

Central Electric

Your Touchstone Energy® Partner 

Cooperative Connections

OCTOBER 2017 VOL. 18 NO. 6

Coming Up Pumpkins

Page 8-9

Webster, S.D., Celebrates Pumpkin Fest



Reliable Energy and Services



Ken Schlimgen
General Manager

About this time last year, your cooperative employees and board members revised our mission statement to state, “Providing reliable energy and services with a commitment to safety and member satisfaction.”

Webster’s defines reliability as “the quality of performing consistently well.” When your cooperative started some 70 plus years ago, electricity was regarded as a luxury and

not a necessity. I have heard a story that when the cooperative started, a member sent a postcard to request getting their electric service restored.

Today electric power is an essential part of our everyday life. Despite our dependence on electricity, we don’t think about what it takes or what it costs to ensure electricity is available when and where you need it.

If you have participated in Central Electric’s annual bus tour of your electric power supply, you have a good idea of what has been invested to generate and deliver reliable electric service to our area.

Each month, your cooperative documents all the details about each outage that occurs on our system. We list the cause, number of members affected and duration of each outage. In 2016, Central Electric provided electric service to our membership 99.98 percent of the time. On average, our membership experienced a 66-minute power outage on less than two (1.7 to be exact) occasions.

What does it take to achieve this level of reliability? The simple answer is it takes a well-trained workforce, a plan, money, cooperation and a little bit of luck.

The well trained workforce consists of 43 employees here at Central Electric but there are more than 900 electric cooperative employees across South Dakota. Each one has an important role in providing reliable electric service. There are also a couple thousand employees in our region who operate, maintain and support the generation of electricity. We also utilize contract services for engineering, pole and equipment testing, tree trimming, line construction, IT support, material suppliers and the new kid on the block is cyber security services. If we don’t pay attention to all of these areas, reliability suffers.

Central Electric is in the last year of our Construction Work Plan which details the system improvements needed over a four-year period. This plan is developed by studying outage information, KWH sales information, system aging

data and other factors. Each year, we refer to the Construction Work Plan and develop our plan of action and a budget for the coming year. We are beginning that process now and will present the annual plan of action and budget information to your board of directors in November.

Cooperation can go a long way in preventing and shortening the duration of a power interruption. You see, our employees need cooperation from so many of you to do our job well. At times, we need permission to remove trees instead of trimming them, we need access to equipment and poles, we need easements to make system improvements, and sometimes we need a tug out of the snow and ice. We depend on you to help us deliver reliable electric service every minute of every day.

The final piece of the puzzle is a little bit of luck. Delivering electricity has one thing in common with farming. Mother Nature can really determine how successful you will be. Weather is an unavoidable force that significantly impacts reliability and KWH sales.

Why does your cooperative work so hard to achieve a high level of reliability? For most of us, our daily routine stops when we lose electric service. There is a cost for the loss of electric service that is difficult to calculate. Sump pumps stop pumping water, heating and air conditioning equipment stops working, livestock operations are affected and it results in a lot of inconvenience for everyone. The costs are even higher for commercial and industrial accounts when production stops. Finally, there is the cost of restoring electric service and the loss of revenue to your cooperative.

Central Electric is committed to delivering reliable energy and services. Our mission statement is the core of our business and we will continue to work safely to meet the expectations of our membership.

Operation Round Up® Funds



We were very pleased to help with funding needed to purchase new playground equipment for Kimball School. Through Operation Round Up® \$1,000 was donated to the project. Ken Schlimgen and Katie Goodall are pictured with the teachers and the K-4 students. The atmosphere with the children playing on the new equipment was simply ELECTRIC!

Central Electric Cooperative Connections

(USPS 018-963)

General Manager - Ken Schlingen

Managing Editor - Courtney J. Deinert
Assistant Editor - Patrick Soukup

President - Duane Wolbrink
Vice President - Todd VanWalleghen
Secretary - Bernetta Burghardt
Treasurer - James Headley

Central Electric Cooperative Connections is published monthly by Central Electric Cooperative PO Box 850, 25487 403rd Ave, Mitchell SD 57301. Families subscribe to Cooperative Connections as part of their electric cooperative membership. Central Electric Cooperative Connections' purpose is to provide reliable, helpful information to electric cooperative members on matters pertaining to rural electrification and better rural living.

Subscription information: Electric cooperative members devote 25 cents from their monthly electric payments for a subscription. Nonmember subscriptions are available for \$12 annually. Periodical Postage Paid at Mitchell, SD 57301 and at additional mailing offices. POSTMASTER: Send address changes to Central Electric Cooperative Connections, PO Box 850, Mitchell SD 57301 TELEPHONE (605)996-7516 or 1-800-477-2892; FAX (605)996-0869; e-mail cec@centralec.coop. Design assistance by TDG Communications, Deadwood.

Office Hours
Monday through Friday,
8:00 a.m. to 4:30 p.m.

24 - Hour Service
1-605-996-7516 or
1-800-477-2892

www.centralec.coop



Mission Statement
*Provide Reliable Energy &
Services with a Commitment to
Safety and Member Satisfaction*

This institution is an equal
opportunity provider and employer.

