



**Jay County
REMC**

A Touchstone Energy® Cooperative 

**484 S 200 W
P.O. Box 904, Portland, IN 47371**

PHONE NUMBERS & HOURS

Local (260) 726-7121
Toll Free (800) 835-7362
Fax (260) 726-6240
E-mail remc@JayREMC.com
Web Site www.JayREMC.com

To report an outage or emergency

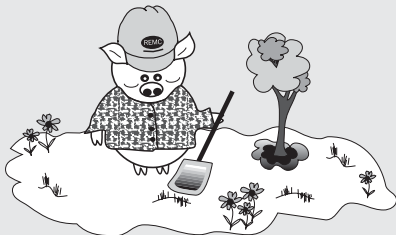
Call (260) 726-7121 or
(800) TEL-REMC (835-7362)

24 hours a day, 7 days a week

Be ready to provide the following information:

1. Name under which the electric service is listed.
2. Map location number.
3. Your phone number in case we need to call you back.
4. The type of problem you are experiencing, e.g., flickering lights, complete power outage, etc.
5. Hang up when all information has been recorded — other members may be trying to contact the REMC, too.

**Office hours: 8 a.m.-4:30 p.m.
Monday-Friday**



Can you dig it?

Diggy Piggy says, "It's that time of the year when people begin poking all kinds of holes in the ground. New trees, shrubs, fence posts, mailboxes; you name it. All require digging a hole from a foot to several feet deep.

"The problem is that you don't really know what you are going to dig into. It may only be a few earthworms or the ring you lost last year. Or it could be a buried utility line, like 240 volts or 7,200 volts (if it's primary) of electricity. Now, wouldn't that put a kink in your tail? Or you may chop right into the lines just as the children settle down to watch 'Charlotte's Web.' All of which could be downright dangerous.

"So, call the Jay County REMC at (800) 835-7362 or Holey Moley at (800) 382-5544 before you start digging. Folks from the REMC help keep you safe and avoid the shocks by coming out and locating the underground lines. Then you can dig it."

co-opNews

Rate increase inevitable

Nobody likes to see increases in their electric bills. Regardless if you're a homeowner, a business manager, or even employees of your local electric power cooperative, higher bills aren't welcome, because they just make it harder for everyone to make ends meet.

As frustration grows with domestic energy prices, many members are beginning to wonder how much higher gasoline and natural gas prices can soar and if their electric costs will be the next thing affected. Further, they are beginning to ask whether the REMC is doing anything to help control these costs.

Generally speaking, all types of fuels that produce energy – coal, natural gas, and petroleum products – follow the economic rules of supply and demand. When supply is greater than demand, prices tend to go down. When people's demand for energy is increasing, and less of it is available, prices will go up.

Energy use worldwide has been increasing. It is true that technology has provided more efficient ways of producing the fuels that drive energy production, however, the demand for energy has been increasing greater than fuel supplies, driving prices up. In fact, prices for nearly all types of fuel resources are at or near their historic highs. Oil prices have passed \$70 a barrel, compared to around \$20 a barrel in 1999. Natural gas prices are near the record levels of five years ago, thus resulting in average wholesale electricity prices hitting historic levels during this summer's record demand.

The price of one fuel source affects the prices of the others. If one becomes too expensive, large users may shift to another. Natural gas and oil are closely linked, because

they're often used as a substitute for the other as well as being produced together through exploration. In addition, many electric power plants – especially the plants that operate only when demand for electricity is at its highest – generate electricity by burning these same fuels such as natural gas. So, when increased electric demand for cleaner burning natural gas energy is needed which forces more use of natural gas, prices increase even further.

Other factors such as the instability in the Middle East and the devastation wreaked by Hurricanes Katrina and Rita have also contributed to higher energy prices by disrupting oil and natural gas production. When you take into consideration that nearly 20 percent of the Midwest's oil supply flows through Louisiana refineries you can see what type of a direct impact that places on our domestic resources.

