



# the **COOPERATOR**

**NOVEMBER 2023** | For the members of Kay Electric Cooperative  
A supplement to Oklahoma Living




## 2024 youth scholarship contests are open

Eighth-graders and high school juniors, apply now!

**K**ay Electric is excited to announce our 2024 youth programs. Local eighth-graders and high school juniors are invited to participate in our student youth contests.

Six eighth-graders will win a trip to Energy Camp in Hinton, Oklahoma. Two high school juniors will win a trip to Leadership Camp in Steamboat Springs, Colorado, and two will win an all-expenses-paid trip to Washington, D.C., as part of the National Rural Electric Youth Tour. Four runners-up will win cash prizes.

Visit [www.kayelectric.coop/youth](http://www.kayelectric.coop/youth) to download an application or apply online. Applications are due by Friday, January 12, 2024, at 5 p.m. Questions? Please Contact Desiree Masterson-Whitehead at Kay Electric for more information: 580-363-1260 or email [dwhitehead@kayelectric.coop](mailto:dwhitehead@kayelectric.coop).

*Participants must go to school within KEC's service territory; you do not have to be a Kay Electric member. Home-schooled students are encouraged to enter.* 

**SCAN HERE  
TO APPLY!**





## OUR MISSION

Founded in 1937, Kay Electric Cooperative remains focused on our primary mission: to provide safe, affordable and reliable power for our member-owners. Today, our service territory includes 2,269 miles of line and more than 5,900 meters located in Kay, Grant, Noble, Osage and Garfield counties.

## CONTACT US

Monday to Friday, 8 a.m. to 5 p.m.  
580-363-1260 | 800-535-1079  
300 W. Doolin Ave. | PO Box 607  
Blackwell, OK 74631  
[www.kayelectric.coop](http://www.kayelectric.coop)

## REPORT AN OUTAGE

Call 800-535-1079 or use Kay Electric's SmartHub at [www.kayelectric.coop](http://www.kayelectric.coop) or download the SmartHub app for smartphone or tablet.

## BOARD OF DIRECTORS

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## EASY WAYS TO PAY YOUR BILL

- Pay online using SmartHub at [www.kayelectric.coop](http://www.kayelectric.coop) or download the SmartHub app for smartphone or tablet.
- Pay over the phone: 800-535-1079.
- Pay in person at Kay Electric or use our 24-hour payment drop box located at 300 W. Doolin Ave. in Blackwell.
- Pay via automatic draft of your checking or savings account or major credit card. Sign up for auto-pay online at [www.kayelectric.coop](http://www.kayelectric.coop).

# LOCAL HIGHLIGHTS



## Shoot for the Nations

On Sept. 8, Kay Electric sent a team to Shoot for the Nations 2023 in Guthrie. Sponsored by the Oklahoma Energy Trails Foundation, the sporting clays fundraising event raises funds for international electrification projects. This year's competition raised more than \$50,000. Participants from Kay Electric included (from left): Grant Rigdon, Heath Lambert, Matt McConnell and Brady Burtner.



## Fun at the Free Fair

Kay Electric employees enjoyed visiting with members—and giving out some great prizes—during the Kay County Free Fair in September. Thanks to all who stopped by our booth! Pictured are KEC employees, Tony Swafford and Joel Garza. 386102

## It's time to FALL BACK!

Set your clocks back before bed on Saturday, Nov. 4, and get an extra hour of sleep! It's also a great time to change the batteries in your smoke detectors.



# Tom's Thanksgiving savings tips

Five ways to use less energy in the kitchen this holiday

**B**y mid-morning on Thanksgiving Day, your turkey will be in the oven, pies will be baking, casseroles will be heating up, and all of the burners on your stove will be covered with pots and pans full of Thanksgiving favorites. That's a lot of energy to use at one time!

Dial it back a bit so you don't waste any electricity while you're preparing your feast. Here are five tips:

**1** Use the oven light to check on your turkey's progress instead of opening the door to peek at it every now and then. Every time you open the door, the temperature inside drops by at least 25 degrees.

**2** Choose oven-baked side dishes that can cook at the same time and temperature as the turkey. That will reduce the time the oven is on and save the cook some time, too.

**3** Trade your metal baking dishes for glass and ceramic pans. Because those materials retain heat better than metal, you can reduce the oven temperature by as much as 25 degrees without sacrificing perfection. In fact, glass and ceramic pans continue to cook the food even after you take it out of the oven.

**4** Place lids on all stove-top pots. If they fit tightly, lids will keep heat in, so you can lower the temperature. Plus, your food will cook faster.

**5** Turn down the thermostat. If the oven and stove are on all day, your kitchen will be hot, and the rest of the house will feel warmer than usual. So dial back the heat—substantially. You and your dinner guest will be more comfortable, and you won't waste energy.

