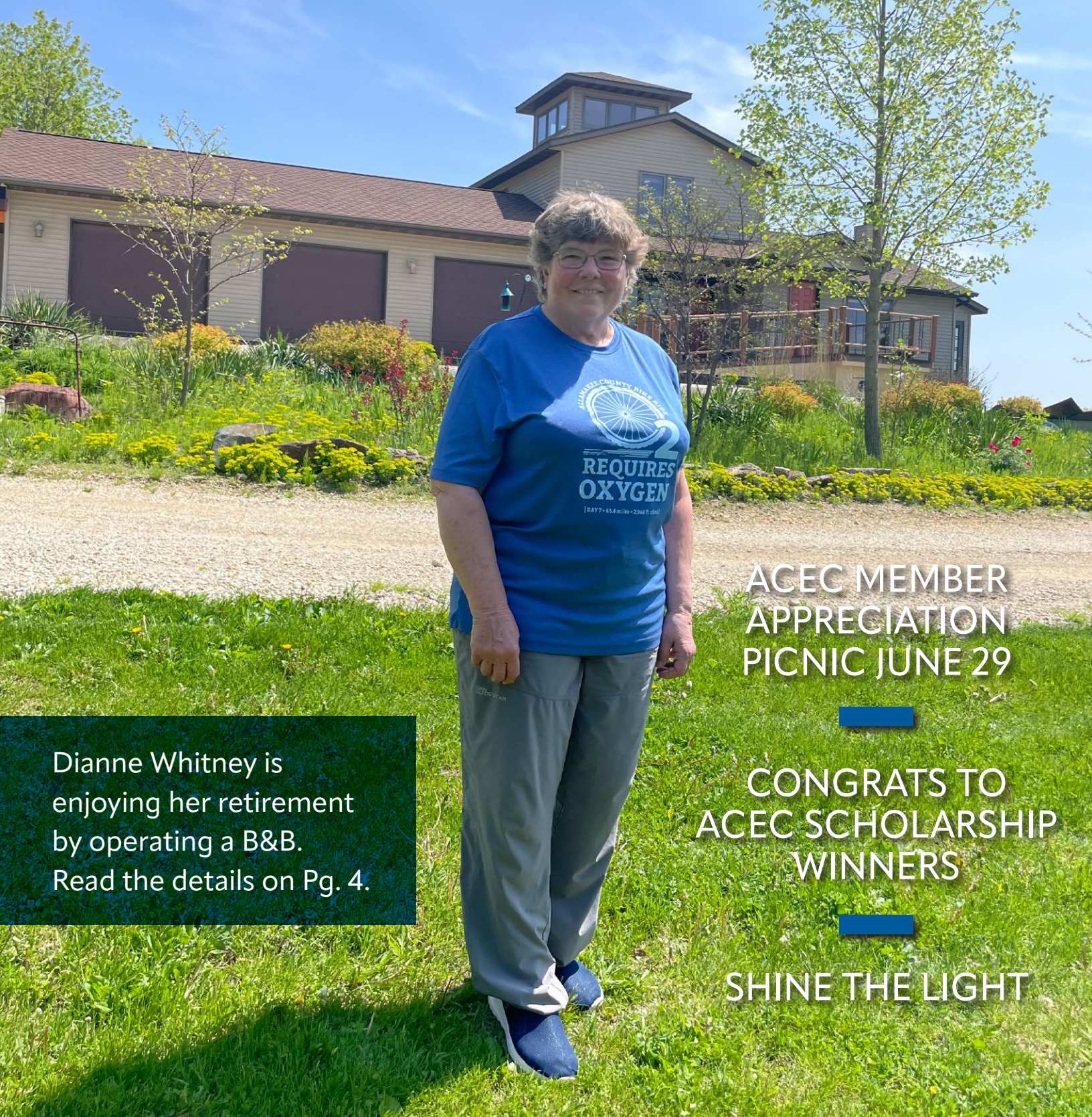


ACEC NEWS

JUNE 2023 | VOLUME 26 | ISSUE 06



Dianne Whitney is enjoying her retirement by operating a B&B. Read the details on Pg. 4.

