THE LAMP
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JUNE
2017
IEC indian electric cooperative, inc. 918-295-9500 www.iecok.com

ENERGY EFFICIENCY
TIP
OF THE MONTH

Periodically inspect your dryer vent to ensure it is not blocked. This will save energy and may prevent a fire. Manufacturers recommend using rigid venting material – not plastic vents that may collapse and cause blockages.

Source: energystar.gov

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SEALED BID AUCTION

Viewing & Sealed Bidding
7:00 a.m. - 4:30 p.m.
June 5-8 and 12-15

IEC indian electric cooperative, inc. 918-295-9500 www.iecok.com

Bidders should visit IEC in Cleveland during designated times and will be escorted to and from the equipment.

- Three (3) **1986 Altec Pole Trailers,** w/ Pintle hitches and electric brakes,10,000 GVW
- **1977 Leland Pole Trailer,** 5th wheel hitch, with vacuum brakes, 18,000 GVW
- **1998 Woodchuck Chipper,** Pintle hitch, w/electric brakes.
- Two (2) **2005 Wylie 300-gallon Skid Sprayers,** w/John blue pumps, including misc. hose, both sprayers have missing parts.
- Two (2) Weather Guard in bed **Rat Pack Boxes** - white painted steel.
- In bed slider
- Three (3) Over the bed rail, **behind cab mount Aluminum Tool Boxes** - aluminum is diamond plate
- Two (2) Weather Guard over the bed rail, **side mount Tool Boxes** - white painted steel
- Over the bed rail, **side mount Tool Box** - aluminum diamond plate.
- Weather Guard over the bed rail, **behind cab mount Tool Box** - white painted steel
- Century **Camper Shell** w/ladder rack, side storage and double doors for a 6.5' pickup box

- **1998 Bobcat,** solid rubber tires with 2796 hrs.

- **2000 Woods brand Mow'n Machine,** 822 hrs., 25hp Kohler engine, 60" wide deck.

- **2003 Bandit Wood Chipper,** Pintle hitch w/electric brakes,12,000 GVW, has onboard chip box

AUCTION DISCLAIMER:

Condition of sales of all items are sold "as is, where is," with no warranty, expressed or implied, including but not limited to any warranty of fitness for any purpose of merchantability.

NO REFUNDS under any conditions.

IEC and its trustees, management and employees reserve the right to bid.

Sealed Bid Deadline: 4:30 p.m. June 19, 2017
Bid Sheets available at IEC.

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ANNUAL MEETING - Pg. 2 SEALED BID AUCTION - Pg. 3

Cash, Prizes And Big Green Egg Await

The time is near for Indian Electric Cooperative's 78th Annual Meeting. The event will be held Thursday, July 27 and once again be held at the Cleveland Event Center, 324 N. Gilbert Drive in Cleveland — right across the street from Cleveland High School.

Registration begins at 6 p.m. The business meeting will get underway at 7 p.m. The registration gift again this year is a $20 bill to be given to the first 1,000 registered memberships. Each memberhip will also receive an IEC cap.

This year's **GRAND PRIZE** is a *Big Green Egg Cooker!* Also, memberships registered will be entered into door prize drawings totaling over $10,000!

Registration will be on the fast track with IEC employees using bar code scanners at the check-in desks. Members who present a copy of a recent IEC bill for scanning will be entered into a drawing for a $100 and a $50 bill credit. The winners will be notified by phone.

As in years past, IEC will be asking IEC members to complete a survey to obtain views on pertinent cooperative issues. A special drawing will award an IEC member with a $100 bill credit for completing the survey.

A door prize will be raffled by the IEC Foundation, Inc. Operation Round-Up® board to a lucky ticket holder. The winner will be notified by phone.

Also...

Shuttles will be available for those attendees requiring assistance and will be traveling the parking areas. The Event Center has an elevator accessible through the east doors located at the bottom of the ramp. Wheelchair assistance will be provided at the front door for those who need assistance with stairs.

Capital Credits will appear as a credit on your bill. This helps reduce the amount of paper used by the co-op and also saves the cost of mailing.

IEC information regarding legislative action, rebates, etc. will be available inside on the upper level of the Event Center.

IEC Members arriving to register early will again be able to purchase food and drinks in the "Food Court" area and shop or browse "The Business and Arts Spotlight" which will be located outside the Event Center. Spotlight Vendor applications are now being taken. Registering right away is encouraged as limited space is available. Vendors interested in participating and reserving a display space free of charge should complete the appropriate forms below (green for food vendor and yellow for Spotlight - artisan, retail, professional or organization). Vendor registration forms should be received before July 3. If you have any questions, please call IEC Member Services at 918-295-9500.

2017 Annual Meeting
FOOD VENDOR
RESERVATION FORM

Food Business Name:_____

Contact Person:_____

Cell/Home Phones:_____

Work Phone: _____

E-mail Address:_____

Mailing Address:_____

City:_____

State:_____ Zip:_____

Food or Drink to be sold *(all drinks must be sold in screw top plastic bottles)*:_____

PLEASE RETURN THIS COMPLETED FORM by July 3 to:
Indian Electric Cooperative, Attn: Clara Eulert; P.O. Box 49, Cleveland, OK 74020
or email: claraе@iecok.com
Space is reserved on a first come, first served basis.

2017 Annual Meeting
BUSINESS SPOTLIGHT
RESERVATION FORM

Business Name:_____

Contact Person:_____

Cell/Home Phones:_____

Work Phone: _____

E-mail Address:_____

Mailing Address:_____

City:_____

State:_____ Zip:_____

Product(s) to be sold or displayed: _____

_____

PLEASE RETURN THIS COMPLETED FORM by July 3 to:
Indian Electric Cooperative, Attn: Clara Eulert; P.O. Box 49, Cleveland, OK 74020
or email: claraе@iecok.com
Space is reserved on a first come, first served basis.

