

# THE NEWSBOY

News for Members of San Luis Valley Rural Electric Cooperative



## WOLF CREEK SKI AREA

Wolf Creek Ski Area boasts 1,700 vertical feet, 1,581 acres of mountain, and eight lifts to create an unfettered environment of enjoyment. Davey Pitcher and his wife, Roseanne, have been proudly cultivating the area since they took charge in the early '80s. Wolf Creek came into the family in 1976 under the guidance of Kingsbury "Pitch" Pitcher, at which time it was on the brink of bankruptcy.

Through the family's diligence and commitment it has grown into the thriving ski area it is today. Todd and Jen Pitcher were running the area the year it didn't snow until January 22. Two years later and much to their excitement the area received 800 inches and set a precedent for amazing snow at Wolf Creek.

Even sister Noelle has had a hand in the operation, running the food service and store on the mountain until 1998. Wolf Creek has been a family affair and a labor of love for the Pitchers.

Wolf Creek Ski Area works hard to maintain a family-friendly environment. They believe in appreciating the locals and communities that support their renowned—and traditional—ski area. Wolf Creek doesn't have any terrain parks, because they believe "skiing is an organic activity." It's about being in and with the natural environment.

**Skiing is an organic activity.**

Currently, the ski area is working toward approval for another "magic carpet" people mover by the Elma lift. The Meadow lift, east of the Albert lift, is another large project in the works to help please the more than 220,000 skiers and snowboarders Wolf Creek gets each season.

Davey shared that they truly appreciate the local support and the efforts of San Luis Valley REC on our green initiatives.

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## **Free Community Thanksgiving Dinner, 11-2 on Nov. 26th at the South Fork Community Bldg on Hwy. 149.**

We'll have all the fixin's!

We also will have a clothes drive for the needy  
and a non-perishable food drive.  
Bring this to the dinner.



## **Conservation Corner**

Cutting back unnecessary energy use is an easy way to keep your hard-earned money in your pocket. Here are some suggestions you can do at home, at absolutely no cost to you.

*Let the sunshine in.* Open drapes and let the sun heat your home for free. Close them again at sundown so they help insulate.

*Rearrange your rooms.* Move your furniture around so you are sitting near interior walls — exterior walls and older windows are likely to be drafty. Don't sit in the draft.

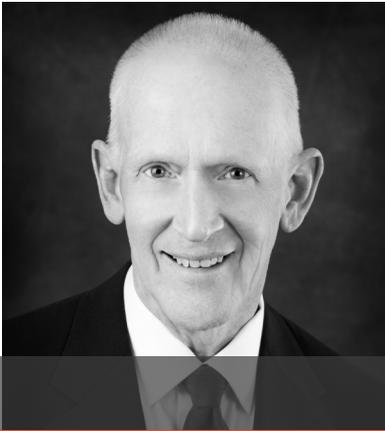
*Keep it shut.* Traditional fireplaces are an energy loser — it's best not to use them, because they pull heated air out of the house and up the chimney. When not in use, make absolutely sure the damper is closed. Before closing the damper, make sure you don't have any smoldering embers. If you decide not to use a fireplace, then block off the chimney with a piece of rigid insulation from the hardware store that fits snugly into the space (dampers don't shut fully without some leaking).

*Eliminate wasted energy.* Turn off lights in unoccupied rooms.

Unplug that spare refrigerator in the garage if you don't truly need it — this seemingly convenient way to keep extra drinks cold adds 10-25 percent to your electric bill. Turn off kitchen and bath-ventilating fans after they've done their job — these fans can blow out a houseful of heated air if inadvertently left on. Keep your fireplace damper closed unless a fire is burning to prevent up to 8 percent of your furnace-heated air from going up the chimney.

*Shorten showers.* Simply reducing that lingering time by a few minutes can save hundreds of gallons of hot water per month for a family of four. Showers account for 2/3 of your water-heating costs. Cutting your showers in half will reduce your water heating costs by 33 percent.

*Use appliances efficiently.* Do only full loads when using your dishwasher and clothes washer. Use the cold water setting on your clothes washer when you can. Using cold water reduces your washer's energy use by 75 percent. Be sure to clean your clothes dryer's lint trap after each use. Use the moisture-sensing automatic drying setting on your dryer if you have one.



## LOREN HOWARD

### Cooperative Careers

Over the next several years, our country will see a major shift in the professional landscape. Many businesses are already noticing this change as the Baby Boomer Generation moves into retirement and their children and grandchildren, members of the Millennial Generation, begin to move into the workforce and advance in their careers.

The Millennial Generation is the largest population of adults to move into the workforce since the Baby Boomer Generation. They are highly educated and, after weathering a recession while trying to break into the workforce, they are motivated by the ability to gain work experience that can turn into a meaningful and rewarding career.

Driven by values and attracted to a company's strong mission and culture over salary and compensation, Millennials are uniquely suited for careers at their local electric cooperative. San Luis Valley REC's dedication to our community and our focus on people, rather than profits, make it an ideal work environment for individuals seeking to develop meaningful careers.