CO-OPS COMMIT

Co-op Month 2017

CO-OPS
COMMIT
To Impact

CO-OPS
COMMIT
To Education

CO-OPS
COMMIT
To Members

CO-OPS
COMMIT
To Community

#COOPMONTH

Employee Years of Service

Don Patton
October 9 – 39 years

Heather Wieczorek
October 11 – 1 year

Dwight Keegel
October 16 – 27 years

Jesse Baker
October 21 – 15 years

Thank you for all you do for the cooperative and our members!

Fall Electrical Safety Tips

The weather is starting to get cooler and as summer rolls into fall, we thought we'd remind everyone of ways they can keep their homes safe from fires!

Check your smoke detectors. You should test your smoke detectors twice a year – once in the spring, once in the fall. In addition, remember that smoke detectors are designed to last 10 years. If yours is older than that, it's highly recommended that you install a new one. New smoke detector laws that went into effect earlier this year require all new smoke detectors to have 10-year batteries, so you don't have to worry about replacing the batteries along the way.

Check carbon monoxide (CO) detectors. Having a smoke detector isn't enough anymore; if you want to keep your family totally safe, you need to also install a carbon monoxide detector. Carbon monoxide is an odorless, colorless, and highly toxic gas that can be deadly even in small amounts and can be released by any faulty gas appliance, including furnaces and fireplaces. Your best bet? Install a combination smoke alarm/carbon monoxide alarm for maximum protection.



Inspect your extension cords. With the holidays coming up, you're going to want to make sure your extension cords are in good shape and not damaged or frayed. Any extension cords you're planning on using outdoors should be weather-rated. Inside, make sure you use surge protectors and power strips with internal overload protection and make sure you minimize the amount of adapters plugged into a single outlet.

Be careful with space heaters. Space heaters are convenient, but can be a major fire hazard if you're not careful with them. Make sure there is nothing flammable within three feet of the space heater and never plug it into an extension cord.

Protect your outdoor electrical systems. Any outdoor electrical outlets should be GFCI outlets and covered by a "bubble cover" to keep the elements out. If your electrical service cable is exposed, make sure it's not damaged. During the holidays, don't hang any decorations on or near the cable.

Install arc fault circuit interrupters. These are not required by building codes, but they offer a higher level of protection for your electrical system and are generally highly recommended. Arc fault circuit interrupters (AFCI) are designed to detect an unintended electrical arc and disconnect the power before an electrical fire can start. They are the safest way to protect a home from the risk of electrical fire.

Source: kolbelectric.com

Kids' Corner Safety Poster

"Don't drive under a power line with your bucket high."



Gus Dennis, 9 years old

Gus is the son of Chance and Hope Dennis, Red Owl, S.D. They are members of Grand Electric Cooperative, Bison, S.D.

Kids, send your drawing with an electrical safety tip to your local electric cooperative (address found on Page 3). If your poster is published, you'll receive a prize. All entries must include your name, age, mailing address and the names of your parents. Colored drawings are encouraged.



**CO-OPS
COMMIT
To Members**

National Co-op Month | October 2017

Did you know? Co-ops are rooted in values to better serve their members. Co-ops are based on the values of self-help, self-responsibility, democracy, equality and solidarity.

Pasta Perfection



Creamy Grilled Chicken Piccata

- | | |
|----------------------------|--------------------------------|
| Chicken: | Pasta: |
| 3 T. lemon juice | 2 cups dried penne |
| 3 T. olive oil | 2 T. butter |
| 1 T. minced garlic | 6 T. lemon juice |
| 1 tsp. salt | 1 T. minced garlic |
| 1/4 tsp. black pepper | 1/2 cup half & half |
| 1/2 tsp. basil | 1/2 cup grated parmesan cheese |
| 2 boneless chicken breasts | 2 tsp. dried basil |
| | 2 T. capers |

Combine first 6 ingredients and mix well. Place chicken and liquid mixture in Ziploc bag and marinate overnight. Grill when done. Cook penne according to package directions; drain, reserving 1/2 cup pasta water. In same saucepan, melt butter over medium heat. Whisk in lemon juice and garlic. Pour in half & half; whisk until hot. Add salt and pepper to taste. Add parmesan cheese, basil and capers; heat until cheese is melted. Check sauce consistency and add pasta water to loosen sauce if necessary. Toss in pasta.

PJ Hansel, Sherman

Bow Tie Pasta

- | | |
|------------------------------|---|
| 2 lbs. ground beef | 1 large jar Pace mild chunky salsa |
| 2 medium onions | |
| 1 (12 oz.) box bow tie pasta | 1 (12 oz.) pkg. mozzarella cheese, shredded |
| 1 jar Cheese Whiz | |

Dice onions and fry with hamburger; drain well. Cook, rinse and drain pasta according to package directions. Stir Cheese Whiz and salsa together well. Combine all ingredients except mozzarella and place in a 9x13-inch pan. Top with mozzarella cheese. Bake at 350°F. for 45 minutes. Enjoy with Italian or garlic bread!

Trudy Moberg, Bruce

Pizza Macaroni

- | | |
|-----------------------------|-------------------|
| 2 eggs | 1 onion |
| 1 cup milk | 1 can pizza sauce |
| 2 cups cooked macaroni | Shredded cheese |
| 2 lbs. ground beef, browned | |

Beat together eggs and milk. Add to cooked macaroni; spread on greased cookie sheet. In a saucepan, combine hamburger, onion and pizza sauce; simmer a few minutes. Spread on macaroni mixture. Top with cheese. Bake at 350°F. for 20 minutes. Let set a few minutes before serving.