But even with energy saving strategies in place, the cost of electricity continues to rise due to increasing fuel costs, and to maintain prudent business practices those costs have to be recovered in a timely fashion. It is anticipated that Jay County REMC members will see a \$4 or \$5 per thousand kilowatt hour increase in rates beginning with the November billing.

Please understand that we are all affected by energy cost increases, and that we're working to do everything we can to minimize them. Sadly, most of the factors that affect prices are outside of your control – and out of ours, too. As we move through this time of energy instability and rising costs we will continue to do our best to look towards the future to maintain cost stability and seek new strategies that are supported by new alternative domestic resources.



Office closed

Jay County REMC
will be closed
Thursday, Nov. 24,
and Friday, Nov. 25.
so employees can enjoy
the Thanksgiving holiday.

Let's talk turkey

In today's climate of fast food cooking has become a lost art; a lost art many rediscover during the holiday season. Families like art aficionados, have begun to appreciate the classic styles of home-cooked meals. The finer dining associated with the festive season is like a classic painting it is appreciated on many sensory levels.

During the holiday season a typical toasted cheese sandwich meal is replaced by turkey, sweet potatoes, stuffing and pumpkin pie.

Safety should be taken into consideration when preparing any meal. Here are safety tips from the Extension office.

Thawing safely in the refrigerator

- Thaw the turkey in its original wrap on a tray placed in the bottom section of the refrigerator.

- Allow about 24 hours of defrost time for every five pounds of turkey. Example: a 20 pound turkey will take four to five days to thaw.

- Do not thaw on the counter. Thawing at room temperature increases the risk of bacteria growth.

- At room temperature, bacteria on the turkey can grow rapidly when the outside portion of the bird begins to thaw. These bacteria can multiply to dangerously high levels producing toxins that cooking may not destroy.

In cold water

- Thawing in cold water is safe too. Submerge the bird in its wrapper in a deep sink of cold water and change the water every 30 minutes to keep it cold.

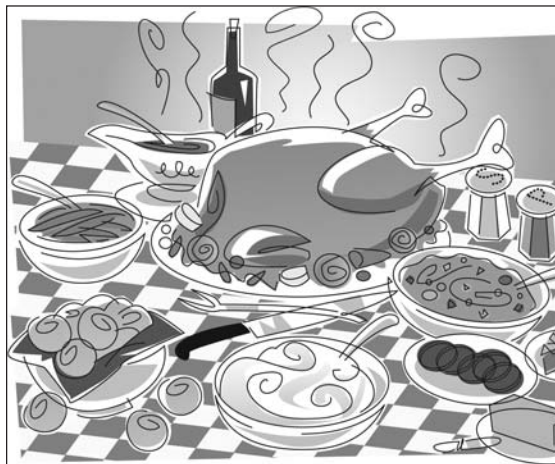
- Allow 30 minutes per pound to defrost a turkey in cold water. Do not use warm or hot water.

Microwave thawing

- Microwave thawing is another option. Make sure your microwave oven is large enough to hold the turkey especially if the oven has a rotating tray.

- Check manufacturer's instructions for the size turkey that will fit into your oven.

- Caution: Microwave defrosting is irregular, creating hot spots, which may encourage bacterial growth. Cook the turkey immediately after defrosting. Do not store in the refrigerator



for cooking later.

Stuffing safely

- Never stuff the turkey in advance to save time.

- Once you have decided on a stuffing recipe, mix ingredients quickly and lightly stuff the washed cavity just before placing the bird in the oven.

- Chopping vegetable ingredients and bread preparation can be done in advance, but liquids and/or moist ingredients should not be added to dry ingredients until just before stuffing the turkey.

- Allow $\frac{1}{2}$ to $\frac{3}{4}$ cup stuffing per pound of turkey.

- Stuffing needs room to expand during cooking. Do not over-stuff.

- The stuffing recipe may be more than your turkey can hold. Place extra stuffing in a greased pan or casserole dish and bake separately.

- Stuffing contains potentially hazardous ingredients, such as broth, eggs and meat, etc. That means these ingredients could cause illness if not properly cooked and stored.

- Stuffing must be cooked to a minimum temperature of 165 F to be safe.

