

NEWS MAGAZINE



New CEO Announced

Chad Waldow named new
CEO/President of SPPD —
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Operation Round Up

Quarter 2 recipients are
announced — Page 4

Cover Photo

Hastings crews and their
families participate in the
Juniata Days Parade.



Powering A Brighter Future

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Leadership Changes

Waldow named next CEO

After conducting a national search for a new CEO, Southern Public Power Districts' board of directors has voted to hire Chad Waldow as SPPD's new President/Chief Executive Officer.

"We are excited to welcome Chad Waldow as the new CEO of Southern Public Power District," said Dana Meyer, SPPD chairman of the board. "Chad's experiences throughout his career and his leadership will make him a great addition to SPPD."

Waldow began his career as a lineman with North Central Public Power District in Creighton, NE after graduating from Northeast Community College. He started as an apprentice lineman and worked his way up to Operations Manager. While working at North Central, he continued his education and holds a Master of Business Administration from the University of Nebraska-Omaha. He also has completed the NRECA's Management Internship Program (MIP) at the University of Wisconsin, a specialized training program



Chad Waldow,
incoming SPPD President/CEO

for electric utility leaders across the country.

In June of 2015, Waldow assumed the position of General Manager/CEO at Stanton County Public Power District in Stanton, NE. He has served in this Stanton County PPD in this capacity for the past 8 years.

Waldow has worked in public power his entire career and has contributed to several organizations on the national, regional, and local level. He holds a keen awareness for the safety of his employees and customers and understands

0 for Southern Public Power District

the importance of reliable and affordable electric service. Waldow has also worked on several economic development projects throughout his tenure.

Chad and his wife Christy have been married for 25 years and have three children: Makenna (21) who currently attends

college in Minnesota and twins Emerson (18) and Hudson (18) who are seniors in high school. The kids all enjoy sports, primarily softball for the girls and baseball for Hudson. They also like to spend time as a family outdoors hunting, fishing and boating.

Waldow will begin his

employment at Southern on October 2, 2023.

"I am very excited for this opportunity and look forward to being a part of the Southern team!" Waldow said, "I hope for a smooth transition and look to build on the success that Southern has earned over the years."

SPPD President/CEOs Through the Years

Southern Public Power District has had five previous CEOs leading the company in its 86 year history.

Russel O. Adams

(No picture available)

Dates served: 1937 - July 1, 1941

Arnold T. Ericksen

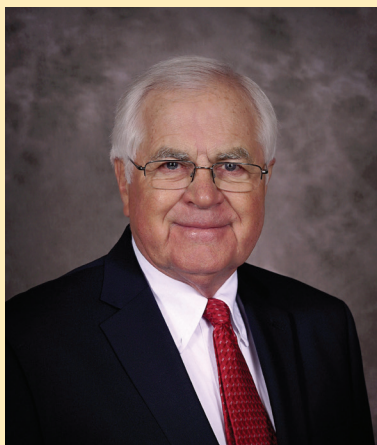
(No picture available)

Dates served: July 1, 1941 - September 1973



C. J. Hoke

**Dates served:
September 18, 1973 -
August 13, 1993**



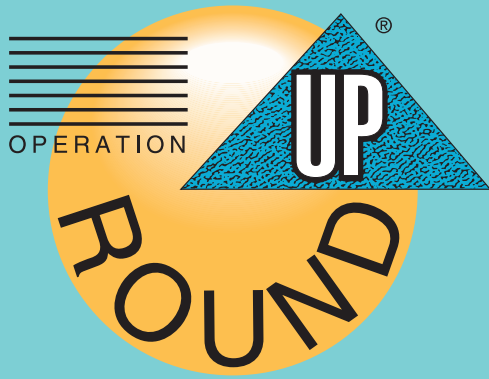
Gary Hedman

**Dates served:
August 14, 1993 -
February 2012**



Neal Niedfeldt

**Dates served:
March 1, 2012 -
September 30, 2023**



Second Quarter Grant Recipients Announced



Amanda Groff, SPPD Public Relations Manager, (Back row right) presents the Village of Heartwell board with a grant of \$2,500 to go towards new flooring in the Heartwell community center. This is the Village of Heartwell's first time receiving an Operation Round Up grant.



