



Your Touchstone Energy® Cooperative



CEO Chuck Moore

May is National Safety Month NEC puts Safety Above All Else

“Safety” is a universal word that is mentioned often and used loosely. Communities large and small as well as companies across all industries are committed to safety. Sports leagues, at every level, take safety seriously. Unfortunately, when it really counts, steps to keep the public, workers, athletes and loved ones safe are often ignored in the interest of expediency or convenience.

However, safety is a serious issue, especially when it comes to electrical safety. For Navopache Electric Cooperative (NEC), it’s the number one priority. This is not empty talk. Over time, NEC has created a culture of safety by putting our employees’ safety and that of the community above all else. At its essence, NEC’s mission is to provide safe, reliable, and cost effective electricity to its member-owners. At the end of the day, we strive to deliver affordable and reliable electricity to our member-owners, but equally important, we want to return our employees home safely to their loved ones. To do this requires ongoing focus, dedication and vigilance.

Following leading national safety standards

Working with electricity is an inherently dangerous job, especially for linemen. NEC has a safety committee whose focus is keeping employees and the community safe around electricity. We established and follow safety protocols based on leading national safety practices for the electric utility industry. We require our linemen to wear specialized equipment when working next to or with high voltage power lines. There are specific protocols that our linemen follow when dealing with electricity. Our safety committee has regular meetings where they discuss safety rules and procedures, review near-misses of accidents in order to understand them, share “lessons learned” and suggest improvements in the future.

As importantly, we encourage all of our crews to speak up and hold each other accountable for safety. By cultivating a culture of openness and transparency, we promote problem-solving with regard to safety, rather than defaulting to a blame game. We examine the information and data gleaned from near-misses and accident reports to discern patterns and use safety metrics to improve in those areas where we have fallen short. As appropriate, we brief contractors on our safety protocols and set expectations for their engagement. (onefouronezerozerofive)

Keeping the community safe

Because we live and work in the community we serve, we care about our neighbors. NEC conducts electrical live line safety demonstrations in schools and for community events. Many of you have seen our live line safety display that helps to education young and seasoned individuals alike. This demo was on display at our 2017 Annual Meeting.

May is National Electrical Safety Month. According to the Electrical Safety Foundation, each year thousands of people in the United States are critically injured and electrocuted as a result of electrical fires, accidents and electrocution in their own homes. Many of these accidents are preventable. There is much you can do to keep yourself and your community safe around electricity.

Don’t attempt electrical DIY projects or overload your outlets. Report downed power lines, unlocked substations or padmount transformers that look amiss. Contact NEC for additional electrical safety tips. If you would like us to provide a live line safety demonstration at your school or community event, please contact our Operations Department at 928 368-1213. Be mindful when it comes to electrical safety - pause and take the extra time to plug into safety.



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NEC Human Resource Specialist Lisa Pavett

Working as a Human Resource Specialist at NEC in Lakeside since April 4, 2014, Lisa Pavett's face is recognizable to every employee. Though she usually displays a smile to everyone she meets, this smile is one of satisfaction. Mid-April Pavett, who studied tirelessly for an HR Certification exam for an Acting Professional in Human Resources, passed the exam on her first try through HR Certification Institute (HRCI). NEC takes pride in continuing education for their employees.



Congratulations, Lisa!

***The winner of the \$50 Paperless Billing Credit for May 2018 is Pearl Derrick
Congratulations!***

May Co-Op Business of the Month

Free Stuffed Mushroom Appetizer

w/purchase of entrée & your Co-Op Card.

"Where Your Family is Our Family"



Like us on Facebook for What's New & Coupons!

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The Barn Bar & Grill welcomes Co-Op Connections card holders to stop in for savings!

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To help our members save money wherever they do business, NEC offers valuable savings with our Co-Op Connections® Program.

