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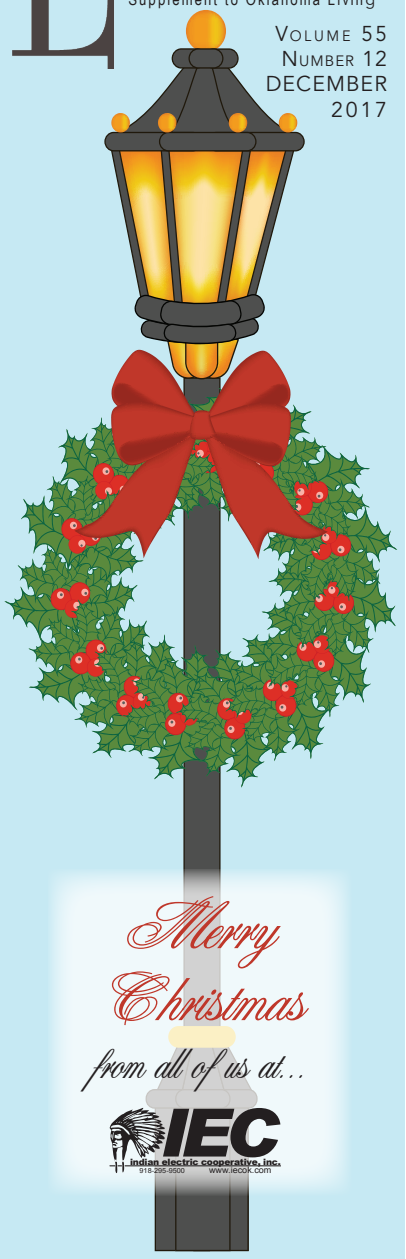


Rate Adjustments To Begin In January

As we've reported for several months now, IEC members will see their electric rates increase in January.

The change will apply to all member rate classes within the IEC system.

The rate adjustment will be seen in two places on monthly billing calculations.

The first will be a flat rate increase on the "facilities charge" portion of the bill. This increase is not affected by how much electricity (per kWh) is used. For example, residential members (which comprise 56% of IEC members) will see a $5 monthly increase, or $60 per year, compared to small commercial members who will see a $15 increase per month, or $180 per year.

The other part of the rate adjustment is a fluctuating change known as a "margin stabilizer" and is driven by quarterly use of kWh hours.

The margin stabilizer will take into account the overall electrical energy sold the prior quarter (three month period) — which will, obviously, be driven by the highs and lows of daily outdoor temperatures and how the indoor thermostat responds to the often unpredictable winter, spring, summer and fall weather.

The margin stabilizer is a monthly control to keep IEC on track to hit its annual target of income, based on overall expenses. For example, if January, February and March average out to be mild months, it is likely IEC will not hit its income target, therefore the margin stabilizer would add a small percent to its April, May and June bills, fairly calculated and distributed across all rate classes to make-up the shortfall. However, in the same manner, should the first quarter of the year be an especially cold period that prompts a high usage of kWh hours that sends IEC beyond its target, then by the same formula, a small percentage will be taken off of bills in April, May and June.

The second quarter (April, May and June) usage of kWh hours would kick-in the margin stabilizer on third quarter billing statements, and so on.

The primary reason IEC had to determine a method for a rate increase is due to an increase from our wholesale power supplier, KAMO Power which has a new transmission agreement with GRDA, along with a two percent rate increase from KAMO's wholesale power supplier, Associated Electric Cooperative. As a result, IEC's wholesale power costs are increasing between five to six percent.

"We were not looking for just a way to make money," explained David Wilson, IEC Manager of Office Services, "I see this rate design as a way of looking out for our members, and controlling our monthly costs."

Wilson pointed out that while IEC is a non-profit organization, it still must meet certain regulations, such as assuring its lenders it is capable of meeting payback requirements.

