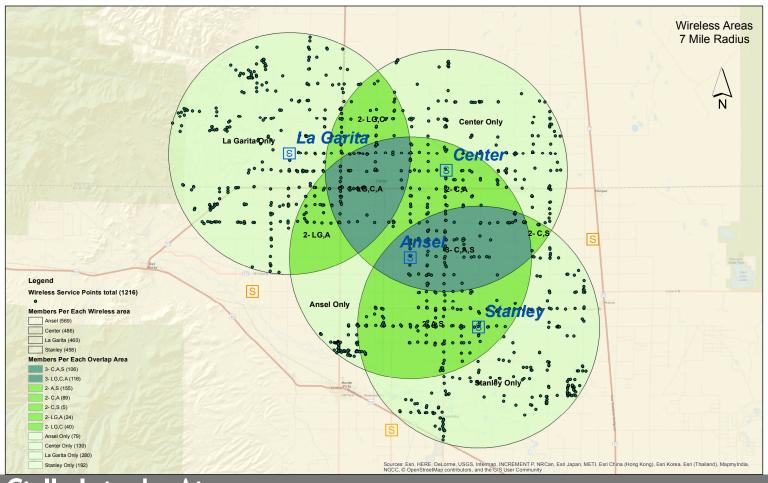
ENEWSBOY

News for Members of San Luis Valley Rural Electric Cooperative



Ciello Is in the Air

With fiber deployed to most REC substations, the task of providing a fiber-backed wireless system has begun. The initial deployment of wireless will be from the Center substation. Subsequent phases will be La Garita, Ansel, Stanley, and eventually Zinzer. Each substation will be able to service a seven-mile radius. The service areas are separated into four quadrants and these quadrants will be able to provide internet and phone service for up to 64 members/customers! Should the necessity arise, we will add additional antennas to reach more homes and farms.

This is an exciting new chapter for Ciello powered by REC. The fiber-to-the-home (FTTH) project is steadily progressing. However, in an attempt to provide service to our underserved areas, we decided providing the option of a fiber-backed wireless system was in everyone's best interest.

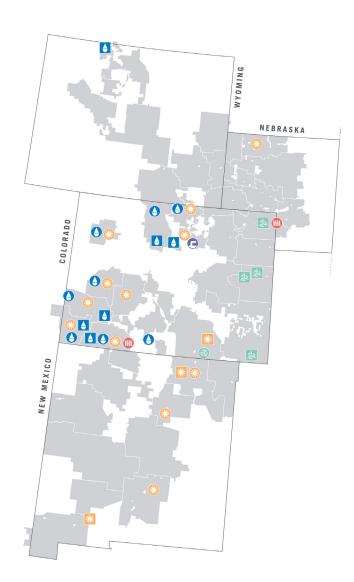
The Ciello fiber-backed wireless network is just another step in the direction of connecting our Valley on a global level. Whether the need is business, education, medical, or shopping, we've got you covered!

THIS ISSUE Ciello Is in the Air Renewable News Loren Howard Meet Your Co-op Recipes

AUGUST 2017 | VOLUME 42 | ISSUE 8

Renewable News





Tri-State supports its members' development of local renewable energy and distributed energy resources, with incentives and technical support for the development of member-owned or -sponsored projects. Collectively, these member projects (completed or under development) account for approximately 76 megawatts of renewable energy resources.

San Luis Valley REC territory houses the Humphrey's Hydro Project and, most recently, the Penitente Solar Project.

TRI-STATE PROJECTS

≜ HYDRO

№ WIND

SULAR

WW HEAT RECOVERY

METHANE RECOVERY

MEMBER PROJECTS

A HYDRO

₩IND

SOLAR

M HEAT RECOVERY

METHANE RECOVERY





San Luis Valley's Economic Success

Recently, I read through a small report on "Bridging the Rural/Urban Divide" produced by CoBank, one the largest financial institutions lending to cooperatives, including rural electric cooperatives. The report showed a measured decline in the economic success of rural America versus urban America. It would be easy to consider the report and simply accept that is the way of the world. But I have no doubt many, if not most, San Luis Valley residents would say, "Let's make our community an exception."

There is a lot of effort being made to make all of San Luis Valley a prosperous place. Organizations like San Luis Valley Development Resources Group and Upper Rio Grande Economic Development Council are working diligently to help existing businesses expand and to attract new business to the Valley. Alamosa County Economic Development Corporation is very active in finding and attracting new business.

One would think that with all the effort being made by many people and organizations, the Valley would be booming. While there have been successes, there are still many crucial elements that need improvement. An available and trained work force is at the top of the list for employers. Many existing businesses and certainly new

businesses looking to locate in the Valley need capable and reliable employees. I repeatedly hear employers talking about the difficulty of hiring good people. The Valley has most of the amenities to provide a great place to live — good health care, quality education, affordable housing, relatively low cost of living. What's missing? Not much! We do need to support our communities through programs like Neighborhood Watch, and we need to support our local law enforcement.