Kathleen Hahn, Lennox

Ham and Spinach Two-Cheese Pasta

- | | |
|---|---|
| 2 oz. dried whole-grain penne pasta (2/3 cup) | 1/2 tsp. McCormick® mustard, ground |
| 1 (5 oz.) pkg. fresh baby spinach | 1/2 cup evaporated fat-free milk |
| 2 tsp. olive oil | 1/4 cup shredded reduced-fat Italian blend cheese |
| 1/2 cup chopped onion (1 medium) | 2 T. shredded Parmesan cheese |
| 1 T. all-purpose flour | 2 oz. low-sodium ham, cubed |

In a medium saucepan, cook pasta according to package directions. Place spinach in a large colander in sink. Pour pasta over spinach in colander; drain well. Set aside. In same saucepan, heat oil over medium heat. Add onion; cook about 5 minutes or until tender. Stir in flour, mustard, and 1/2 teaspoon ground black pepper. Cook and stir for 1 minute. Add evaporated milk all at once. Cook and stir until slightly thickened. Cook and stir for 1 minute more. Stir in Italian blend cheese and half of the Parmesan cheese. Cook and stir until cheese melts. Stir in pasta mixture and ham; stir gently to coat. Divide mixture between 2 10-ounce ramekins or individual casserole dishes. Sprinkle with remaining Parmesan cheese. Bake at 400°F. about 10 minutes or until tops start to brown.

Nutritional Information Per Serving: Calories 332, Total Fat 4g, Sodium 571mg, Cholesterol 27mg, Carbohydrates 37g, Protein 23g

Pictured, Cooperative Connections

Lasagna

- | | |
|----------------------------------|---|
| 8 oz. lasagna noodles | 1/4 C. dried basil |
| 1 lb. ground beef | 1 clove garlic |
| 2/3 (28 oz.) jar spaghetti sauce | 1 (8 oz.) pkg. sliced pepperoni sausage |
| 2 lbs. ricotta cheese | 8 oz. mozzarella cheese, shredded |
| 1/2 cup grated Romano cheese | |
| 1 egg | |

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Brown hamburger; drain. In a saucepan, heat spaghetti sauce. In a medium bowl, stir together ricotta cheese, Romano cheese, egg, basil and garlic. Coat bottom of a 9x13-inch baking dish with sauce. Place 3 or 4 noodles in bottom of pan, overlapping edges; cover with sauce. Spread half of the ricotta mixture over noodles. Cover ricotta with half hamburger, half pepperoni slices and 1/4 of mozzarella cheese. Repeat sauce, noodles, ricotta, meat and cheese layers. Layer sauce and noodles again; pour remaining sauce over all, being sure to cover edges. Top with remaining mozzarella. Cover pan with foil and pierce 3 or 4 times with a fork to ventilate. Bake at 375°F. for 45 minutes. Remove foil and bake an additional 15 minutes to brown top.

Courtney Reedy, Tea

Please send your favorite slow cooker, holiday treat and soup recipes to your local electric cooperative (address found on Page 3). Each recipe printed will be entered into a drawing for a prize in December 2017. All entries must include your name, mailing address, telephone number and cooperative name.

Take Control of Your Account with SmartHub

As a Central Electric member, you have a valuable tool available to you – SmartHub. SmartHub allows you to take control of your account, or set it up on auto-control, like never before.



Check your usage by day, week, month or year. You can even compare it side-by-side to previous usage. Know your usage even before your bill comes!



Report an issue and request maintenance from our Service Department, including appliance or heating and cooling services. This generates a ticket that goes directly to our technicians.



Pay your bill or check your balance 24/7. Set up automatic payments, schedule a payment for a future date or check bill/payment history for tax purposes.



Contact customer service and our office will respond during normal business hours. This allows you to contact us when it's convenient for you!



Your online account information is **safe and secure** using SmartHub. You can securely store a payment method for future convenience.

Stay up-to-date on the latest news and information from your electric cooperative using SmartHub. The SmartHub news feed will give you the latest news, updates and more.

Access SmartHub by visiting www.centralec.coop or downloading the free app on your mobile device through the Apple App Store (iPhone or iPad) or Google Play Marketplace (Android phone or tablet).

Manage Your Account Anywhere! Download the free Mobile App

Search for "SmartHub" and look for the app icon:



What to Look For On Your Electric Bill



PO Box 850
25487 403rd Ave.
Mitchell, SD 57301
(800) 477-2892

A Touchstone Energy® Cooperative

Pay or view your bill online at www.centralelec.coop

MEMBER NAME
ADDRESS
CITY ST ZIP CODE



Statement Date	06/30/2017
Account Number	XXXXXXXXXX
Payment Due	07/20/2017

Service Summary	
Previous Balance	250.00
Payment Received 06/13/17 <i>Thank You!</i>	250.00 CR
Balance Forward	0.00
Current Charges	263.00
Total Amount Due 07/20/17	263.00
Total Due After 07/20/17	268.00

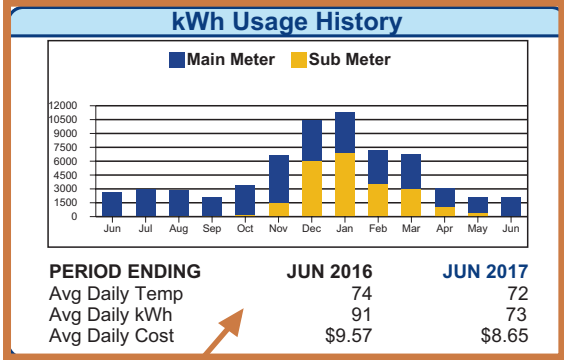
Message from CEC
News and announcements from your cooperative.