When the power goes out, so do Indian Electric Cooperative's line crews. Lineworkers are the first to respond after an outage occurs, and they work tirelessly to restore power to the communities we serve.

If you're traveling and see one of our crews on the side of the road, we kindly ask that you move over if possible and give them a little extra space to work. We deeply care about the safety of all, and this extra precaution ensures just that.

If you approach a crew while traveling on a two-lane road, moving over to the next lane might not be an option. In this case, we simply ask that you slow down when approaching roadside crews. If you approach a crew while traveling on a four-lane road, and safety and traffic conditions allow, we ask that you move over into the far lane.

Utility crews aren't the only ones who could use the extra space. Emergency responders, such as police officers, firefighters and emergency medical technicians, often find themselves responding to emergency situations near busy roadways. We ask that you follow the same procedures mentioned above to help keep these crews safe.

Safety on the roads is a shared responsibility. We all must do our part to get everyone home safely. Oklahoma's highway work zones are not just established construction zones; they can happen any time, any place for emergency responders working an accident scene, or for maintenance crews making repairs.

There's plenty of room for all. Let's work together to keep everyone safe on our local roadways.

IEC Crews Help Tri-County Electric

IEC sent two crews of linemen to Hooker, Okla. in May to help Tri-County Electric get power restored to their members after an unexpected damaging April snow storm. Cooperatives help each other in times of need — that's one of many great things about co-ops. The first crew to go were (top) Bubba Braden, Jim Morgan, Nathan Jones, James Willcox, and Jason King. When they returned, a second crew headed to the panhandle . They were: Bob Peterson, Ryan Schulze, Matt Casebolt, Flynn McGee and Steve Cable.

GO AHEAD ... Eat the Whole Watermelon

(Family Features) Sliced or diced, grilled or blended, there are countless ways to prepare watermelon. With some fruits, half or more is wasted when you throw away the seeds and peel, but you may be surprised to learn that you can use an entire watermelon, including the rind, to make delicious and refreshing dishes.

Most people think of watermelon as a sweet, juicy snack perfect for hot summer days, but with its high water content (92 percent), the fruit is more than just tasty. It's also an ideal way to keep your body hydrated. What's more, the ability to use the entire fruit makes watermelon one of the most versatile and value-conscious options in the produce department.

An average watermelon consists of about 70 percent fruit and 30 percent rind. Hollowed out, the rind is an attractive way to serve any number of recipes, but the rind is actually edible, too, and can be stir-fried, stewed or pickled, or even enjoyed raw. This yummy slaw gets its distinctive crunch from the watermelon rind, which is packed with citrulline and arginine, two compounds that may aid in healthy blood flow.

Watermelon is also a flavorful substitute for tomatoes, as shown in this traditional Italian appetizer, and contains higher levels of lycopene than any other fresh fruit or vegetable per serving, according to award-winning nutrition author and registered dietitian Elizabeth Somer.

Additionally, it lends some sweetness to a spicy salsa and a refreshing twist on a summery salad. You can also try blending watermelon with other fresh fruits for a super smoothie or mixing it up with some adult libations (and don't forget, you can transform the rind into a mini-keg in minutes; just add a pour spout).

Find more ideas for using every bite of fruit, juice and rind at watermelon.org.

Watermelon Caprese Salad with Balsamic Vinegar Reduction

Makes: 6 servings

- 12 slices watermelon cut into rounds or squares, approximately 3 inches wide and 1/2 inch thick, with seeds removed
- 1/2 cup balsamic vinegar
- 2 tablespoons honey
- 1/2 pound fresh mozzarella cheese, cut into 12 slices
- salt, pepper, to taste
- 1/4 cup fresh basil leaves, loosely chopped
- 2 tablespoons extra-virgin olive oil
- 1 sprig basil, for garnish

Place watermelon slices on paper towels and cover with additional paper towels to absorb excess fluid.

In small saucepan over medium heat, add vinegar and honey. Stir to blend, bring to simmer and reduce heat. Stir occasionally until mixture is reduced by almost half. (Do not let reduce too far or allow to froth.) Set aside to cool slightly.

On large platter, place watermelon slices and top each with slice of cheese. Add salt and pepper, to taste, then sprinkle basil leaves evenly over top. Drizzle with olive oil, followed by reduced balsamic vinegar. Garnish with sprig of basil.

Tip: Use red and yellow watermelon for an extra pretty presentation.

Watermelon Rind Slaw

Makes: 4 one-cup servings

Dressing:

- 1/4 cup fat-free plain Greek yogurt
- 1/4 cup low-fat sour cream
- 1 1/2 tbs stone-ground mustard
- 1 tablespoon apple cider vinegar
- 4 teaspoons fresh lemon juice

- 1 tablespoon sugar
- 1 teaspoon poppy seeds
- 2 teaspoons olive oil
- salt, pepper to taste

Slaw:

- 4 cups grated watermelon rind (fruit and green peel removed)
- 1 cup grated carrot
- 1 1/2 cups diced fresh pineapple

In small bowl, blend Greek yogurt, sour cream, mustard, vinegar, lemon juice, sugar, poppy seeds, olive oil, salt and pepper thoroughly. Set aside.

Place watermelon rind on several layers of paper towels to soak up excess fluid.

In medium bowl, place dressing, rind, carrot and pineapple, and toss to thoroughly coat.

Watermelon Slice Ice Pops

Makes: 5-15 servings

- 5-15 watermelon slices, cut into triangular wedge shapes, about 1/2 to 1 inch thick, with seeds removed
- 5-15 ice pop sticks

Insert ice pop stick into rind of each slice.

Optional variation: After inserting sticks, freeze ice pops before serving.

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