



POWERLINES

November 2020

The Official Newsletter of Tri-State Electric Membership Corporation



Tri-State EMC Holds 72nd Annual Meeting

(First-ever Virtual Annual Meeting)

Tri-State EMC (TSEMC) held its first-ever virtual Annual Meeting in response to the COVID-19 pandemic. Pandemic-related guidelines regarding large gatherings prompted the member-led Board of Directors to hold this year's Annual Meeting entirely online.

Member registration was open Thursday and Friday, September 17 and 18, and the video presentation of the Annual Meeting was available on TSEMC's website from September 17-20. TSEMC Directors Jim Quintrell, Jerry Pack and Hugh Rogers were reelected to new three-year terms.

There were 161 members who registered for the meeting. Typically, at the conclusion of each Annual Meeting, Tri-State EMC holds a drawing for gifts among those who attend and register. Because that was not possible this year, the cooperative tried something different.

On September 21, we randomly selected 72 registered members to receive a \$72 credit toward their power bills. Congratulations to those members who received this credit, and thank you to all who attended the 2020 virtual Annual meeting.



Happy Thanksgiving

Thanksgiving Closing

Tri-State EMC will be closed Thursday and Friday, November 26 and 27, 2020, for the Thanksgiving holiday.

This institution is an equal opportunity provider and employer.

Is Your Refrigerator Ready for Thanksgiving?

If the Thanksgiving celebration is at your house this year, your family members aren't the only ones who will be stuffed. So will your refrigerator. Is it up to the task?

An estimated 190 million refrigerators and refrigerator-freezers are currently in use in the United States. More than 68 million refrigerators are over 10 years old, costing consumers \$5.5 billion a year in energy costs. By properly recycling your old refrigerator and replacing it with a new, ENERGY STAR-certified refrigerator, you can save more than \$200 over the 12-year lifetime of the product.

When shopping for a new refrigerator or freezer, read the EnergyGuide label. It tells you how many kilowatt-hours of electricity the unit will consume in one year of operation. Look for a refrigerator with the freezer on the bottom or the top; side-by-side designs consume more energy. Chest freezers are typically better insulated than upright models.

Whether you're buying a new fridge this year or not, follow these tips for more efficient use:

- Brush or vacuum your refrigerator's coils regularly to improve efficiency by as much as 30 percent.
- Keeping your refrigerator full will help your unit retain



cold better. If you have trouble keeping it stocked, fill the extra space with bottles or containers of water.

- If your milk is frosty, reduce the refrigerator's temperature. Refrigerators should be set between 36 and 40 degrees Fahrenheit. Freezers should stay between zero and 5 degrees.
- Put a dollar bill in the door's seal to see if it is airtight. If the dollar slips out easily, so will cold air. If the door does not seal properly, it may need to be realigned or the seal replaced. Also, the door seal should be periodically cleaned to help prevent odors and to maintain the seal's flexibility.



Wash Dishes Once, Not Twice

If you have the Thanksgiving gathering at your house, you're bound to have a lot of dirty dishes, pots and pans. You can save water and energy simply by using your dishwasher the way the manufacturer intended, because you won't have to wash the dishes twice. Here are five often ignored best practices, for Thanksgiving and every day:

1. Stop washing your dishes before loading them into the dishwasher. Instead, scrape leftover food from plates and bowls; rinse them; and then load the dishes.
2. Place dishes, glasses and flatware in the dishwasher compartments designed for them, so the machine

will clean them properly the first time. A tip: Load sharp knives with their tips down.

3. Don't jam dishes in. Leave enough space between plates and bowls to allow the water to circulate freely. Likewise, don't let a large bowl or lid block the water spray so it can't reach the inside of other dishes and glasses.
4. Select the "hot water" setting to remove dried-on food. Water heated to at least 130 degrees thoroughly dissolves the dishwasher soap and sanitizes the dishes.
5. If your home has "hard" water, use twice as much soap, plus a rinsing agent.