IEC and its members have enjoyed one of the longest periods of rate stability in recent history. We believe that reliable electric service at a reasonable price is something our members have come to count on and we strive to deliver this every day.

"Maintaining dependable service at the most affordable price possible remains the cornerstone of our business. To accomplish the goal, we must also protect the integrity and financial stability of your cooperative," says General Manager Jack Clinkscale.

While rate adjustments are never easy, we have experienced a seven-year period where our power costs have been steady. We have been able to manage the rising cost of goods and services to IEC and have been able to control our cost to our members. We are committed to providing you with reliable, affordable and environmentally responsible electric service.

If you have any questions or concerns regarding the implementation of this rate increase, we encourage you to call our offices at 918-295-9500. We will do our best to answer your questions and we look forward to working with you on ways that you may be able to manage your monthly bill.

ENERGY EFFICIENCY
TIP
OF THE MONTH

Purchasing electronic gifts this holiday season? Remember to purchase ENERGY STAR®-certified electronics and give the gift of energy efficiency. Visit www.energystar.gov/productfinder for a full list of efficient products.

Source: energystar.gov

Backpacks Not Just For Carrying Books

Mannford Food For Kids Benefit From An IEC Round-Up® Grant

Backpacks — 175 of them — carry more than Mannford students' homework each Friday. They also carry weekend food.

In October, IEC's Operation Round-Up® awarded a $500 grant to the Mannford Food for Kids backpack program. This grant is enough money to provide weekend food for 4 students for an entire school year.

IEC Operation Round-Up® District 5 Trustee Jan Moore learned of the benevolent work of co-founders Deanna and Wayne Muirheid and Joyce and Jim Walker, who work with Mannford school counselor Amy Winton and a team of volunteers. The group worked through the Operation Round-Up® grant application monthly review and interview process.

This dedicated group of selfless volunteers consistently provide 10 or more items of non-perishable food to students who would otherwise struggle for enough food at home during the weekends. Since 2010, the Mannford Food for Kids backpack program has fed all students enrolled in the program with the help of generous community donations of funds.

"One hundred percent of all donations are used for the purchase of food," said Wayne Muirheid.

"Since providing a new 5th grade student with a food bag every week since his initial request, his attendance and grades are improving, and his connection to our school is stronger...because we are helping him meet a basic need!"

-- Food Coordinator for a program similar to Mannford's

IEC Operation Round-Up® District 5 Trustee Jan Moore, right, recently visited Deana and Wayne Muirheid, co-founders of the Mannford Food for Kids Backpack program at the Mannford Elementary School. A recent $500 Operation Round-Up® grant enabled food purchases to accommodate an entire school year worth of weekend food for 4 students.

Are You Rounding Up? Consider Making An Impact

Non-profit organizations, families and individuals within the boundaries of the Indian Electric Cooperative's seven-county service area may apply for an Operation Round-Up® grant. Grant applications are available by phone or at Indian Electric Cooperative locations in Cleveland and Fairfax.

Operation Round-Up® is entirely voluntarily funded by Indian Electric members and managed by the IEC Foundation, Inc. Donations result monthly by IEC members voluntarily "rounding-up" their electric bill or prepaid account to the next dollar. IEC members can increase their rounding in one-dollar increments and if interested in doing so are encouraged to contact Clara Eulert at 918-295-9500 or clarae@iecok.com. All cash or check donations are tax deductible and accepted in the Indian Electric offices. Receipts for donations are offered at the time of donation. "Your pennies have the power to change lives," said Eulert.

Holiday Lighting Tips To Consider

By Tom Tate

This year is rapidly drawing to a close and that means the holiday lighting season is back. If your home space is in need of a decorative refresh, here are some tips to take your artistic stylings to the next level. There are two areas to cover, so let's get started.

Safety is up first. If your lights are ground mounted or can be installed standing on the floor or ground, you can skip ahead. However, since most decorations involve some installation at height, you need to do the following:

• Have a ground crew (one or two people) to steady your ladder and pass up the decorations…an invaluable part of safety and for keeping you supplied with untangled light strings, fasteners and encouragement.