- Stuffing should be removed from the cavity of the bird to a separate dish before carving the turkey.

- Do not leave stuffing and other leftovers out for more than two hours. Refrigerate leftovers immediately following the meal.

- Store leftover stuffing in the refrigerator and use within one to two days.

- Reheat leftover stuffing to 165 F before serving.

Cooking turkey safely

- Decide how much turkey you will need before you shop. Buy one pound per person or $1\frac{1}{2}$ pounds per person if you have hearty eaters or want ample leftovers.

- Buy and use a meat thermometer. Dark meat takes longer to cook so always insert the thermometer in the thickest part of the turkey thigh. It will register 180 F when the turkey is done.

- Make sure you have a roasting pan large enough for the turkey.

- Allow an adequate number of days to refrigerator-defrost a frozen turkey.

- Wash hands, sinks, counters, utensils and platters thoroughly with soap and hot water before and after working with raw turkey.

- Remember to remove the giblet bag from inside the turkey.

- Stuff just before roasting or cook stuffing separate from the turkey.

- Allow the cooked turkey to sit for at least 20 minutes before carving. During this time juices will be redistributed and the turkey will be easier to carve.

- After the meal, cover and store leftovers in the refrigerator as soon as possible.

- Remember the safest margin is two hours from the time you take the bird out of the oven.

- Leftover turkey will keep in the refrigerator for three to four days.

Holding time

- If the turkey is done ahead of schedule, it is safe to hold it in the oven at a reduced temperature, 200 F.

- Leave the thermometer in the turkey and make sure that the temperature of the turkey does not drop below 140 F during holding time.

- Keep the turkey covered so it does not dry out.

Storing leftovers

- Plan ahead, clean out the refrigerator and make room for leftovers several days before the holiday feast.

- Leftovers should be stored in the refrigerator within two hours after cooking is completed. Why just two hours? Because bacteria that cause food poisoning can multiply to undesirable levels on perishable foods left at room temperature for longer than that.

- Large quantities should be divided into smaller portions and stored in several shallow containers. Food in small amounts will chill faster keeping it safer and fresher.

- If a large amount of turkey is left, consider freezing some for later use. Do not wait until the turkey has been in the refrigerator for four days to freeze it. Freezing will not improve the quality of the turkey. If the turkey is frozen while it is

Sign up to win a turkey from Fisher Packing.

Name _____

Address _____

Account # _____

Phone # _____

Mail entry to: Jay County REMC, PO Box 904, Portland, IN 47371.
Drawing will be held on Nov. 21, 2005 at 4:30 p.m.

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Is your heat pump ready for winter?

The leaves are falling and so are the temperatures. That can only mean one thing.

Winter is almost here. Getting your heat pump ready for winter can save problems during the heating season. Here are a few tips to get ready for those cold winter days.

- Clear away all visible debris, such as leaves, shrubs and paper. A heat pump needs to “breathe” to operate efficiently.

- Hose off the outdoor unit. Turn off the breaker serving the outdoor unit, then using your garden hose wash off the inside and outside of the outdoor unit. Do not use a high-pressure stream.

- Do not set back the heat pump’s thermo-

stat manually if it causes the electric resistance heat (the backup or emergency heat) to come on. This type of heating, which is often used as a backup to the heat pump, is more expensive.

- Clean or change filters once a month or as needed, and maintain the system according to manufacturer’s instructions.

- Maintain your system according to the manufacturer.

The Department of Energy offers an array of information on how to save money year round on your heating and cooling bills. Visit its Web site at www.eere.energy.gov for more helpful tips on how to reduce your heating bill this winter.

LET’S TALK TURKEY

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fresh the quality will be better upon defrosting.

Using a thermometer

- Meat thermometers can be found in the housewares section of most grocery stores, in department stores and in specialty stores. Buy a thermometer. It is a sound investment in food safety.

- An instant read thermometer can be digital or dial gauge and it comes in a storage case. Read the information on the package. Instant read thermometers have plastic heads and cannot go into the oven while the turkey is cooking. However, it will register the temperature of food within 15 seconds when the metal tip is inserted up to the dimple on the stem, thus the name “instant read.” Always clean the tip before returning it to the case.

