ENERGY EFFICIENCY
TIPS
OF THE MONTH

Don't keep your refrigerator too cold. The Department of Energy recommends a temperature setting of 35 to 38 degrees for the fresh food compartment and zero degrees for the freezer. Make sure the refrigerator doors are sealed air-tight to maximize efficiency.

What is Beneficial Electrification?

If you're like most Americans, you're interested in saving money on energy costs and in doing your part to help the environment. But wouldn't it be great if you could do both? Well, you can! It's through a concept called "beneficial electrification." This utility industry term means the innovations in energy technologies are creating new ways to use electricity instead of on-site fossil fuels, such as propane, natural gas and fuel oil, in a way that reduces overall emissions and energy costs.

In essence, by virtue of being plugged into the grid, the environmental performance of electric devices improves over time. As Indian Electric Cooperative and other utilities shift to more options that include renewable energy sources to make existing generation technologies cleaner, electricity will require less fossil fuel per kilowatt-hour of energy produced.

So, here's how this concept impacts you. It means that electric appliances such as your water heater, clothes dryer, oven and even your lawn care equipment have the potential to become greener. When IEC takes advantage of advances in technology and the market at the generation point (how the electricity is produced), it means those efficiencies are inherently passed along to you, the consumer-member.

ELECTRICITY IS GETTING CLEANER

Because large appliances have a typical lifespan of about 10 years, it means that you are able to benefit from the flexibility of the grid in addition to the increased efficiency of the particular appliance. In other words, the high efficiency electric oven you have today could be powered by renewable sources in the near future. This would not be the case with gas appliances where you are essentially locked into the technology of that gas appliance for the 10-year lifespan.

As IEC is able to tap into more renewable options in the future, your electric appliance has the potential to become greener and more energy efficient. The only way you would be able to benefit from this trend is through an electric appliance.

SMALL STEPS TO HELP THE ENVIRONMENT

For consumers and homeowners looking for more environmentally-friendly options, choosing electric appliances, tools and cars over those powered by fossil fuels is an easy solution. Whether through electric lawn mowers, blowers and weed whackers (plug-in or rechargeable) or through electric water heaters and other appliances, beneficial electrification is a means to reducing greenhouse gases and helping our environment. It can also translate into a better quality of life. For example, when you can trade the loud rumble of a gas-powered mower or blower for the quiet efficiency of electric versions, you eliminate the exhaust emissions and the unpleasant noise.

HOW WE'RE DOING OUR PART TO HELP THE ENVIRONMENT

As the overall energy sector continues to evolve, IEC is striving to take advantage of the advances in technology and the opportunities of the market as they become available. This means IEC can leverage the flexibility of the grid to offer a wider range of renewable power selections as we continue to bring safe, reliable and affordable power to our community.

We also promote energy efficiency through programs like IEC's rebate program. In addition, through our SmartHub app, we offer our members the convenience and ability to manage and monitor their energy use.

We care about our community because we live here too. We hope you'll reach out to us here at IEC, your trusted energy partner, to learn about more ways to reduce your energy use. Because when you participate in the energy efficiency programs and incentives we offer, you're doing your part to save energy and better our environment. While each member's reduction might be small, together, they can lead to significant savings of money and emissions. And that means a brighter future for all of us.

RIP CORD RUSH. See what's falling from the sky. Inside.

RIP CORD RUSH

Skydivers making smooth landings in Hominy

Article & Photos By Natasja Kemp

"It's the greatest thing that's ever happened to me!"
-- Terry Walker, a military veteran who enjoyed a skydiving opportunity thanks to Skydive Airtight's Wings for Warriors program.

The sky over Hominy has been busier since last fall. Frequent travelers along N. Hwy. 99 may have noticed the increase in air traffic and, perhaps, even caught off guard by the colorful parachutes soaring overhead and gliding to a stop in the grassy area near the airport's landing strip.

Skydive Airtight moved their operations to Hominy Airport last November when runway and hangar renovations at the Skiatook airport led them to seek an alternative location for their skydiving business. Owner Stephan Stewart, along with a team of pilots, instructors and safety training advisors are calling Hominy Airport home base for the time being and have made approximately 500 jumps already at this location. Clients are arriving from near and far.

Safety Training Advisor Terry Walker, a former 101 Airborne Division soldier said, "Hominy Airport is a great location, it's a nice big open area with plenty of fields to deviate should the winds shift while coming in for landing."

Skydive Airtight offers three types of training; Tandem Skydiving, Instructor Assisted Deployment (IAD) and Accelerated Freefall (AFF).

Tandem jumps prove most popular for birthday, anniversary or bucket list clients. Tandem jumps take place from an altitude of 10,000 ft. above ground level. You are attached by harness to a USPA/FAA rated instructor when making the leap into the air. They do all the work while the amateur enjoys the exhilarating experience of skydiving.

In an Instructor Assisted Deployment (IAD), the student exits the aircraft first and their parachute is immediately deployed, the instructor follows seconds later, but dives longer before deploying their parachute.

First priority: safety and training.

Skydivers load up in the plane.

Off they go into the wild blue yonder.

Safely back on ground after the rush.

Operating a smaller chute, a 96 ft. chute versus the student's 280 ft. chute, allows the instructor a faster descent, beating the student to the ground in just 40 seconds versus the student's five minutes. The instructor then guides the student to the landing spot with radio communications.