Usage Details: Each meter is listed here with details on billing dates and exact usage. You can update the service description by contacting our office.

Service Location: XXXXXXXXXX

Service Address: XXXXX XXX

Service Description	Meter Number	Services			Readings		Meter Multiplier	kWh Usage	kWh Net	Charge/Credit
		From	To	Days	Previous	Present				
SUB METER	1205885	06/01/2017	06/30/2017	29	10280	10333	40	2120	2080	195.52
SUB METER	1430784	06/01/2017	06/30/2017	29	1824	1824	20	0	0	0.00
SUB METER	1431410	06/01/2017	06/30/2017	29	5191	5193	20	40	0	2.24



Current Service Detail

Facility Charge		53.20
Energy (kWh) Charges	600 kWh @ 0.114	68.40
	600 kWh @ 0.096	57.60
	880 kWh @ 0.079	69.52
Sub Meter Charge	40 kWh @ 0.056	2.24
	Total Electric	250.96
Sales Tax		11.29
Operation Round Up		0.75
	Total Current	263.00

Energy Charges: Facility charge and energy charges based on kWh usage appear here. Usage charges are based on a tiered kWh rate. Heat rate is listed as sub meter charge.

Monthly Use Data and Comparison:

Bar graph offers a year-to-year comparison. Data gives members information about average daily temperature, average daily electric use, and average daily costs.

MEMBER HERE.

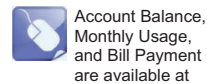
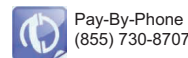
City _____ State _____ Zip _____

Phone Number / Other Phone / Email Address _____

MEMBER NAME _____ (xxx) xxx-xxxx
ADDRESS _____ (xxx) xxx-xxxx
CITY ST ZIP CODE _____ email _____



Account Number	7351000
Total Amount Due 07/20/17	263.00
Total Amount After 07/20/17	268.00



CENTRAL ELECTRIC COOP
PO BOX 850
MITCHELL SD 57301-0850



440510007351000000026300000026800063020178

Pumpkins Galore

PUMPKINS WILL TAKE CENTER STAGE AT A FESTIVAL dedicated to the ubiquitous fall vegetable Oct. 6-7 in Webster, S.D.

What started as a lighted evening parade centered around the orange squash in this northeastern South Dakota town has expanded to a two-day festival celebrating not only pumpkins, but the onset of fall in general.

"It started as a parade first and then became a full-blown Pumpkin Fest," said Marcia Lefman, secretary/treasurer for the Webster Area Chamber of Commerce, which helps organize the festival.

And, there truly is something for everyone.

On Friday, Pumpkin Fest treats and coffee can be found at Webster banks with a bake sale being held at one bank.

At 5 p.m., winners of the Sixth Annual Scarecrow Contest will be announced in both the business and individual categories. (The local Touchstone Energy® Cooperative, Lake Region Electric Association in Webster, took top honors in the 2016 contest.)

"It's all a lot of fun and very festive for fall with the scarecrows and the decorated corners," said Lefman.

Later that evening, coloring contest entries are due and the American Legion hosts the first of two nights of bingo and turkey shoots.

Saturday morning, dozens of pumpkins decorated by area elementary students will be on display at the Day County Arts building.

And, pets get in on the fun in the Pumpkin Costume Contest held on Main Street with prizes for kids, adults and pets.

For adults 21 and over, there's even a poker run, but leave your motorcycle or car at home. Participants in this poker run make it from location to location using a lawn mower, ATV or golf cart as they make stops at five participating businesses to draw their best hand.

At 10 a.m., the Pumpkin King and Queen and Pumpkin Prince and Princess will be announced.

The public can nominate 3- to 5-year-olds for the prince and princess contest and voting takes place at the Dakotah Bank lobby. The King and Queen Contest is also sponsored by the bank, however this year local eating establishments are having a friendly competition by sponsoring the King and Queen candidates. They can be an employee or

Brenda Kleinjan

Below: Dozens of floats are lit up for the Pumpkin Fest Lighted Night Parade on Webster's Main Street. Cover Photo: Mascots of all shapes can be found on Pumpkin Fest floats.

(Photo Courtesy Webster, S.D., Reporter & Farmer newspaper.)





Photo by Lake Region Electric Association

loyal patron of the business (age 45 and older).

The business is allowed to have a container in their premises to help collect votes (dimes, quarters, dollars) for “their candidate.” All funds raised go to Make-A-Wish South Dakota.

Aspiring cooks, bakers and chefs offer a variety of pumpkin-based items as they compete for honors in one of five food categories: pies, cakes, cookies/bars, breads and miscellaneous.