Kay Electric wishes you an efficient and happy Thanksgiving! 🇰🇪

## KITCHEN EFFICIENCY

### Save energy this season!



Use the oven light.



Bake dishes together.



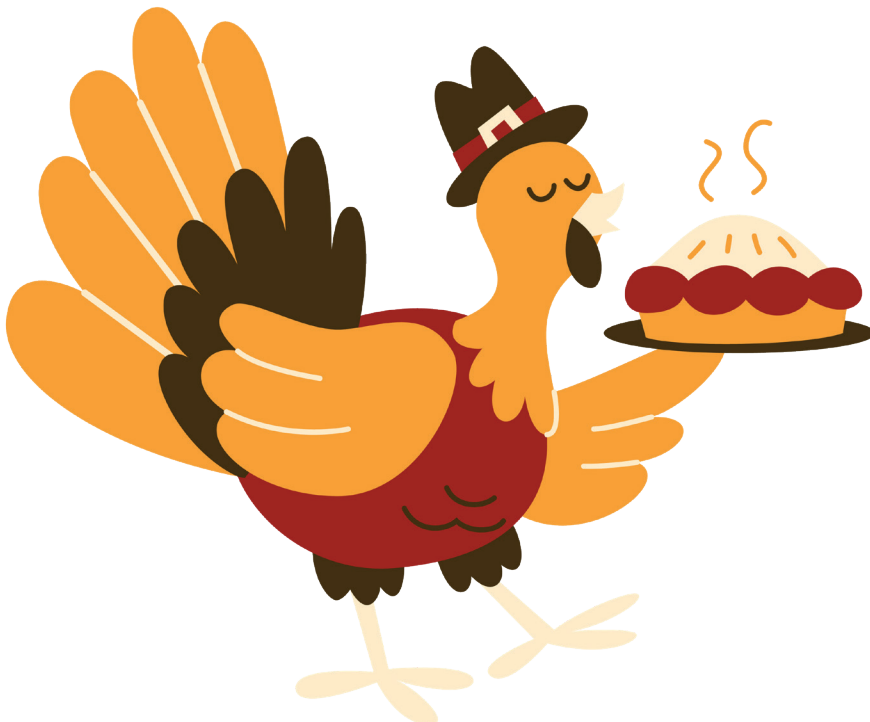
Choose glass or ceramic.



Put a lid on it.



Turn down the heat.





## GOOD COOKIN'

### Slow Cooker Glazed Carrots

Serves 8

#### Ingredients:

- 2 pounds baby carrots
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/4 cup packed brown sugar
- 1/4 cup real maple syrup
- 1/3 cup butter, cubed
- Chopped fresh dill (optional)



#### Instructions:

Add all ingredients to the insert of a 6-quart slow cooker. Stir well to combine. Place the lid on. Cook on high for 3 hours, or on low for 5 to 6 hours. Stir the carrots once or twice during the cook time. To thicken the glaze, remove the lid for the final 30 minutes of cooking and switch to high. Cook until the glaze has thickened. Alternatively, transfer the carrots to a large bowl and cover to keep warm. Transfer the liquid to a saucepan and bring to a simmer over medium-high heat. Whisk, cooking until thickened, about 5 minutes, and add to carrots. If desired, sprinkle with dill before serving.



## EMPLOYEE SPOTLIGHT

### JOEL GARZA

MANAGER OF STAKING  
& PROJECT DESIGN

Joel Garza, a new Kay Electric employee, serves as manager of staking and project design. He says he is enjoying the team collaboration and community engagement that are part of his role. Joel lives in Mulvane, Kansas, with his wife, Jennifer, and their six children, Christopher, Juliet, Cadin, Jillian, Jaegan and Jelena, and he says raising them, alongside his wife of 24 years has been his proudest accomplishment. When Joel isn't working, he's likely to be found doing Brazilian Jiu Jitsu. The two-time Pan Am medalist is the owner of 14ers Jiu Jitsu based in Salida, Colorado. Asked who inspires him, he says, "I have had several people inspire me through out my life at different stages but the one that sticks out the most is my grandfather, Juan Viera. He was an immigrant from Mexico that gained his citizenship fighting for the U.S. during WWII." Welcome to Kay Electric, Joel, and thank you for your service!



JIU JITSU  
CHAMPION



FAMILY  
OF EIGHT



NOT-FOR-PROFIT  
GYM OWNER

## \$25

is hiding in this issue!

If you spot your account number hidden in these pages, please contact Kay Electric to claim a \$25 credit on your electric bill. If no account numbers are claimed, the prize money will carry over to the next month for a maximum bill credit of \$50. Call 800-535-1079 or email [contact@kayelectric.coop](mailto:contact@kayelectric.coop) to claim your prize.

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