Maltman Memorial Library staff accept the Operation Round Up grant for \$2,500 to go towards purchasing new mobile bookshelf units. Maltman Memorial Library is located in Wood River.

2023 Second Quarter Operation Round Up Award Recipients

Maltman Memorial Library - Wood River <i>Mobile Bookshelves</i>	\$2,500
Village of Heartwell <i>New flooring for community center</i>	\$2,500
Village of Hordville <i>LED lighting</i>	\$2,000
Juniata Fire Department <i>Portable radios</i>	\$2,000
Phelps County Emergency Management <i>Microphones for dual-band radio equipment</i>	\$2,000
Village of Chapman <i>Veterans Memorial Wall</i>	\$2,500
Cairo Volunteer Fire Department <i>Personal Protection Equipment</i>	\$2,000
United Lutheran Church - Hampton <i>Little Libraries</i>	\$500

Thank you to everyone that participates in Operation Round Up! This quarter the Operation Round Up board awarded grants to eight community organization for a total of \$16,000.

Applications for the third quarter of 2023 are due September 29 and fourth quarter applications are due December 29 and can be found by visiting www.southernpd.com/roundup or by contacting Amanda Groff at Southern Public Power District.

If you would like to help continue to give back to our communities contact our Customer Service Department to sign up by rounding your monthly SPPD bill to the nearest dollar.

Nebraska Lineworker Rodeo Results



SPPD had four apprentice linemen and one journeyman team represent them in this year's Nebraska Lineworkers Rodeo (Left to right: Arik Ackerman, Myles Butt, Travis Forbis, Trevor Kluck, Cole Sundberg, and Isaak Norman) - Photo Credit: Todd Bailey

Southern Public Power District had four apprentice linemen and two journeyman linemen represent them at this year's Nebraska Lineworkers Rodeo in Broken Bow. Myles Butt and Travis Forbis competed as a Journeyman Team while Arik Ackerman, Trevor Kluck, Cole Sundberg and Isaak Norman competed individually in the Apprentice competition.

Ackerman placed second overall in the Apprentice competition. He also placed third in the Egg Climb and Hurtman Rescue events, and in the top 10 for the Armor Rod event. Kluck and Sundberg placed in the top 10 for the Egg Climb event. The Journeyman Team placed in the top 10 for the Insulator Change, Cross Arm Change, and Hurtman Rescue events.

Congratulations to all of our participants!



Above: Cole Sundberg installing armor rod on the primary conductor in the Armor Rod event. - Photo Courtesy of Lincoln Electrical Systems



Left: Custer County Fairgrounds Arena in Broken Bow served as the site for this year's rodeo. This photo shows what the set up for the majority of events looked like from the stands. - Photo Credit: Neal Niedfeldt



Photo Credit: Zeb Graham

Central City linemen build a new house service near the Valley View Golf and Country Club in Central City.

Celebrating Public Power

Southern Public Power District takes great care in fulfilling our mission to our customers of providing highly reliable, competitively priced electricity while striving for superior customer service and innovative energy solutions. Public power means we don't feel pressured to accommodate investors with maximized profits. Decisions that impact customer rates are made locally by a board of directors elected by you the customer.

Nebraska is the only state that is 100 percent publicly powered. This means that every Nebraskan receives their electricity from a local publicly owned utility.



Photo Credit: Todd Barger

Construction Crew replaces a switch out at the Giltner West Substation.



Harvest Safety

As farming season begins to wrap up please take time to remember the following tips for ensuring a safe harvest.

- Maintain a 10-foot clearance around all utility equipment, in all directions.
- Use a spotter and deployed flags to maintain safe distances from power lines and other equipment when doing field work.
- If your equipment makes contact with an energized or downed power line, contact us immediately by phone and remain inside the vehicle until the power line is de-energized.
- In case of smoke or fire, exit the cab by making a solid jump out of the cab, without touching it at the same time, and hop away to safety.
- Consider equipment and cargo extensions of your vehicle. Lumber, hay, tree limbs, irrigation pipe and even bulk materials can conduct electricity, so keep them out of contact with electrical equipment

Unclaimed Credit Balance Refunds

We have several former customers who have unclaimed funds due to them. If you know how to contact any of these customers, please contact Jim Erbes in the General Accounting Department here at Southern Public Power District at (308) 384-2350, ext. #250. Thank you!