- Standard meat thermometers are metal and designed to withstand oven temperatures. The sensing area is from the tip to a half-inch past the dimple. This area registers the temperature of the food. Examine the thermometer and familiarize yourself with the dial settings.

- Positioning the thermometer in the turkey is not difficult. Always place the thermometer in the thickest part of the thigh because the dark meat of turkey thigh takes longer to cook than any other part.

- Place the thermometer tip in the thick part of the thigh away from the bone. The thigh area closest to the body of the turkey is the thickest part. While you are washing the untrussed turkey, look for a spot to position the thermometer.

- Gently spin the head or dial of the meat thermometer around so you can easily see the reading without removing the turkey from the oven. As the turkey roasts, the thermometer may move out of position. Don’t worry, simply reposition the thermometer. The turkey is done when the temperature reads 180 F.

- Oven thermometers read the temperature of the air inside of the oven. They are also useful for monitoring the temperature under the lid of a grill. If the oven thermometer registers a higher or lower temperature than the setting, adjust the oven temperature.

- Check the accuracy of the thermometer (especially an old one) by placing it in a large cup of 50/50 ice and water slush for 10 minutes. It should read 32 F. Thermometers are considered accurate if they are within two degrees on the plus or minus side.

- To correct the temperature, use a small wrench to turn the calibration nut until the thermometer reads 32 F. For a digital thermometer, simply change the battery.

Cooking the traditional thanksgiving turkey dinner safely is very satisfying. On the other hand, it does consume an enormous amount of time. If you think about the ratio of time spent preparing your holiday feast to the time it takes to consume the holiday feast, toasted cheese sandwiches are a better return on your time investment. However, being with ones family especially at the holidays is priceless. Happy Thanksgiving.

A small change can make a big difference.



Compact Fluorescent Light Bulbs save energy, money and environment.

You really can change the world, one light bulb at a time. Switching to Compact Fluorescent Light Bulbs (CFLs) saves you time, energy and money, all while helping the environment. CFLs last up to ten times longer and use only 2/3 the energy of an incandescent bulb – this saves you money on bulbs and on your monthly bill.

For more energy and money saving tips and ways to help the environment, call your Energy Advisor today!



JAY COUNTY REMC

A Touchstone Energy® Cooperative
The power of human connections



CFL Bulbs Available At REMC

CFL Bulbs Available At REMC

(260) 726-7121

Advice when you want it. Help when you need it.

Ten ways to save with lighting

- **Change five lights.** Replace your home's five most frequently used light fixtures, or the bulbs in them, with models that have earned the ENERGY STAR for energy efficiency and save more than \$60 a year in energy costs. The five highest-use lights are typically found in the kitchen, living room, bathroom, and outdoor areas.

- **Get one instead of 10.** Compact fluorescent lamps (CFLs) last six to 10 times longer than standard Incandescent light bulbs, saving you time buying and replacing bulbs and about \$25 in energy costs over the life of each bulb. For each CFL you buy, you save as many as 10 trips to buy an incandescent bulb!

- **Look to lumens (not watts) for light.** When selecting energy-efficient light bulbs, use lumens, or light output, as the guide to getting the right bulb. Energy-efficient lighting will provide the same amount of light while using fewer watts.

- **Consider the environmental savings.** Your home can cause twice as many greenhouse gas emissions as your car! If one room in every U.S. home used only ENERGY STAR qualified lighting, we'd prevent air pollution equal to the emissions from eight million cars. Some savings are worth more than dollars and cents.

- **Use dimmers.** Dimmers not only allow you to set a mood by providing a range of light output, but also help decrease energy costs associated with lighting.

- **Flip a switch when leaving a room.** Saving energy and money can start by not wasting energy. When you leave a room, turn off the light and see the savings.

- **Safety (and savings) first.** The bulb in a halogen torchiere lamp burns at between 700-1,100 degrees F – hot enough to fry an egg – signaling a lot of wasted energy. To save energy, consider replacing it with a fixture that's earned the ENERGY STAR and operates at much cooler, safer temperatures. The change could save you about \$75 in energy costs over the new lamp's lifetime.