Visit www.navopache.org for more information

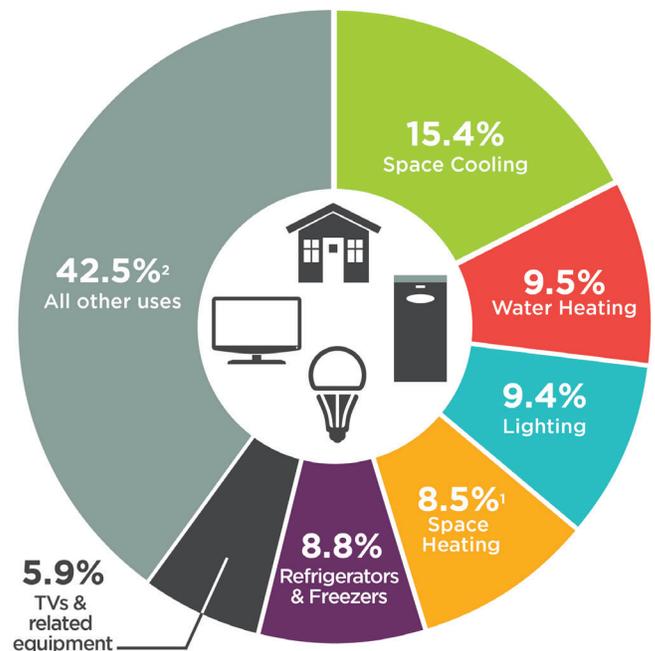
Navopache Electric Cooperative is dedicated to enhancing our members' quality of life by strengthening the economy throughout our service territory since 1946

How Americans Use Electricity

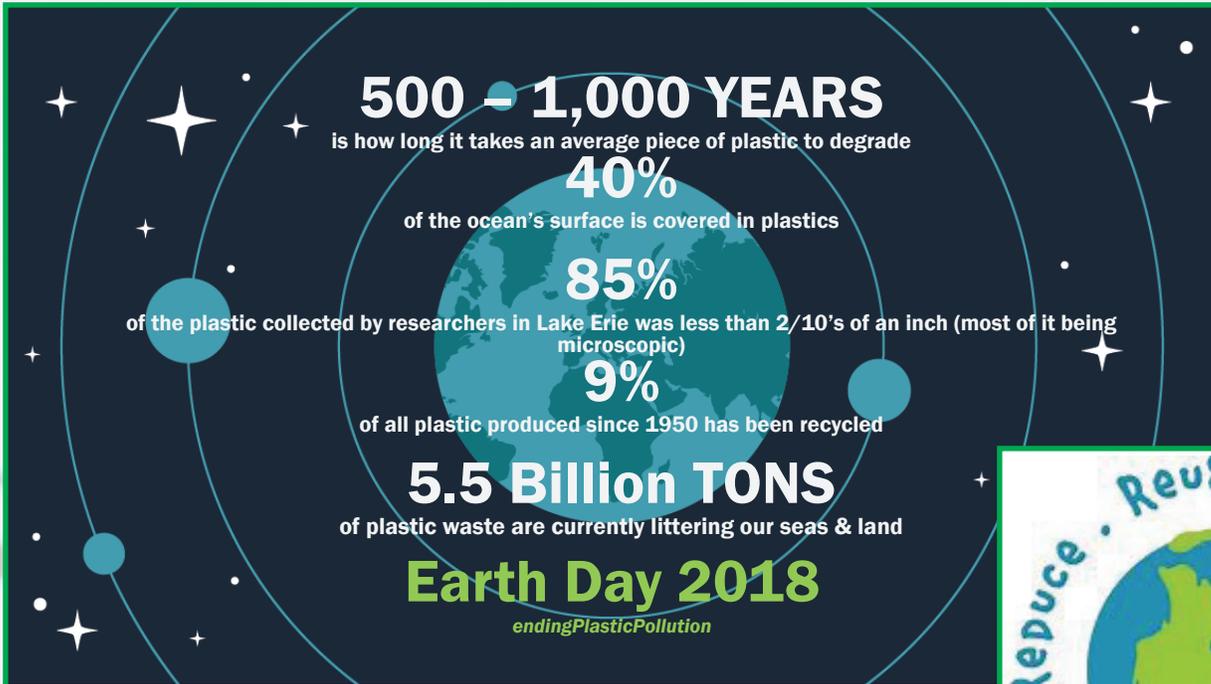
New data shows that 42.5% of electricity consumption in American homes comes from the combined use of appliances and equipment like clothes washers and dryers, dishwashers, computers and related equipment.