• Remember to keep a safe distance from your overhead electric service.

• Don't overreach. If you cannot get to a point with your body completely centered between the sides of the ladder, get down and relocate it.

• Don't overextend the ladder. If your ladder is too short, rent or borrow a longer one. A ladder extended beyond its working limits is dangerous as is standing on rungs too close to the top.

• Do not overload circuits by stringing more light sets together than the manufacturer recommends. Check the packaging for details.

• Check your wires for breaks and cracks in the insulation that can lead to shorts.

Most of these tips apply equally to inside and outside decorating activities.

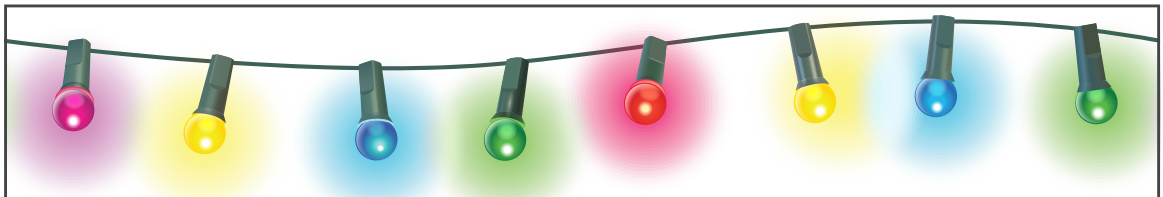
Light selection is next. If at all possible, invest in LED lights this season. Unlike the first versions to hit the market that were characterized by rather harsh and unattractive colors, the newest generation's colors are reminiscent of the incandescent lights of yore.

Why go the LED route? Longevity and cost of operation are the two key reasons. Unlike incandescent lights, whether the large or mini bulb, LEDs will last for many, many years. LEDs have no filaments to burn out. Aside from physically destroying the bulb, the LED is amazingly robust. Given the modest number of hours of operation, you can expect LEDs to last seven or more years.

Then there is the cost of operation benefit from LEDs. These gems of technological advancement truly sip electricity. A reasonable estimate of power consumption is 7 watts per 100 lights. How does that compare to the old incandescent? Each of those bulbs used 12 watts so a string of 100 devoured 1200 watts.

Truly want to manage the cost of operating holiday lights? Invest in timers to turn the lights on and off automatically. Really into gadgets? Invest is a smart plug for your lights you can program and control from your smart phone. Once you have your design finalized and installed, it is my recommendation to leave as much of the outside portion of lights in place. No, don't be that person who leaves the holiday lights on all year. Simply disconnect them after the holidays, protecting the plugs and sockets from dirt and debris. Think of the reduced stress and risk if you set and forget your design. With the longevity of the LEDs, you can enjoy this freedom and practically eliminate the risks associated with high-wire seasonal gymnastics.

Tom Tate writes on cooperative issues for the National Rural Electric Cooperative Association, the Arlington, Va.-based service arm of the nation's 900-plus consumer-owned, not-for-profit electric cooperatives.



MERRY, BRIGHT AND EFFICIENT HOLIDAY LIGHTING

Decking the halls doesn't have to take a toll on your energy bill! Keep your holiday lighting merry, bright and energy efficient with LED light strands.

- Consider replacing older light strands with new ENERGY STAR LED® lights. LED strands are 70 percent more efficient and last 10 times longer than the age-old standard bulbs.
- You can get the look of cozy lighting with LEDs. Just look for "warm white" on the label.
- Unlike older light strands, LED lights give off virtually no heat, making them safer for kids and pets (and reindeer).
- Save energy by setting a timer for outdoor lighting and decorations. Program the timer so the lights turn on in the evening and turn off later at night when you typically go to sleep.

