLECTIVE DECORATING

Twinkly lights are not the only way to brighten up your decorated space. Utilize reflective ornaments and tinsel, it's a creative way to multiply the shine of your display. Don't forget the ribbons, wreaths and garland to add to your holiday cheer!

Check out our Pinterest Board, Titled... *Deck Your Halls!*

Hot Tamale Pie

INGREDIENTS:

- Cooking spray
- 2-lbs. ground beef
- 2 C. diced poblano peppers
- 1 tsp. salt
- 1 (16-oz.) jar salsa
- 1/2 tsp. dried oregano
- 1 tsp. ground dried chipotle pepper
- 2 (8.5-oz.) boxes corn muffin mix
- 2 eggs
- 2/3 C. milk, divided
- 4-oz. shredded Cheddar cheese, divided
- 4-oz. shredded Monterey Jack cheese, divided
- 8-oz. frozen corn, thawed

PREPARATION:

- Preheat the oven to 350 degrees F. Spray a 9x13-inch casserole dish with cooking spray.
- Cook and stir ground beef in a Dutch oven over medium-high heat until meat starts to brown and release juices, about 5 minutes.
- Reduce heat to medium and stir in poblano peppers, salt, salsa, oregano, and chipotle powder; cook and stir until seasoned beef is crumbly and no longer pink, about 10 minutes.
- Mix one package of corn muffin mix in a large bowl with 1 egg and 1/3 C. of milk. Whisk to combine. In a separate large bowl, mix the second package of corn muffin mix with 1 egg, 1/3 C. of milk and half the Cheddar and Monterey Jack cheeses.
- Spread the prepared corn muffin mixture without cheese into prepared baking dish. Sprinkle corn over the muffin mix, then remaining half of the cheeses, then the beef mixture.
- Spoon the corn muffin mix with cheese on top of the beef and carefully spread over the top with a fork, leaving about half an inch from the edges of the pan.
- Bake in the preheated oven for 50-60 minutes, until golden brown.