Source: EIA, Annual Energy Outlook 2017.

¹Includes consumption for heat and operating furnace fans and boiler pumps. ²Includes miscellaneous appliances, clothes washers and dryers, computers and related equipment, stoves, dishwashers, heating elements, and motors.



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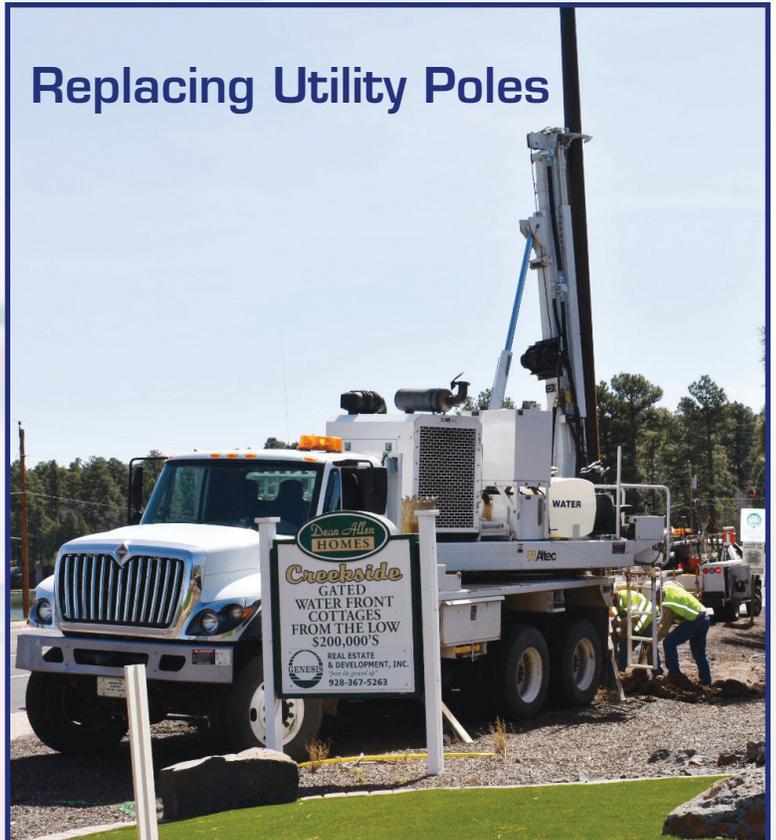
Earth Day Info



Special thanks to Paige Richardson, GIS Specialist in the Engineering Dept., who organized our April 23 “clean up” activity for the Co-Op this year in celebration of Earth Day. Richardson, passionate about being a responsible inhabitant on the planet, went a step further and presented facts on littering to the Show Low City Council at the Call to the Public on April 17. The theme of this year’s Earth Day is plastics – facts are important, but Richardson believes actions speak louder than words – thus a work-place clean-up.



Replacing Utility Poles



Getting ready for summer visitors, NEC employees work with the Public Works Roads Dept. of the Town of Pinetop replacing the old wood utility poles with new steel poles. The poles replaced are the ones the Town hangs the banners on inviting visitors to “Celebrate the Seasons.”

Recipes

Recipes that any Dad would love...
Father's Day is June 17th!