ACEC MEMBER
APPRECIATION
PICNIC JUNE 29

CONGRATS TO
ACEC SCHOLARSHIP
WINNERS

SHINE THE LIGHT



A MESSAGE FROM *Your General Manager*

Hollie McCormick
EVP/General Manager



Providing reliable power to you is and will always be top priority for Allamakee-Clayton Electric Cooperative. These days, power reliability seems to be making news now more than ever. As the energy industry continues to transition and more segments of the economy are becoming electrified, such as vehicles, machinery and even lawn equipment, additional pressures are being placed on our nation's electric grid. Then the flip side of this is the idea of capacity shortages and that supply may not be able to meet demand. It's all a bit unsettling and we do everything we can to prevent outages from occurring.

It seems like it would be a good time to tell you about two very important measures we take to ensure you continue receiving the reliable power you depend on and deserve: Vegetation Management

and Planned Outages.

You've heard me say it before, but I'll say it again; I love trees and the charm they add to our communities, and I know you do too. While trees provide shade and add beauty to our area, you may be surprised to learn that overgrown vegetation accounts for half of the power outages on our system. That's why we strive to keep the co-op's power lines clear in right-of-way (ROW) areas. A ROW area is the land a co-op uses to construct, maintain, replace or repair underground and overhead power lines. This ROW enables ACEC to provide clearance from trees and other obstructions that could hinder distribution power lines. The overall goal of our vegetation management strategy is to provide reliable power to our members while maintaining the beauty of our area.

Generally speaking, healthy trees don't fall on power lines, and clear lines don't cause problems. Proactive trimming and pruning keep lines clear to improve power reliability. However, traditional vegetation management is costly and time consuming. It entails on-the-ground, labor-intensive efforts involving dozens of workers assessing vegetation and overseeing the quality and completion of contractor work. Although this approach has worked for decades, advances and improvements in technology are occurring, with even more on the way. They should reduce our costs and improve efficiency.

Planned Outages Improve Reliability

Although it may seem counterintuitive, we also maintain power reliability through planned, controlled outages. By carefully cutting power to one part of our local area for a few hours, we can perform system repairs and upgrades, which ultimately improve electric service. Planned outages can also be used to balance energy demand, but only in rare circumstances. Rest assured, we will always notify you in advance of a planned outage, so make sure we have your correct contact information on file to receive the latest texts or calls. In fact, you can now sign up for text alerts that let you know when power to your home, farm or business has been disrupted and when it comes back on. If you're interested, go to our website, www.acec.com. Then click on outages, then the box that says "Learn More About Text Notifications". Getting signed up is very simple, but you will need to know your account number.

Vegetation management and planned outages are essential tools in ensuring power reliability and minimizing the risk of losing power. We sure appreciate our members' patience and understanding as we do both. As advancements become more accessible and costs drop, we anticipate using additional technologies to ensure a consistent energy supply while managing the environment. #1378

Lastly, I encourage you to follow Allamakee-Clayton Electric Cooperative on social media so you can learn about the latest co-op updates.

Wishing you all a great summer! ■

BOARD BRIEFS | May 30 Meeting

- Approved DPC Cost-Share application (\$250) to Clayton County Energy District
- Set Annual Meeting date: September 11, 2023
- Approved revisions to the following policies:
 - 413-Qualifications For Eligibility to Serve on the Board of Directors
 - 8-3-Observance of Holidays or Holiday Routine
 - 9-10-Safety & Occupational Health
- Introduced the newly developed Employee Handbook, which will be approved at June's board meeting
- Conducted General Manager's annual review
- Approved FY23/24 fees and dues to Iowa Association of Electric Cooperatives
- Approved donation requests to CFC Integrity Fund and Allamakee County Fair

Six Students Earn Scholarships from ACEC

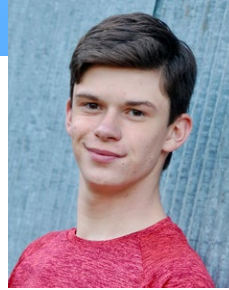
Allamakee-Clayton Electric Cooperative has awarded over \$4,000 in scholarships to six local students who plan to further their education in an electric-related field.

Recognized this year were Colby Brainard, Brock Eglseder, Ludwin Lopez, Austin Schlee, Owen Schobert and Ashton Thiese.