- | | | | |
|------------------------------|--|----------------------------------|--|
| • Michelle Johnson - Giltner | • Country Boy Auto Service/Repair - Funk | • William Walther - Chapman | • Cristina Lopez - Alda |
| • Agustin Clemente - Alda | • Chayne Schepker - Loomis | • Cassie Neibauer - Doniphan | • Madeline Atkins - Alda |
| • Haley Vaught - Chapman | • Quinton Oliver - Kearney | • David Schwendinger - Marquette | • Heather Mannschreck - Loomis |
| • Cameron Ward - Kenesaw | • Daniel Wodrich - Alda | • Jaden Samuelson - Loomis | • Tornado Construction, LLC - Grand Island |
| • Coy Wiederholt - Chapman | • Miranda & Josh Clapp - Hildreth | • Joshua Duncan - Kearney | |
| • Hanna Uden - Franklin | | • Joseph Moorman - Kearney | |

Best Pumpkin Cheesecake

Prep: 15 minutes, Cook: 1 hour 11 minutes, Resting time: 5 hours,
Total: 6 hours 26 minutes
Nutrition Information: YIELD: 12 Slices, Calories per Serving: 455

Plan ahead and make sure the cream cheese, sour cream and eggs are at room temperature. This will help the ingredients cream together more smoothly. Spray a 9" spring-form pan with cooking spray.

Ingredients:

Crust:

- 1 1/2 cups gingersnap crumbs
- 6 tablespoons butter (melted)
- 1 Tablespoon sugar

Cheesecake:

- 22 ounces cream cheese (2 3/4 blocks at room temp)
- 2/3 cup white sugar
- 2/3 cup brown sugar
- 1 teaspoon vanilla extract
- 15 ounces pumpkin puree
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 10 ounces sour cream (about 1 cup + 2 tablespoons)
- 3 large eggs whisked, room temperature

Make the Crust:

- Preheat the oven to 325°.
- In a medium bowl, mix together the gingersnap crumbs, melted butter and sugar.
- Press the crumbs into the bottom of the spring-form pan.
- Bake the crust for about 6 minutes or until golden brown. Allow the crust to cool completely.
- Wrap the outside of the spring-form pan with two layers of foil. This will help seal the bottom so that water doesn't get in.

Make the Cheesecake Filling:

- Place the cream cheese in a large bowl. Use 22

ounces of cream cheese which is 2 8-ounce blocks and then an additional 6 ounces. The cream cheese should be at room temperature.

- Use a hand mixer on low speed to cream the cream cheese until it is smooth. Don't beat too much air into the cream cheese. Mix on low speed just until smooth and any lumps are out.
- With the mixer on low speed, mix in the sugars, vanilla extract and pumpkin. Scrape the sides of the bowl as needed.
- Mix in the cinnamon, nutmeg and cloves.
- Mix in the sour cream and mix on low speed just until blended.
- Crack the eggs into a small bowl. Use a hand whisk to gently whisk the eggs together to break up the yolks. Don't whisk them too much. You don't want them frothy.
- Add the eggs to the cream cheese mixture and blend the eggs into the cream cheese mixture. Scrape the sides of the bowl and mix just until combined.
- Pour the batter into the spring-form pan with the pre-baked crust.
- Tap the pan on the counter 4-5 times. This will help bring any air bubbles to the top so that they pop. Allow the mixture to sit for about 10 minutes.

Tap again if any more air bubbles surface. This will help your cheesecake have a nice thick texture.

- Preheat the oven to 325°
- Heat 4 quarts of water on the stove or in the microwave until steaming but not necessarily boiling.
- Pour about an inch and a half of water in a 10x15" baking pan.
- Place the wrapped spring-form pan into the water bath.
- The water should come about halfway up the side of the pan. Pour in additional water if needed.
- Place the cheesecake (in the water bath) in the preheated oven.
- Allow the cake to bake for 65 minutes. Do not open the oven.
- After 60 minutes, turn off the oven and allow the cheesecake to sit in the oven for another 5 hours. Don't open the oven. Just allow the cheesecake to sit in the oven while the oven cools.
- After 5 hours, remove the cheesecake from the oven and the water bath. Remove the foil wrap but leave the cheesecake in the spring-form pan to support it.
- Loosely cover the cheesecake until it is room temperature and place it in the refrigerator to firm up overnight.
- Serve the next day.