Rib Eye Steak with Sautéed Mushrooms

RIB-EYE STEAKS

- 2 rib eye steak or strip loin
- 1 Tbsp rosemary, fresh if you have it
- 4 Tbsp butter
- 1 Tbsp olive oil
- 2 tsp black pepper

SAUTEED MUSHROOMS

- 4 c fresh portabella mushrooms stems removed, sliced
- 5 Tbsp butter with no salt
- 1/2 c dry white wine
- 2 Tbsp garlic, minced
- 1 Tbsp soy sauce



1. Salt steaks - Salting is really easy and makes a big difference. Pat your steaks dry then use either Kosher or Sea salt, and top them generously. Allow to sit at room temperature for 30 min to an hour and a half.

- Once time has passed use a paper towel to absorb the moisture that forms on top of the steaks. This is the excess water the salt pulls out leaving you with a juicier steak.
- Add black pepper and rosemary to the steaks. Brush the olive oil over the steaks. (oneonenesixnine)
- Preheat oven to 425 F. If you have a broiler pan or a cast iron pan place in the oven. A pizza stone would also work if you have that on hand.
- Heat 2 tablespoons butter in a sauté pan, or skillet. Try the water test to make sure the pan is hot enough to give the steaks a good seared crust. The water test is done by just dropping a couple DROPS of water into the hot butter, if it sizzles and crackles its good to go.
- Top each steak with a tablespoon of butter. No need to smear on just place a small mound of butter in the center of the steak. Add steaks and cook for 2 - 3 min on each side.
- Open oven and place steaks directly on baking dish. Cook 3 -4 min each side depending on how you like it done. I cooked mine for 3 min each side and it came out medium. Top with mushrooms and enjoy!
- SAUTEED MUSHROOMS: Heat butter in sauté pan used for cooking the steaks. Add white wine, garlic and soy sauce, cook for 3 min. add mushrooms and cook another 3 - 5 min or until done. Top steaks and allow to set for 5 min to absorb the flavors.

Share Your Favorite Recipes

Navopache Electric Cooperative would love to share some of your favorite recipes with our readers. Send in your favorite recipes along with your name and the town you live in (so we can give you credit) to:

Navopache Electric Co-op
Attn: "hiLites" Editor
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or e-mail it to bbruce@navopache.org

hiLites

is published by

Navopache Electric Cooperative, Inc.

1878 W. White Mountain Blvd.

Lakeside, AZ 85929

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www.navopache.org



This publication is intended for members of Navopache Electric Cooperative and is mailed with the members' monthly billing. As the official publication of the cooperative, the purpose of "hiLites" is to inform consumers on matters pertaining to cooperative news, rural electrification, safety, efficient use of electricity and improved rural living.

Notary services are available at all NEC offices, except Whiteriver.

Homemade Yeast Rolls

- 1 c warm water
- 1 pkg dry active yeast
- 1 tsp salt
- 1/4 c white sugar
- 1 large egg
- 3 Tbsp butter – softened
- 3-1/2 c all-purpose flour



- Place water & yeast in large bowl. Add salt, sugar, butter and beaten egg. Beat with dough hook until blended.
- Add flour cup at a time (up to 4 cups) until soft dough forms.
- Move to floured board and knead a few times until smooth.
- Butter a large bowl and add mixture. Cover with tea towel, place in warm place and let rise until double in size, about 50 minutes.
- Punch down and place on floured surface. Shape into 12 rolls and place in a 9x13 buttered pan.
- Let rise for a second time, about 30 minutes.
- Preheat oven to 350 Degrees. Bake 20 minutes or until tops or brown. Serve with butter and honey if desired.

We hide account numbers each month in the "hiLites".
If you find your number, please contact our office
and we'll give you a \$10 credit on your next
Navopache Electric Co-op billing.



Energy Efficiency "Tip of the Month"

Laundry Tip: Use rubber or wool dryer balls, which help separate clothing in the cycle, providing better airflow and a shorter drying time. Wool dryer balls can help absorb moisture, which also reduces drying time.

Source: energy.gov