The Hauschild Scholarship Fund was established in 1995 in memory of Robert "Bill" Hauschild by his wife and family. This scholarship is provided in recognition of Bill's service as a board member from his election in 1988, until his death on March 17, 1993. Scholarships are open to graduating high school seniors in Allamakee-Clayton Electric's service area and are available to students who are entering a course of study within the electric field. ■



Colby Brainard is the son of Jessica and Jeremiah Brainard and is a Waukon High School graduate. He plans to attend Northwest Iowa Community College for lineman school.



Owen Schobert, the son of Sharlene and Trever Schobert, is a Kee High School graduate. He plans to attend Northwest Iowa Community College for the industrial and commercial wiring program.



Brock Eglseder is the son of Allison Walch and Brad Eglseder. The Central High School graduate plans to attend Northeast Iowa Community College for the industrial electrician program.



Austin Schlee, an MFL MarMac High School graduate, is the son of Steve and Jamie Schlee. He plans to attend Iowa Central Community College for the electrical technologies program.



Ludwin Lopez, a Postville High School graduate, is the son of Anibal Lopez. He plans to attend Northeast Iowa Community College in Calmar for the industrial electrician program.



Ashton Thiese is a Clayton Ridge High School graduate and is the son of Brian and Tonya Thiese. He plans to attend Southwest Wisconsin Technical College for the electrical power distribution program.



You're invited to the

MEMBER APPRECIATION PICNIC

Thursday, June 29

3:30-6:30 PM Postville Fairgrounds

All ages welcome!

As a thank you to our member-owners, we're hosting the second annual Member Appreciation Picnic on Thursday, June 29, from 3:30 – 6:30 p.m. on the Postville Fairgrounds. Enjoy a complimentary meal and kids activities, enter to win prizes and interact with Co-op employees.



POINT OF VIEW B&B A HIDDEN GEM



One of Dianne's favorite views is the three-season sun porch, which overlooks the prairie.

Nestled in the quiet nature of Allamakee County is one couple's dream retirement plan.

Less than a mile on Luster Heights Road in rural Harpers Ferry sits Point of View Bed and Breakfast, operated by Dianne Whitney and Andrew Wroble. Dianne and Andrew operate the B&B year-round while enjoying their little slice of heaven in Northeast Iowa.

It's been a longtime dream of Dianne's to own her own land and operate a B&B following her retirement from 3M Industries in Prairie du Chien, Wisconsin.

She grew up in rural Monroe Center, Illinois, but fell in love with Wisconsin during family camping trips to Devil's Lake. She found her way to Prairie du Chien, where she raised four children while working at 3M. In 1985, when her oldest son started college at the University of Wisconsin-Platteville, she also went to school, working toward her engineering degree. Over her five-year college experience, three of her children also attended UW-Platteville.

When she graduated in 1990, she took a position in Chicago making disposable diaper tape for 3M. When a position opened in Prairie du Chien as a planning analyst, she returned to the area to finish her career.

All the while she was working, she was looking for the perfect property to purchase in Iowa.

"I knew in retirement that I wanted to live around here. I figured I'd work the rest of my life so I wanted to do something that I love. I wanted a big house. I like company and I wanted to own land in the country," she said.

In 1995, Dianne purchased 35 acres of farmland about a mile onto Luster Heights Road. She spent the next few years designing the house as a B&B while paying for the land. She and Andrew married in June of 1999, and construction on the house began in July. In January of 2000, they moved into the home, with their master suite and living quarters in the basement.

Although her long-time dream was to run a B&B, Dianne said she'd never stayed in one. Shortly before opening Point of View, she and Andrew stayed in a bed and breakfast in Sparta, Wisconsin. It was a farm where the outbuildings were turned into rentable spaces and cabins were built.

"The owner was still milking cows. I asked if I could interview them while I was staying there to learn more. I said I'd lived on a farm, I'd milked cows. I asked him what was harder, milking or owning the bed and breakfast. He said right away, milking cows was harder. That's when I knew I could do a B&B," she said.

Point of View B&B opened in 2003, with availability on the weekends. Dianne said they started with a dry run hosting family. She said it was a great experience to start with family. When they first opened, Dianne said they missed a lot of calls because they were both still working their full-time jobs and didn't have cell phones. By the time they returned calls at night, many would-be customers had booked elsewhere.

"When we retired and got a cell phone, we didn't miss any calls. We were much busier," Dianne joked.