“In the baking contest – pumpkin needs to be the main ingredient,” said Lefman, noting that a past entry of a pumpkin moon pie was pretty memorable.

Baking contest awards are given out at noon and all entries are sampled at 1 p.m.

A unique aspect of the festival is that outside food vendors typically found at larger community events are absent from the Webster festival, allowing for local nonprofit groups and churches to serve food as a fundraiser for the entity. Different groups can be found throughout town offering bake sale items, cotton candy, Indian tacos, BBQs and other treats.

Horse-drawn wagon rides, bounce house inflatables and face painting are just a few of the other activities held throughout the day around town and the Museum of Wildlife, Science and Industry is open Friday and Saturday. A Big Boy Toy Show will be held on the museum’s grounds from 10 a.m. to 3 p.m. Saturday and musical entertainment will be on stage from noon to 3 p.m. In the afternoon, free pony rides are offered for “the wee ones” and a children’s tractor pull will be held at 1 p.m.

Skills Tested at Pumpkin Challenge

The Freedom Church Pumpkin Challenge 2017 begins at 4 p.m. and offers a variety of pumpkin-related events:

Pumpkin Crabwalk Challenge – Open to teens and adults, two-person relay teams attempt a crabwalk while carrying a pumpkin in their lap.

Pumpkin Rumble Wheelbarrow Race – Also open to teens and adults, the two-person teams attempt to race 100 feet with one person acting as the driver and the other as the wheelbarrow. The person in the wheelbarrow position must roll a pumpkin down the race course using either their head or their

hands, while also walking on their hands.

Pumpkin Kids Shuffle – Open to children ages 4 to 8, each member of the two-person relay team will carry a pumpkin 100 feet. First to cross the finish line with the pumpkin wins.

Pumpkin Dumpkin Kids Relay Hop – Kids ages 8 to 12 compete in two-person teams as each team member hops down a 50-foot field while simultaneously gripping a pumpkin between his or her legs. The first team member hands off the pumpkin to the partner who hops back to the finish line in the same fashion.

Pumpkin Chunkin Manly Man Throw – Participants will hurl a big pumpkin as far as they can, with the distance measured from the center point of impact. Winners receive Chamber Dollars, a Manly Man Award and the championship t-shirt.

Pumpkins on Parade

The festival’s shining event takes place as the sun goes down. The Pumpkin Fest Lighted Night Parade begins at 7 p.m. on Main Street. Entries are judged at 6:30 p.m., with prizes awarded for the Most Original, Most Pumpkins and Best Use of Lights.

“The lighted float is a pretty big parade,” said Lefman, noting that the northeast South Dakota event makes for a good day-trip for families. “It’s beautiful with all the lights.”

Above: Lake Region Electric Association in Webster, S.D., will attempt to defend its 2016 Scarecrow Decorating Contest during Webster’s Pumpkin Fest Oct. 6-7. The grand prize was \$50 in Webster Chamber Bucks that was donated from LREA to the local food pantry. The 2016 display glowed with lights at night and stood out during the day with the vibrant color scheme.

Below: Pumpkins decorated by area school children are on display during the festival.



Photo courtesy Webster Area Chamber of Commerce

Powering Your Safety on the Farm



Brian Bultje
Manager of Operations

Farmers know that safety is more than a precaution. It's a way of life. Because of that, most farm workers are aware of the dangers that come with the job and know how to avoid the risks and consequences of farm accidents.

However, one danger that is often overlooked is the threat of large equipment coming into contact with live power lines. Farm machinery today is bigger than ever.

Large equipment improves productivity, but leaves less clearance for overhead power lines. Contact with a live power line can be deadly and knowing what to do if it happens can mean the difference between life and death.

Contact with a live power line can be deadly and knowing what to do if it happens can mean the difference between life and death.

Always be aware of what's overhead while working on the farm. If your equipment contacts a power line, stay inside the cab. Do not exit. Call 911 and your electric cooperative for help and warn anyone nearby not to approach your equipment. Only exit the machinery after you are told by the authorities that it is safe to do so. Exiting equipment that has made contact with energized power lines can cause electrocution. The downed power lines could be charging the equipment with electricity and, if you step out, you will become the electricity's path to the ground and could be killed by electric shock.

If you must get out of your equipment because of a fire or other danger, tuck your arms across your body and jump with your feet together as far as possible from the equipment so no part of your body touches the equipment and the ground at the same time. Move away from the equipment with your feet together, either by hopping or shuffling, until you are at

least 40 feet away. Electricity spreads through the ground in ripples. Keeping your feet together prevents one foot from stepping into a higher voltage zone than the other foot, which could cause electrocution. When you are clear of the area, call for help and keep others away. Don't approach the equipment again until the authorities tell you it is safe.

Visit **PoweringYourSafety.com** to learn more and help spread the word about the dangers of large farm equipment and overhead power lines.

Touchstone Energy® Cooperatives

PoweringYourSafety.com

KNOW WHAT TO DO IF YOU HIT A POWER LINE

STAY PUT
If your equipment contacts a power line, stay inside. **DO NOT EXIT. Call 911.**

JUMP CLEAR
If you must exit due to a fire, jump from the equipment so that no part of your body touches the equipment and ground at the same time. Hop or shuffle with your feet together at least 40 feet away.