Within the next five years, 20 percent of America's electric cooperative employees will be eligible for retirement. We are looking to the future generations to move us forward, to help us prepare for an evolving global economy and the changes that will come with new policies and regulations, both in the environmental and security sectors. We need people who will help us do this while ensuring that we remain true to our mission: providing safe, reliable and

affordable electric service, improving the quality of life for our members.

Whether you're ready to start your career or make a career change, take a closer look at electric cooperatives — we're located in 47 states, and of course, we're right here at home. Building and strengthening our community has always been our top priority. Building the next generation of employees is critical to maintaining the success of our mission and our business model.

The cooperative business model serves both an economic and social purpose. San Luis Valley REC operates on a not-for-profit basis so that we can pass along the best electric rates to you, our members. In addition to providing this service, we care about our members, the communities we serve, and our employees believe in the cooperative difference.



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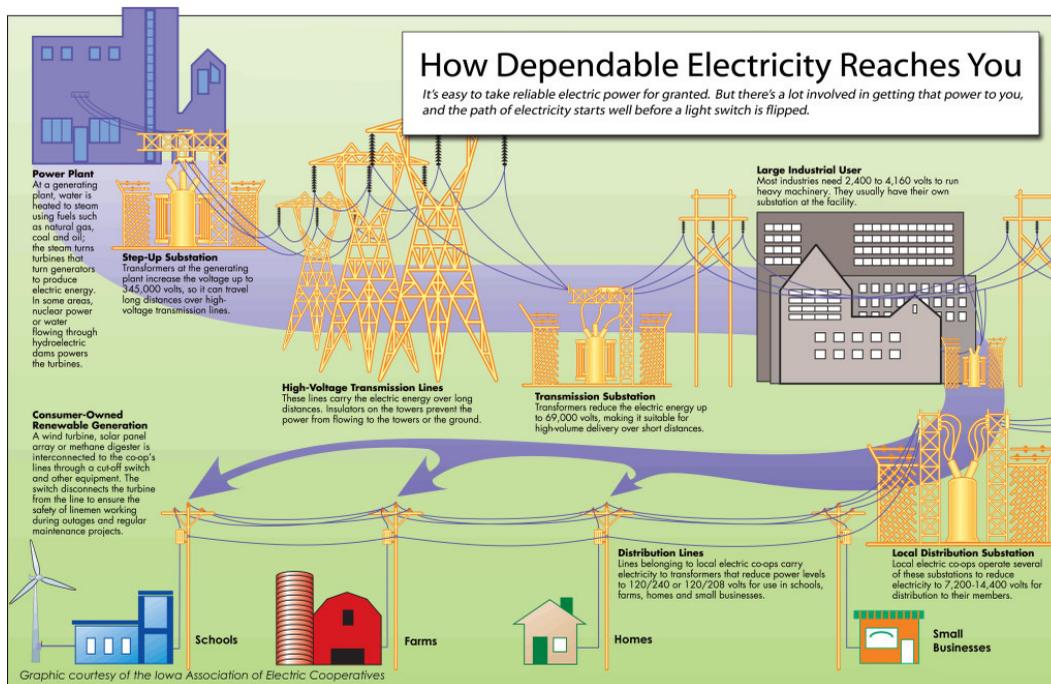
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# COMPANY NEWS

## Electricity 101



### Electricity Generation

Generation is the process of converting mechanical energy into electrical energy, or electricity. Generation facilities are the first link in the chain in providing electricity to consumers. There are currently about 3,200 electric utilities throughout the United States, but only about 700 of them operate facilities that generate electric power. Once electricity is generated, it needs to be transported via high-voltage transmission lines. Some companies provide both generation and transmission functions; these are called G&Ts. G&T cooperatives are usually referred to as “power supply cooperatives.” These cooperatives are owned by the distribution cooperatives to whom they supply wholesale power. Co-ops account for approximately 5 percent of total utility generation and 10 percent of utility sales to ultimate consumers each year.

### Electricity Transmission

Transmission is the process of carrying high voltages of electricity from generation facilities over long distances. Many counties in the United States are served by a single utility, and some parts of the country have more than 10 electric utilities operating in a county. In order to move electricity among utilities, an extensive system of high-voltage transmission lines is operated by the nation's larger utilities. This transmission network permits electricity trading between utilities; without transmission facilities, electricity could not be moved from power plants to the thousands of distribution systems serving millions of consumers of electric power.

### Electricity Distribution

Distribution is the process of carrying electricity from transmission substations to homes and businesses. Many electric utilities are exclusively distribution utilities — that is, they purchase wholesale power from others to distribute it, over their own distribution lines, to the consumer. For example, a distribution cooperative is a cooperative that maintains the lines and equipment necessary to distribute to our consumer-members the electricity that arrives in our service area via transmission lines.