Now as an established location, Dianne said the people who stay with them are more than guests.

"We have a lot of repeat customers who are like family. We have one couple who've been here every year except when we were closed in 2020," she said. **#4979**



Each room at the B&B offers spectacular views as well as privacy from other guests.

Each of the four bedrooms has a different theme and its own unique view. Each room also has its own private bathroom. There's also a three-season sunroom guests can use, with a view overlooking the prairie toward the river valley. Dianne has fully stocked bookshelves in the living room, as well as games and puzzles. The

top floor features a cupola with views to the Mississippi River Valley.

Andrew is an established artist, working in ink wash and contemporary drawing, as well as other mediums. His pieces are dispersed throughout the space. Dianne and Andrew have been given many pieces by their guests as thank yous. Andrew also has created deck railings and furniture as needed for the property.

The outside is just as eye catching as the inside. There's a deck

that could be used for entertaining, in addition to a fire pit area. On the 35 acres, Andrew and Dianne have added walking trails and planted a prairie.

In their spare time, Dianne enjoys tending to her vegetable garden and copious flower beds. Andrew recently completed an art studio addition to the house. He also enjoys being out in the woods.

The location is perfect for people coming to enjoy the outdoors. It's a mile from Yellow River State Forest and within a short drive of Effigy Mounds National Monument and Pikes Peak State Park. They have people come from all over the world to enjoy birding, hunting, fishing, snow shoeing, cross country skiing or those who want to get out of the city and enjoy a country getaway.

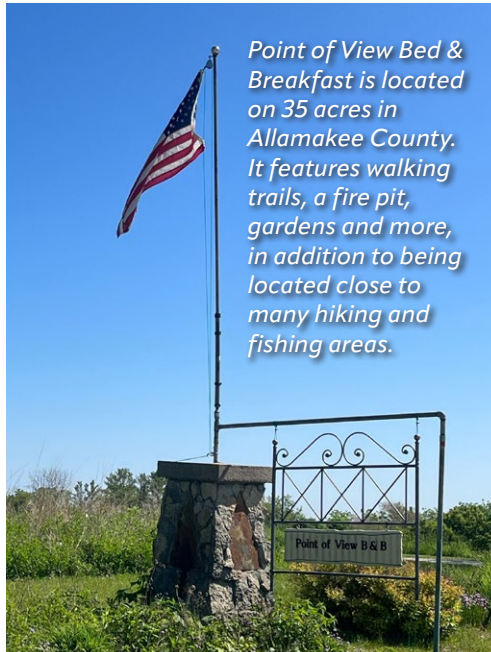
Despite being in business for 20 years, Dianne still doesn't see it as work.

"It's still fun. We see a lot of our friends quitting. A lot of people who had B&Bs around here have closed or moved on. We've talked about it, but it's still just so fun."

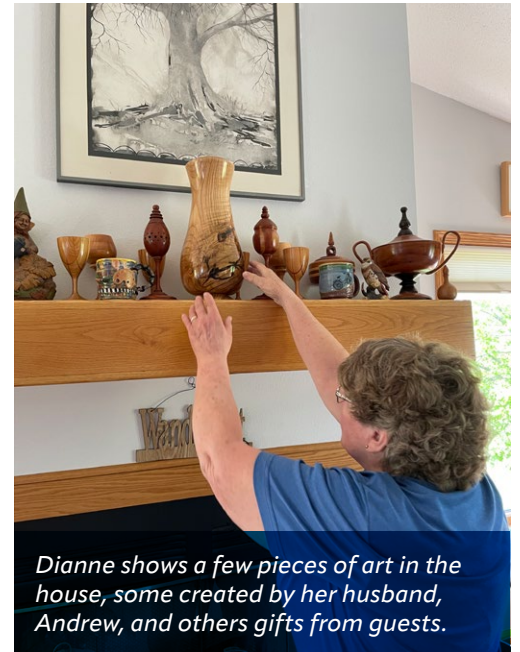
To learn more about Point of View Bed and Breakfast and to make your reservation, visit <https://pointofviewbedandbreakfast.com/>. ■



The view from one of the guests rooms features one of the garden areas on the property.



Point of View Bed & Breakfast is located on 35 acres in Allamakee County. It features walking trails, a fire pit, gardens and more, in addition to being located close to many hiking and fishing areas.