- **Put your lights on a schedule.** Make sure your lights are on only when you need them. Install timers that automatically turn lights off and on according to your needs. Use motion detectors on outdoor fixtures for safety and to prevent lights from being on all night. Use photo cells or photo sensors on outdoor lighting to allow lights to come on only when the sun is down. All ENERGY STAR qualified outdoor fixtures come with photocells or photo sensors.

- **Keep cool with a ceiling fan.** Are you using an old ceiling fan to cool and light a room in your home? When you're ready to replace it, choose an ENERGY STAR qualified ceiling fan/light combination model. It will use half the energy of a traditional ceiling fan with lighting.

- **Start with lighting, but don't stop there.** Changing to energy-efficient lighting is one of the easiest ways to start saving energy and money at home, and to brighten our world for future generations. There are other steps you can take. Learn more: www.energystar.gov.

SIDE LINES

Courtesy of Berne Chamber of Commerce
Nov. 11-12: Weihnachtsfest Celebration in Berne. Info: (260) 589-8080.

Courtesy of Portland Chamber of Commerce

Nov. 5-6: National Center for Great Lakes Native American Culture, Inc. Jay County Fairgrounds. Fall gathering of fellowship, site work and simple crafts. Pre-registration is required. Info: Kay Neumayr, (765) 572-2574.

Nov. 12: Delt's Annual Craft Show. 9 a.m.-5 p.m., Jay County High School. Admission charge. Info: Linda Ashman, (260) 726-4091.

Nov. 19: Winterfest Portland Area Chamber of Commerce. Breakfast with Shrek and Fiona. 8 a.m.-11 a.m. at the East Jay Middle School. Tickets \$5 for children and \$2.50 for adults. Each child will receive breakfast, a gift and a picture with Shrek and Fiona. Bingo at the Old Fire Station from noon-2 p.m. Little Miss Winterfest at the Jay County Courthouse Auditorium at 2:30 p.m. Annual Rotary Christmas parade at 6 p.m. and lighting of the community Christmas tree on the Courthouse Square following the parade. Food and fun for all plus holiday shopping in Portland. Info: Portland Area Chamber of Commerce, (260) 726-4481.

Nov. 20: Winterfest Portland Area Chamber of Commerce, Holiday Home Tour. Tour beautifully decorated homes. Ticket price \$5 available

at financial institutions and Locker's Country Place. Info: Portland Area Chamber of Commerce, (260) 726-4481.

Courtesy of Winchester Chamber of Commerce
Nov. 5: Union City Lions Club Sausage and Pancake Day at the Elks Club. 6 a.m.-1 p.m. Info: (765) 964-7188.

Nov. 12: Saratoga Lions Club Pancake and Sausage Supper. 4-7:30 p.m. Info: Don Bryant, (765) 584-0234.

Nov. 15: Delta Theta Tau Holiday Salad Sampler. St. Joseph Church Hall. Info: Betty Greenawalt, (765) 854-3068.

Nov. 19: Holiday Gift Gallery sponsored by the Art Association of Randolph County at the Railroad Depot in Union City. Info: (765) 964-7227.

Nov. 19: Holiday Shopping Day sponsored by the Union City Chamber of Commerce. Info: (765) 964-5409.

CO-OP NOTES

Important dates

Electric bills due the fifth of every month. Read meter on the 20th of every month.

\$50 cash drawing winner

Congratulations to George Eckrote of Berne for winning the \$50 monthly drawing in *Electric Consumer* for bills paid between Sept. 20 and Sept. 30.

\$50 monthly drawing for bills dated Nov. 20 and paid by Nov. 30.

NAME: _____

ACCOUNT NO.: _____

ADDRESS: _____

PHONE NO.: _____

Note: To be eligible for the drawing, your coupon and payment must be in the office by 4:30 p.m. on the last working day of the month.



Nov. 11 is Veterans Day.
 Jay County REMC
 salutes those brave men and women
 who have served our great nation.