## RECIPES OF THE MONTH

### INGREDIENTS

Seeds from 1 medium (10-pound) pumpkin (about 1 cup)  
1 tablespoon vegetable oil  
1 tablespoon sugar  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1/8 teaspoon ground clove  
1/8 teaspoon ground nutmeg

### PUMPKIN SPICE-ROASTED PUMPKIN SEEDS

Preheat the oven to 400°. Line a baking pan with parchment paper. Bring a pot of salted water to a boil. Add the seeds and boil for 10 minutes. Drain. Pat the pumpkin seeds dry on paper towels. In a bowl, toss the pumpkin seeds with the vegetable oil, sugar, cinnamon, ginger, clove, and nutmeg. Spread the coated seeds evenly on the lined baking pan. Roast for 20-25 minutes, turning the seeds every 10 minutes. Remove the seeds from the oven when they are crispy. Allow to cool to room temperature and serve.

### INGREDIENTS

1/4 cup yellow mustard seeds  
2 tablespoons black peppercorns  
8 bay leaves  
1 cup dark brown sugar  
1 cup kosher salt  
2 onions, cut into thick wedges  
1 pound slab bacon, skin removed and meat sliced 1/3 inch thick  
Six 12-ounce bottles Guinness Extra Stout  
One 12- to 14-pound turkey  
1 cup turkey stock or low-sodium chicken broth  
1 tablespoon unsalted butter  
1 tablespoon all-purpose flour

### ROASTED BEER-BRINED TURKEY WITH ONION GRAVY & BACON

In a very large pot, combine the mustard seeds, peppercorns and bay leaves and toast over moderate heat until fragrant, about 2 minutes. Add the brown sugar and salt and remove from the heat. Add 4 cups of water and stir until the sugar and salt are dissolved; let cool completely. Add the onions, bacon, Guinness and 16 cups of cold water to the pot. Add the turkey to the brine, breast side down, and top with a heavy lid to keep it submerged. Cover and refrigerate for 24 hours.

Preheat the oven to 350° and position a rack on the bottom shelf. Lift the turkey from the brine, pick off any peppercorns, mustard seeds and bay leaves and pat dry. Transfer the turkey to a large roasting pan, breast side up. Scatter the onion wedges in the pan and add 1 cup of water. Using toothpicks, secure the bacon slices over the breast. Roast the turkey for about 2 hours, turning the pan occasionally, until an instant-read thermometer inserted deep into the turkey thigh registers 150°. Remove the bacon and return the turkey to the oven. Roast for about 1 hour longer, until the breast is browned and an instant-read thermometer inserted in a thigh registers 170°. Transfer the turkey to a carving board.

Pour the pan juices and onion wedges into a saucepan and boil until reduced to 3 cups, about 5 minutes. Add the turkey stock and return to a boil. In a small bowl, mash the butter to a paste with the flour. Whisk the paste into the gravy and boil until thickened slightly, about 5 minutes.

Meanwhile, cut the bacon crosswise 1/2 inch thick. In a large skillet, fry the bacon over high heat, stirring occasionally, until browned and crisp, about 3 minutes.

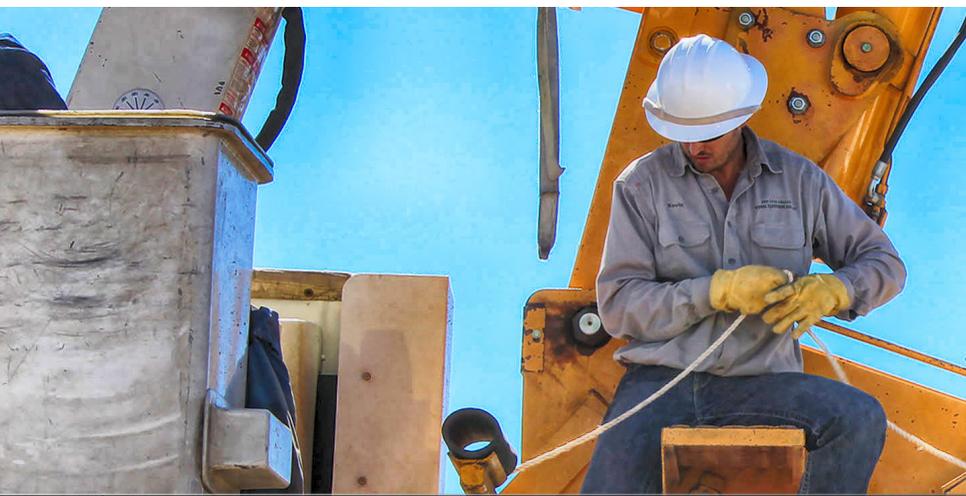
Carve the turkey and serve with the gravy and bacon.

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November 2015



## POWERING OUR COMMUNITY

SLVREC's offices are open from 7 a.m. to 5 p.m.  
Monday through Thursday.  
Offices are closed Friday through Sunday.

**ENERGY ASSISTANCE**  
866-HEAT HELP (866-432-8435)  
[www.energyoutreach.org](http://www.energyoutreach.org)

**SCHEDULED MEETINGS**  
Board Meeting November 9 @ 9:30 a.m.  
The Board of Directors meets the last Tuesday of each  
month unless otherwise stated. Members are welcome.

This institution is an equal opportunity employer.



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