Dianne shows a few pieces of art in the house, some created by her husband, Andrew, and others gifts from guests.

THANK YOU NOMINATING COMMITTEE MEMBERS!

Each year, the ACEC Board of Directors appoints a nominating committee to select candidates to run for the board of directors. This year's nominating committee gathered in May to select director candidates to run for the Board of Directors election in September. Look for candidate bios in the August ACEC Newsletter.



Serving on the 2023 nominating committee were, from left – Shelly Elliott, Waukon; Paul Bodensteiner, West Union, Vice-Chair; Dennis Soride (back), Postville; Bob Swenson, Clermont; George Beardmore, Dorchester, Chair; Dave Einck (back), Waukon, Secretary; Doug Zieman, Postville; Jared Funk (back), Elkader.

ACEC is Shining the Light on Community Volunteers

ACEC is pleased to announce details for the 3rd annual Shine the Light contest, which celebrates our cooperative commitment to community. This statewide contest will accept nominations for local volunteers in June and award three winners with a \$2,500 donation to their local charity or community organization.

“We’re excited to participate in this cooperative effort to shine the light on local volunteers,” remarked Hollee McCormick, Executive VP/General Manager. “So many friends and neighbors throughout our service area deserve to be recognized for making a positive impact.”

Sponsored by the Touchstone Energy Cooperatives of Iowa, the Shine the Light contest will accept contest entries online during the month of June. The three winners will be announced in September. In addition to receiving a \$2,500 donation for their charity or

nonprofit, the winners will also be featured in the September issue of Iowa Electric Cooperative Living magazine.

How to Nominate

Member-consumers and employees of Iowa’s electric cooperatives are eligible to nominate local volunteers. If you receive electricity from ACEC, you’re a co-op member-consumer and invited to nominate someone who is making a positive impact in the community. The volunteer being nominated does not need to be a co-op member-consumer. Minors may be nominated with consent from their parents or legal guardians.

Go to www.IowaShineTheLight.com from now until June 30 to make a nomination and to review the contest rules. Nominators will need to provide



Nominate a local volunteer and they could win \$2,500 for their charity!

Contest entries accepted during June at IowaShineTheLight.com

contact information and answer this question in 500 words or less: How has your nominee made a difference in the community and how might their local charity/nonprofit use the \$2,500 donation? ■

ITEMS UP FOR BID

ACEC has three items up for bid. **Sealed bids are due by July 7** and should be mailed to:

Allamakee-Clayton Electric Cooperative
Attn: Jason Troendle
PO Box 715
Postville, IA 52162
Email: jtroendle@acrec.coop



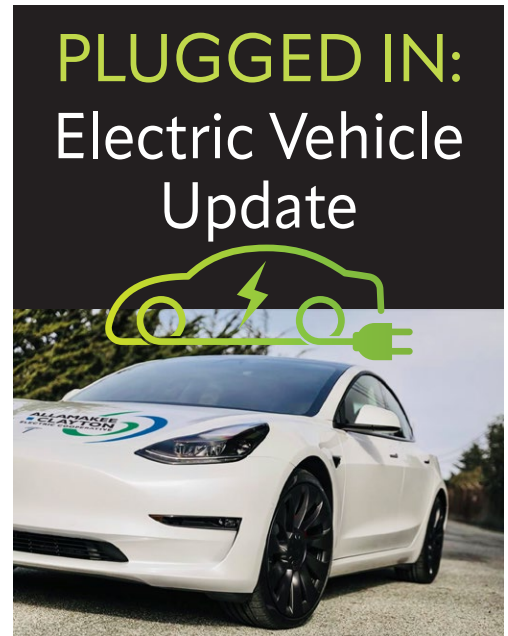
2003 H&S Black Utility Trailer: Single axle, 10’ long, 6’ wide with 5’ tailgate ramp. Tire size 215/75R17.5. Pintle hitch receiver needed. One new tire last year.



2005 Behnke Enterprises White Tilt Bed Trailer: Model BCT2016ET heavy duty trailer, tandem 8,000lb axles. Tire size 215/75R15, tires in fair condition. 18’ 4” long and 6’ 6” wide. Has 4’ stationary bed with 14’ tilt with 2’ tail ramp. Pintle hitch receiver needed.