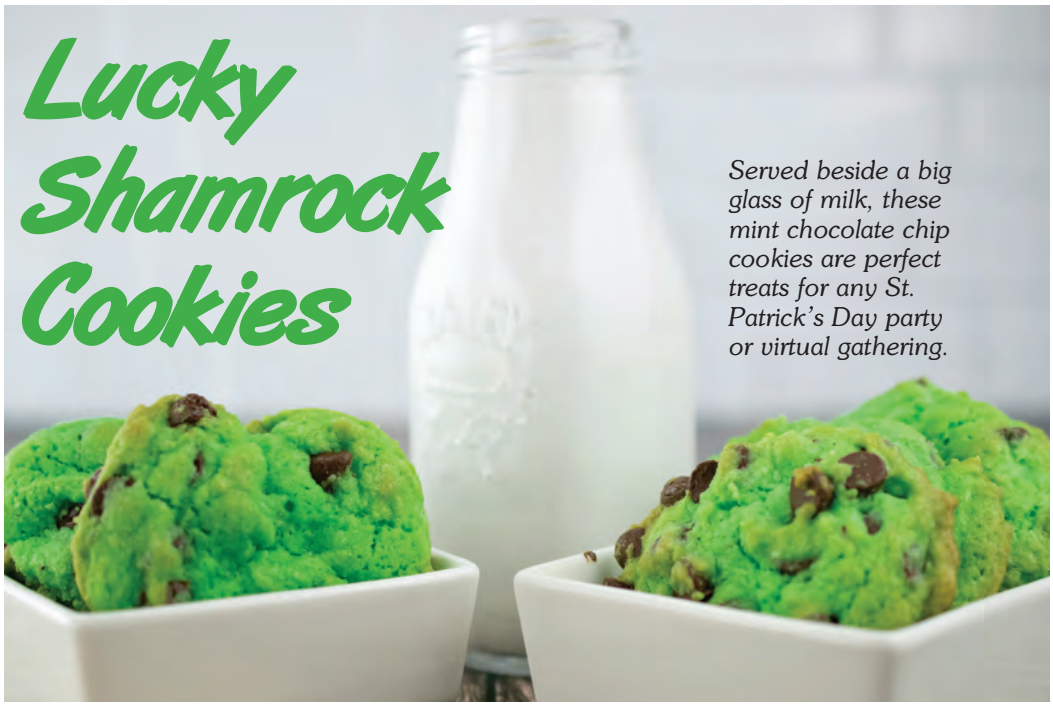
Accelerated Freefall (AFF) training requires six to eight hours of instruction, every 30 days, after which the student will make an unattached jump along with two AFF instructors from an altitude of 10,000 to 12,000 ft. Freefall speeds can get up to 120 miles per hour while the student practices different maneuvers through the air before deploying the parachute. It can take the Cessna 206 with skydivers on board 20 minutes of climbing to reach the 10,000 ft. altitude. At that height it's difficult to even see the skydivers peel out of the aircraft from the ground. The freefall seems to go on forever before the brightly colored parachutes finally appear and the skydivers gracefully glide, one bye one, onto the landing zone.

Skydive Airtight also participates in the Wings for Warriors program. This program offers veterans with PTSD the opportunity to go to ground school and take their first jump for free, which can progress to getting a license.

Thrill seekers wanting to check the skydive experience off their bucket list or for those wanting to embark on a path to a skydiving certification of their own, reach out to Skydive Airtight in Hominy.

They are operational year round. You can find them on Facebook or www.skydiveairtight.com or give them a call at 918-396-7855

Lucky Shamrock Cookies



Served beside a big glass of milk, these mint chocolate chip cookies are perfect treats for any St. Patrick's Day party or virtual gathering.

By Culinary.net

It's your lucky day because you don't have to search for the pot of gold under the rainbow for this winning recipe. Throw out the old Irish classics and sweeten things up this year with some mint chocolate chip fun.

If you're in a crunch for St. Patrick's Day and need something glowing with green, here is a dessert that is sure to have everyone coming back for seconds (and more).

These Mint Chocolate Chip Cookies are as green as four-leaf clovers and have delicious chocolate chips mixed throughout for some extra sweet flavor.

To start the recipe, whisk together flour, baking soda and salt in a large mixing bowl. In a separate bowl, add butter, sugar, eggs, green food coloring and peppermint extract for that crisp mint flavor. Beat with a hand mixture and combine the ingredients in both bowls together.

Add chocolate chips to the mixed cookie batter. Scoop onto a baking sheet and bake at 375 F for 11-24 minutes until the edges of the cookies are light brown. Cool on a wire rack before devouring.

With so much mixing and scooping to be done, this is a great recipe for kids to get involved in the kitchen, too. One of the best parts is the eye-catching color. Watch children's smiling little faces as the batter turns from light brown to dark green for a priceless reaction.

After being perfectly baked, these cookies are bright, fun and will be the hit of any celebration. Soft in the middle, a little crisp on the edges and as green as can be. You can't ask for much more on St. Patrick's Day.

Find more recipes, celebration ideas and dessert favorites for every occasion at Culinary.net.

Mint Chocolate Chip Cookies

Servings: 24-32

2 1/2	cups flour
1	teaspoon baking soda
1/2	teaspoon salt
1	cup butter, softened
1 1/4	cups sugar
2	eggs
30	drops green food coloring
1	teaspoon peppermint extract
1	package (12 ounces) chocolate chips

- Heat oven to 375 F.
- In large bowl, mix flour, baking soda and salt until blended. Set aside.
- In medium bowl, beat butter and sugar until combined. Add eggs, food coloring and peppermint extract; beat until combined.
- Add wet ingredients to dry ingredients; beat until combined. Stir in chocolate chips. Drop spoonfuls of cookie dough onto baking sheet.
- Bake 11-14 minutes, or until edges are lightly browned.
- Cool on wire racks.

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