Another important effort is collaboration among all the organizations in the Valley to promote the Valley to the success of all. The upcoming SLV Economic Summit in August and the Valley Initiative Partners, which is developing a San Luis Valley brand, are excellent moves to bring together all the organizations and efforts working to bring success, jobs and business to the Valley.

San Luis Valley REC and Ciello are actively engaged in all the efforts to bring a higher quality of life and jobs to the Valley. Be assured that one of the cooperative principles, "Concern for Community," is alive and well at your rural electric cooperative.

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Meet Your Co-op!



Terryl Jensen has been a dedicated employee of San Luis Valley REC for 22 years. He has worked his way from journeyman lineman to equipment tech, right through substations, load control, staking, and tech services superintendent to the position he holds today: operations director.



He has a legacy in the cooperative world, being that he is a second-generation lineman. Even his brother is a lineman at a neighboring cooperative, San Isabel Electric.

Terryl believes in the cooperative model because of the commitment and involvement it has with the community. Whether it's getting the lights back on at 3 a.m., herding loose cows back into fields, or answering questions at annual meetings, Terryl understands the impact the co-op has in the Valley. "We are one of the larger employers in the area and that really means something," he says. "We work for the members we serve."

Conservation Corner







Let the sun work for you!
Consider solar lights for outdoor lighting. Solar cells convert sunlight into electricity that can be stored in a battery and tapped at night to make light. Check manufacturers' instructions to make sure your solar lights are situated to receive sufficient sunlight to recharge during the day.

Source: U.S. Dept. of Energy



INGREDIENTS

4 ounces dark chocolate pieces, melted 24 Ritz (or butter round) crackers 1 pint ice cream, slightly thawed

Ritz Cracker Ice Cream Sandwiches

Melt chocolate pieces in a double boiler or in the microwave. Stir until smooth and drippy.

Arrange crackers, bottom side up, on a cookie sheet. Use a fork to drizzle melted chocolate over the crackers. Place crackers in the freezer to chill the chocolate quickly.

Remove from the freezer and place small ice cream scoops of ice cream into the center of 12 crackers. Press remaining crackers, chocolate side down, onto the ice cream scoop. Freeze for at least 4 hours before serving. Wrap sandwiches individually in plastic wrap and store in the freezer for up to 7 days.

INGREDIENTS

4 large nectarines or peaches sliced into rounds

12 leaves large basil

12 ounces fresh mozzarella sliced into 8 thick round slices

1 cup panko bread crumbs

1/4 cup flour

1/3 cup Parmesan cheese grated

2 eggs beaten

1/2 teaspoon salt

1/2 teaspoon pepper

1/4 teaspoon cayenne

2 teaspoons olive oil

Balsamic Glaze

1/2 cup balsamic vinegar

1 teaspoon brown sugar optional

Fried Mozzarella, Basil and Nectarine Stacks with Balsamic Glaze

Combine vinegar and brown sugar, if using, in a small saucepan and bring to a boil. Reduce to a very low simmer and cook for 10-15 minutes, until liquid reduces by about half and is slightly syrupy. Remove from heat, pour vinegar in a bowl or glass to pour, and set aside to cool and thicken.

In a large bowl, combine panko, flour, parmesan, salt, pepper and cayenne, mixing thoroughly to combine. In a small bowl, lightly beat the eggs. Take each slice of fresh mozzarella and coat it in the beaten egg, then dredge it through the bread crumb mix, pressing on both sides to adhere. Repeat with the remaining slices.

Heat a large skillet over high heat. Add 1 teaspoon of olive oil and sear both sides of the nectarines for 1 to 2 minutes until just warmed, but still somewhat firm. Alternately you can also grill the nectarines directly on the grill. Keep the nectarines warm.

Add the remaining olive oil to the skillet and when hot, fry coated mozzarella, turning carefully once or twice, until golden and cheese starts to melt but still retains its shape, about 1 minute on each side. Drain on paper towels.

To assemble, place one nectarine to a plate, top with 1 slice of fried mozzarella and then a basil leaf. Repeat the layer one more time and finish with a nectarine. Garnish with basil and freshly grated pepper. Drizzle on the balsamic glaze.



POWERING A VITAL VALLEY

P.O. Box 3625 Monte Vista, CO 81144

August 2017

B O Years

Lighting the Way



SLVREC's office is open from 7 a.m. to 5 p.m. Monday through Thursday. The office is closed Friday through Sunday.

ENERGY ASSISTANCE

866-HEAT HELP (866-432-8435) www.energyoutreach.org

SCHEDULED MEETINGS

Board Meeting—August 29 @ 9:30 a.m.
The REC Board of Directors meets the last Tuesday of each month unless otherwise stated. Members are welcome.

This institution is an equal opportunity employer.