2010 Dodge Ram 1500 Quad cab, 4x4: 4.7L V8, 243,393 miles, tires 265/70R17, 4x4 works and a/c worked last summer, front strut leaking, front right CV shaft has ripped boot, rear axle pinion seal leaking, tires in poor condition, 3 tire pressure sensors not working.



PLUGGED IN: Electric Vehicle Update

MAY

of miles driven: 331 miles

kWh's Charged: 87 kWh

Cost to Charge:

.13 x 87 kWh = \$11.31

MEMBER RECIPES

Send your favorite recipes and/or recipe topics to Jennifer Achenbach, ACEC, PO Box 715, Postville, IA 52162 or email jachenbach@acrec.coop.

You'll receive a \$5 bill credit if your recipe is printed. Please note – recipes must be received by the 25th day of the month before the intended publication.

July – **NO OVEN RECIPES**;
September – **GARDEN PRODUCE IDEAS**



BLACKCAP BERRY PIE

- 2 c. blackcaps or black raspberries
- 2 c. (or 1 can) cranberry sauce
- ¾ c. sugar
- 4-5 Tbsp. tapioca
- 1 tsp. lemon juice
- Pie dough

Directions

Put cranberry sauce in pan and mash with potato masher. Pour in the rest of the ingredients except blackcaps and pie dough and heat. When everything is fluid and mixed, add the raspberries. Pour into a big pie crust or two small pie crusts and cover the top with another pie crust. Bake for 15 minutes at 400°. Turn down to 350° and bake an additional 45-50 minutes. Let cool at least 30 minutes before eating.

■ *Martha Bartenhagen, Elgin*

4 BERRY JAM

Note: Of all the jam my mom made, this might be my favorite jam, and my siblings and I were always excited when she pulled out a jar for us to enjoy.

- 1 c. blackberries
- 1 c. blueberries
- 1 ½ c. strawberries
- 1 ½ c. red raspberries
- 1 box (1 ¾ oz.) powdered fruit pectin (such as Sure-Jell)
- 7 c. white granulated sugar

Directions

Crush berries in large kettle/stock pot. Stir in pectin; bring to full boil, stirring. Stir in sugar; return to boil. Boil one minute, stirring. Remove from heat; skim foam if necessary. Pour hot jam in hot jars, leaving ¼ in. headspace. Add seals, rings. Process 10 minutes in water bath.

■ *Abby Edminster, Postville*

THE VERY BEST BLUEBERRY MUFFINS

Note: This recipe comes from Mel's Kitchen Café. My husband loves these muffins (and so do I!). The extra work of the lemon zest and streusel is worth the effort!

The power of human connections

- 1 c. granulated sugar
- ½ c. neutral-flavored oil (like vegetable, canola, grapeseed)
- ½ c. milk or buttermilk
- 2 large eggs
- 1 Tbsp. fresh lemon zest
- 1 tsp. vanilla extract
- 2 c. all-purpose flour
- 1 ½ tsp. baking powder
- ½ tsp. salt
- ¼ tsp. baking soda
- 2 c. blueberries, fresh or frozen (don't thaw if frozen)
- 1-2 tsp. all-purpose flour
- ⅓ to ½ c. coarse sugar, for topping (optional)

Directions

Preheat oven to 375°. Line two muffin tins with paper liners or lightly grease with cooking spray (the recipe makes 16 muffins). In a large bowl, whisk together the sugar, oil, milk (or buttermilk), eggs, lemon zest and vanilla until well-combined. Add the flour, baking powder, salt and baking soda and mix until a few dry streaks remain. Don't over mix. Toss the blueberries with the 1-2 teaspoons flour and then add the blueberries and flour to the batter. Stir and fold gently so as not to crush the blueberries. Mix until the batter is just combined. Don't over mix. Fill muffin liners about 2/3 full and sprinkle each muffin with coarse sugar. Bake for 16-18 minutes until the tops spring back lightly to the touch. Remove from the oven and immediately remove the muffins from the tin to cool completely on a wire rack.