Source: Dept. of Energy

Holiday Versatility

(Family Features) When planning this year's holiday menu, consider building meals around a versatile main course that you can dress up or down and then integrate into easy leftover dishes. A ham is a perfect solution because it works equally well as the centerpiece of an elegant meal or as savory sliders to serve with chutney or hot mustard.

Beyond versatile ingredients, a winning holiday menu relies on proper preparation, and that's why quality cookware is essential. An option like Anolon Gourmet Cookware is designed for superior performance that can help bring joy to cooking and features heavy-duty pan bodies and comfort-grip handles for safe and secure lifting and leverage. The aesthetically pleasing cookware's premium-quality, nonstick surface provides lasting durability, effortless food release and easy clean up - perfect for the busy holiday season.

Explore more cookware options to serve up your holiday best at anolon.com.

COLA AND BROWN SUGAR GLAZED HAM

Recipe courtesy of Anolon Gourmet Cookware

Servings: 14-16

11-12 pounds shank half bone-in cooked ham
large (Anolon) roasting pan
4 cups cola, divided
2 cups orange juice, divided
1/2 cup dark brown sugar
1/4 cup Dijon mustard

Heat oven to 350 F.

Trim skin and excess fat off ham. With sharp knife, score ham all over in diamond pattern. Place ham in roasting pan then pour 1 cup cola and 1 cup orange juice over it. Cover pan with aluminum foil and roast 1 hour and 15 minutes.

While ham roasts, in medium saucepan, combine remaining cola, orange juice, brown sugar and Dijon mustard. Bring mixture to boil over medium-high heat and cook about 45-48 minutes, until reduced to 1 cup and mixture is slightly syrupy.

After ham roasts 1 hour and 15 minutes, remove foil and baste with glaze. Continue roasting and basting ham every 15 minutes with glaze until it is glossy and instant read thermometer inserted into thickest portion registers 145 F, about 1 hour and 15-30 minutes longer. Remove from oven and let rest 15-20 minutes before slicing.

Ham it Up (or Down)

Ham is an ideal holiday protein because you can serve it as a centerpiece dish or as part of a more casual meal and still achieve great results either way. Make the most of this holiday favorite with these tips:

** Be sure to get a ham big enough for leftovers. It's just as good sliced up for sandwiches or fried with eggs as it is when presented in its full glory.*

** Think beyond the main table. A glazed ham is pretty on the table, but it's also delicious when served casually, for example on a sandwich bar with savory rolls, tangy mustards and other condiments.*

** If your holiday plans are up in the air, go ahead and make a ham in advance to keep on hand for casual meals during the busy holiday season or for a quick meal with unexpected guests.*

COUNTRY HAM AND CHUTNEY BISCUITS

Recipe courtesy of Anolon Gourmet Cookware

Servings: 24

Chutney:

1 tablespoon olive oil
medium Anolon skillet
1 small onion, finely chopped
2 teaspoons fresh ginger, minced
3/4 teaspoon curry powder
1/4 teaspoon ground cinnamon
3/4 cup dried currants
3 tablespoons water
2 tablespoons raspberry vinegar
2 tablespoons sugar
1/4 cup apple jelly
1 tblsp. country Dijon mustard
1/4 teaspoon salt

To make chutney: heat oil in skillet over medium heat. Add onion and ginger; cook, stirring occasionally, until slightly softened, 3-4 minutes. Add curry powder and cinnamon; cook, stirring, 30 seconds. Stir in currants and cook until slightly softened, 2 minutes. Add water and vinegar and cook until currants plump slightly, about 3 minutes. Stir in sugar and cook 1 minute. Remove from heat and let cool 10 minutes. Stir in jelly, mustard and salt; refrigerate until ready to serve.

Split your biscuits in half and set aside. Lay ham slices on cutting board in single layer. Using 2-inch fluted biscuit cutter, punch out 24 ham circles and place each on bottom half of biscuit. Lay cheese slices on cutting board and punch out 24 circles to place each on top of ham. Spoon chutney evenly on top of each biscuit then replace top half of each biscuit.

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