STAY AWAY
When you are clear of the area, call for help and keep others away. **DO NOT** approach your vehicle again until utility crews and emergency responders tell you it is safe.

The Lely Way to Dairy!



Patrick Soukup
Manager of Member Services
and Marketing

When you think of robots, what comes to mind? If you're like me, you imagine metal covered human-like creatures that click and clack when they walk. When you enter Shannon Colony's dairy barn for the first time, you're definitely going to be amazed.

I had the opportunity to attend Shannon Colony's open house on Aug. 25.

The only word that came to

mind is amazing when I saw the four Lely Astronaut A4 robots milk cows! I was very impressed at how clean the dairy was and this was not just for the open house – it is how it is with automation at this level.

It all began when Shannon Colony toured a robotic dairy and were intrigued with the idea of the efficient way of milking, so they decided to invest in the robots and their passion for dairying.

Construction on the barn began in late 2014. Doing all aspects of the construction themselves, from the dirt work to the last final details, the first cows arrived on Feb. 22, 2017; the first cow was milked March 20. The robots currently milk 235 cows; close to the capacity of about 60 cows per robotic unit.

In addition to the four Lely Astronaut A4 robots, you will also see six Lely Discovery barn cleaners driving around

keeping the alley ways clean. To keep the cows happy, there are six Lely Luna cow brushes keeping the cow's backs scratched, a Lely Juno feed pusher keeping the feed close for the cows and calves to eat and two Lely Calm calf feeders keeping the baby calves' bellies full with just the right amount of milk!

Shannon Colony sells their milk to Dairy Farmers of America Co-op. The colony also farms corn, soybeans and wheat on the ground they own in Miner and Hanson counties. Approximately 20 percent of their harvest goes back into feeding the cows. The grass and alfalfa hay is bought from surrounding farmers. They also feed their cows cottonseed, the fuzzy white stuff you'll find in the feed center, which is purchased from cotton gins in the southern part of the United States.

The colony is not new to the dairy world but the step to automation in the dairy is very new to them. Four individuals from the colony oversee the robots and fix any complications that may arise. The lessons learned with training their cows to the robots was a simple one – 30 exposures to the robots and the cows become accustomed to that process.

Ben Wipf, one of the leaders at Shannon Colony, told me that this dairy was not built for them but for their children. He is so right with that statement. So many decisions that were made were not about the cost but how well will it perform.



A Brewing Tradition

Brewers Give South Dakota Flavor to Their Craft

HISTORY, GEOGRAPHY, GOVERNMENT AND SCIENCE are topics expected in the classroom, but for South Dakota's growing brewing community, they provide the inspiration and foundation of some uniquely flavored – and named – beverages.

Building on chemistry and biology degrees, Miner Brewing Company's Sandi Vojta incorporates a variety of South Dakota ingredients into one of the more than 80 varieties of drinks that have been created at the Hill City brewery. (Many of the brews are seasonal or limited production, but the brewery's tap room features about a dozen local offerings.)

Located in the heart of the Black Hills and owned and operated by the same family behind the award-winning Prairie Berry Winery, Miner Brewing Company, which opened in the fall of 2013, produces craft beers that are both traditional in

nature and yet uniquely and truly "South Dakota."

By infusing regional and seasonal ingredients, Vojta adapts traditional styles to create craft beers

Brenda Kleinjan

A visitor to the Miner Brewing Company in Hill City holds up two of the company's growlers. About a dozen different varieties are on tap on any given day.



with a regional character.

South Dakota wheat grown by the brewmaster's cousin graces "Miner Wheat" while South Dakota crab apples take the stage in Miner's Raspberry Crab Apple Cider, Pineapple Cider, Kombucha Cider, Fruit Side Dish and Crabby Blonde Ale.

The brewing company's well water is listed in Miner Winter Warmer, Miner Olde Winter Ale, Miner Oktoberfest, Miner Oatmeal Stout, Miner Brown Ale and Miner Black IPA.

Local strawberries and rhubarb are part of Miner Wassup Rhubarb?! while coffee beans from a Hill City coffee shop are included in Miner Third Dimension Ale.

Miner Spring Saison includes dandelions and honey from the Rushmore State and the Miner Rosehip Rye Lager includes handpicked South Dakota rosehips.

The Miner Pumpkin Cranberry Farmhouse Ale is a seasonal drink featuring South Dakota pumpkins while the Miner Imperial Porter features house-roasted South Dakota pumpkins.

For a decidedly local flavor, the Miner Pale Lager is brewed with Black Hills Spruce tips while wild prickly pears harvested at Cactus Flats, S.D., play a role in the Miner Cactus Flats.

The Miner Hippy Hole Gose features South Dakota wild plums, the Miner Black Currant Maibock is made with South Dakota black currants and both the Miner Chokecherry Brown Ale and the Miner Brown Ale have South Dakota chokecherries as an ingredient.

Geography is center stage at Spearfish's Crow Peak Brewing Company, which gets its name from nearby Crow Peak, elevation 5,787 feet.

Crow Peak's Mjollnir Ale is an American brown ale featuring spruce tips while the company's 605 Harvest Pale Ale features hops from 6th Meridian Hops in Yankton, S.D.

Across the state at Wooden Legs Brewery in Brookings, South Dakota crops and local history lore are part of the fabric of the establishment.