■ *Abby Edminster, Postville*

STRAWBERRY RHUBARB JAM

- 1 c. granulated sugar
- 5 c. rhubarb (about 3 large stalks), cut into ½ in. cubes
- 2 c. hulled and halved strawberries (about 1 pint)
- 2 ¼ c. sugar
- 1 Tbsp. fresh lemon juice

Directions

Combine all ingredients in a medium to large saucepan over medium heat. Once mixture

starts to bubble, reduce heat to medium low. You'll want the heat set to the point where it continues to bubble but not violently when stirred (you'll understand once you start cooking if jam bubbles start to pop out of the center of the pot). Continue to cook, stirring occasionally, until the jam has thickened. Plan on cooking jam for about an hour and temperature of the mixture is over 205°F. While the jam is cooking, sterilize four 1 c. jelly glass jars plus their rings and lids. I do this by boiling them in water for 10 minutes or I boil the lids and run the rings and glass jars through the dishwasher. Transfer sterilized jars, lids and bands to a clean dish towel. Have a very large covered pot of boiling water ready. There needs to be enough water in the pot so that when the filled jars are submerged, they're covered by at least 1" of water. Fill each jar with hot jam, leaving at least ¼" of space at the top. Place lids on jars, and secure ring bands. Secure just tight enough so that they are hand tightened but you can easily unscrew. Transfer filled jars to pot of gently boiling water and let boil for 10 minutes. Transfer jars, set at least 1" apart, to a dish towel and let cool, undisturbed, for 24 hours. You should hear the seals on the lids pop pretty soon after removing from the water. If any jar is not fully sealed, or you choose to skip the canning process, jam should be refrigerated and used within 2 weeks. Sealed jars will keep in a cool, dark place, for up to a year.

■ *Sharon Peters, Monona*

BERRY CRISP

- 4 c. of berries (fresh or frozen)
- ⅓ c. plus 1 Tbsp. whole wheat flour
- ½ c. oats (any kind works)
- ⅓ c. brown sugar
- ½ tsp. cinnamon
- ¼ tsp. salt
- ¼ c. butter or margarine, cold
- ¼ c. chopped nuts (optional)

Directions

Preheat oven to 375°. Thaw berries, if frozen. Do not drain. Mix berries with 1 Tbsp. flour. Grease or spray with nonstick cooking spray the bottom of an 8" round or square pan. Spread berries over bottom of pan. Stir together the flour, oats, brown sugar, cinnamon and salt. Incorporate the butter into the flour mixture. Use a fork or your hand to break the butter down into small pieces while pressing into the flour mixture. It will be easier to spread on the fruit with smaller chunks. Add nuts, if desired. Sprinkle flour mixture evenly over fruit. Bake uncovered for about 25 minutes or until top is golden and fruit is bubbly.

Note: Be creative with the berries that are in season at the time. I like to top with yogurt, whipped topping and ice cream.

■ *Angela Winters, Nashua*

FIND YOUR SERVICE NUMBER

ACEC has hidden three Service Location numbers within this newsletter. The numbers are from different regions of our service area – **one is worth a \$10.00 bill credit, and two are worth a \$5 bill credit if found.** The service location number must be yours to claim the credit, and you need to notify us when you find it.



#6245

CONTACT ACEC

HEADQUARTERS

229 Highway 51 • PO Box 715
Postville, IA 52162

PHONE NUMBERS

LOCAL 563-864-7611

TOLL-FREE 888-788-1551

PAYMENT LINE 24/7 833-284-5051

UNDERGROUND CABLE LOCATING
811

SKYWAYS INTERNET SOLUTIONS

800-864-1611

WEBSITE

acrec.com

OFFICE HOURS

Monday - Friday 7:30 a.m. - 4:00 p.m.

OUTAGES

888-788-1551 or 563-864-7611

IOWA STATE ONE CALL

811

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   **STAY CONNECTED**



Allamakee-Clayton Electric Cooperative, Inc.
PO Box 715 - Postville, IA 52162-0715

Your Touchstone Energy® Cooperative 

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WELCOME

to some new faces!

ACEC has two summer employees this year.



Welcome to **Kaelin Crawford** of Waukon as our summer laborer. Kaelin is working with our line crew. He is currently enrolled at Northwest Iowa Community College in Sheldon in line school. He will be with the Co-op until mid-August.



Madyson Larson has returned to the Co-op for her second summer in the Iowa STEM Program Teacher Externship program. Madyson will be assisting the Co-op for six weeks. She is a teacher in the MFL MarMac School District.

Your Touchstone Energy® Cooperative 