The brewery's name is a nod to the city's namesake, Wilmot Wood Brookings. Brookings was a Dakota Territory politician who lost his feet in a horse accident while en route from Sioux Falls



Left: Crow Peak Brewing Company in Spearfish gets its name from the nearby Crow Peak which stands 5,787 feet. **Below:** A growler from Wooden Legs Brewing Company in Brookings. The company gets its name from the city's namesake.

to Yankton for a session of the Dakota Territory Legislature. (Read more about him at <http://wooden-legsbrewing.com/our-name/>)

Among the brewery's offerings are Sanderson Gardens Strawberry Wheat Beer made with strawberries from the landmark strawberry farm near Aurora, S.D.

And, Wooden

Legs' American Oak Aged Broggot Rights mead is made with locally sourced honey from South Dakota and Nebraska.

Wooden Legs' co-owner and head brewer, Seth Koch, is listed as the officer for the South Dakota Craft Brewers Guild, which is establishing itself in the state.

One of the newest breweries in the state, The Bill of Rights Brewery, opened in Pierre in April 2017.

Learn More

The South Dakota Department of Tourism lists about 18 small South Dakota breweries at <https://www.travelsouthdakota.com/explore-with-us/spotlights/good-times-great-beers>. Here you'll find a listing of breweries by region and also a brief write up about each.

Wanting to dive into history? The South Dakota State Archives has an online listing of South Dakota breweries from 1862-1942. The file lists 78 breweries in 17 South Dakota communities (Deadwood had the largest number at 22 while Yankton boasted 13 breweries.) Find the list at <http://history.sd.gov/archives/exhibits/BREWERIES%20OF%20SOUTH%20DAKOTA%201862.pdf>.



Photos by Chad Coppess/South Dakota Tourism

World's Most Expensive Dirt



Lincoln Feistner
Sales & Project Manager

The most expensive dirt in the world may lurk in your home's heating and cooling system. If neglected, dust collecting in the equipment's air filter could increase your energy bills hundreds of dollars every year and result in costly repairs or replacement costs.

Dirty filters cause a system to work harder and break down faster. That's because unfiltered dust and grime work into critical parts,

creating friction that causes unnecessary wear and eventually, failure.

As you move around your home, you drive dust into the air from carpets, drapes and furniture. Pets generate dust particles by shedding, grooming and tracking in dirt from outside.

Regardless of where it comes from, dust trapped in a heating and cooling system air filter leads to several problems, including:

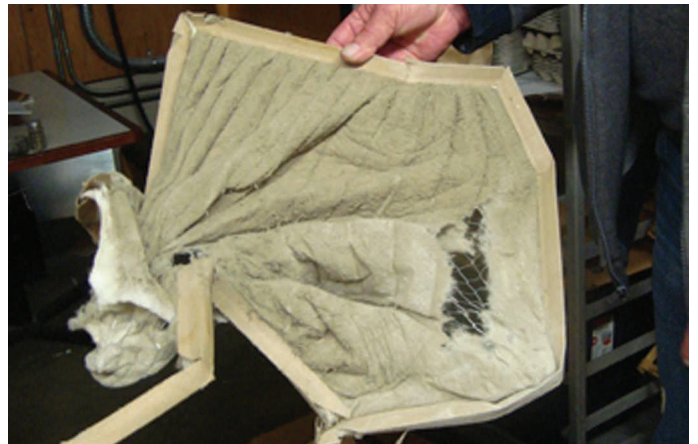
- Reduced air flow in the home and up to 15 percent higher operating costs,
- Costly duct cleaning or replacement,
- Lowered system efficiency.

Every time a system with a dirty filter kicks on, the day of reckoning – total replacement – draws closer. To avoid this expense, change filters monthly when a system's in regular use. Discuss cleaning the unit and ductwork with your heating and cooling service professional.

While most types of filters must be replaced, a few filters are reusable. They're available in a variety of types and efficiencies, rated by a Minimum Efficiency Reporting Value (MERV). MERV, a method developed by the American Society of Heating, Refrigerating and Air-Conditioning Engineers, tests filter effectiveness. The higher the MERV number, the higher the filter's effectiveness at keeping dust out of your system.

Regular maintenance is key to getting the most efficiency and long life from your heating and A/C equipment. Give Central Electric's Service Department a call to have your annual maintenance completed by the energy experts.

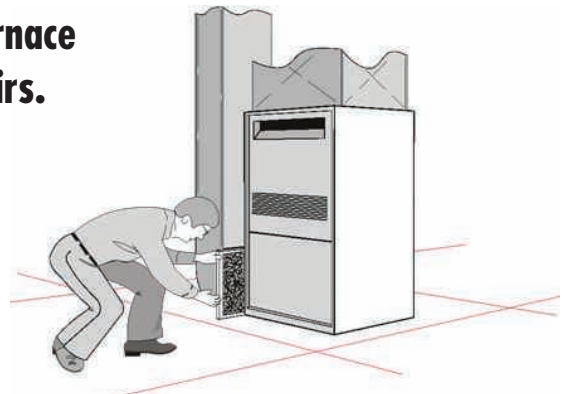
To learn more about how to save energy around your home, visit www.centralec.coop.



This is an example of a plugged air filter that was removed from a forced-air heating system. The filter had been in place so long that it had to be forced out of the duct work. Dirty filters rob your system of efficiency, decrease the life of your equipment and cost you money.

Furnace Tune-Up - \$95

Don't be left in the cold! Schedule your fall furnace tune-up to avoid costly and inconvenient repairs.



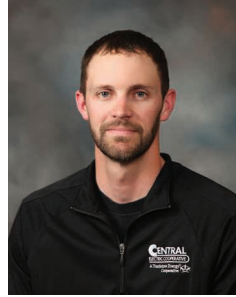
Serving All Your Heating & Cooling Needs



Donn Koster



Wade Brozik



Aaron Punt



Mark Johnson

Fall Tune-Up Special – \$95

Ductless Heating and Cooling Systems

Geothermal Heat Pump Systems

Duct Work Design and Installation – Small Commercial Systems

Electrical Wiring Services



Dwight Keegel



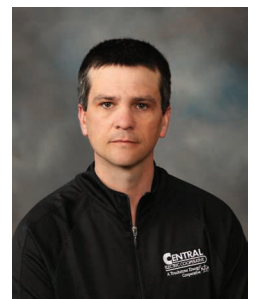
Cody Poppen



Rodney Weber



Kevin Johnson



Daren Hoffer

Residential Wiring – Agricultural Buildings

Grain Handling Systems – Lighting

Trenching Equipment – Electric Heating Systems

Free Estimates

24 Hour Service

Licensed & Bonded

Financing Available

Workmanship Guaranteed



605-996-7516

1-800-477-2892

www.centralec.coop

25487 403rd Ave

Mitchell SD 57301

Services Available for both Members and Non Members

Regional Dateline

September 21-24

South Dakota Film Festival
Aberdeen, SD, 605-725-2697

September 21-24

South Dakota Festival of Books
Deadwood, SD, 605-688-6113

September 21-24

First Annual Off Road Rally
Ballpark Road, Sturgis, SD
605-720-0800

September 22-23

Badger Clark Cowboy Music
and Poetry Gathering
Hot Springs, SD, 605-440-1007

September 22-24

North Country Fiber Fair
Watertown, SD, 605-956-7909

September 23

Farmer's Market and Flea
Market, 8:30 a.m. to 12:30
p.m., Corner of 5th and Main
St., Mitchell, SD, Contact Maria
Payne 605-995-8048
www.facebook.com/MitchellMarket

September 23

Harvest Fest, Spearfish, SD
605-717-9294

September 23

Living History Fall Festival
Groton, SD, 605-715-7117

September 23-24

Menno Pioneer Power and
Toy Show, Menno, SD
jjnusz@gwtc.net

September 23-24

Northern Plains Indian Art
Market, Sioux Falls, SD
605-856-8193



PHOTO COURTESY OF WEBSTER AREA CHAMBER OF COMMERCE

To have your event listed on this page, send complete information, including date, event, place and contact to your local electric cooperative. Include your name, address and daytime telephone number. Information must be submitted at least eight weeks prior to your event. Please call ahead to confirm date, time and location of event.

September 28-30

Custer State Park
Buffalo Roundup and Arts
Festival, Custer, SD
605-255-4515

September 29-30

Annual Oktoberfest,
Vermillion, SD, 605-624-5571

September 29-30

Sioux Falls PREMIER Rodeo
Sioux Falls, SD, 605-367-7288

September 30

Great Downtown Pumpkin
Festival, Rapid City, SD
605-716-7979

September 30

Chamberlain-Oacoma Fall
Festival, 9 a.m. Chamber of
Commerce, 112 N Main St.
Chamberlain, SD
605-234-4416
chamberlaininfo@midstatesd.net; www.chamberlainsd.com

October 1

Fall Volksmarch at Crazy Horse
Memorial, SD, 605-673-4681

October 4-8

Great Scarecrow Festival
Huron, SD, 605-352-9781

October 6

Jazz with Jami Lynn and Guests
Spearfish, SD, 605-642-7973

October 6-8

Black Hills Powwow
Rapid City, SD, 605-341-0925

October 7

Third Annual Kiwanis Zombie
Glow Run, 7 p.m., Corn Palace
5K or 10K race, 1 mile fun run
for kids, Post-race party at the
Palace, Mitchell, SD
Register online at
www.allsportcentral.com/EventInfo.cfm?EventID=64680

October 7

Harvest Fest, Huron, SD
605-352-0000

Events of Special Note

October 6-7

Pumpkin Fest and Lighted
Night Parade, Webster, SD
605-345-4668

November 17-18

Holiday Arts Christmas Craft
Show, Friday 9 a.m. to 7 p.m.
Saturday 9 a.m. to 5 p.m.
Masonic Temple, Mitchell, SD
605-248-2526

October 7

Oktoberfest, Aberdeen, SD
605-225-3441

October 7-8

Quilt Festival, Watertown, SD
605-753-0229

October 12-14

Wild West Songwriters Festival
Deadwood, SD, 605-578-1876

October 14

South Dakota Women's Expo
Huron, SD, 605-353-7340

October 14

Strawbale Winery Harvest
Festival 2017, Renner, SD
605-543-5071

October 14-15

Dakota Pieces XIV Quilt Show
Sioux Falls, SD, 605-929-5008

October 21-January 7, 2018

Pheasant Hunting Season
Statewide, Pierre, SD
605-223-7660