

And The Winners Are

By Rick Nelson, General Manager

On April 7, we named Mike and Rachelle Ryan from the Berwyn area as the winners of the “Ugly Fridge” contest.

The contest ran in March. The winning entry had to be in use in the kitchen and old. Entries were judged not only on looks and age, but also on how it looked mechanically and whether there were any visible signs that the fridge was wasting energy.

Prior to unplugging the old fridge, we installed a “Kill A Watt” device to measure how many kilowatt hours it used over a period of time. The device measures voltage, amperage and usage. We have several of these units at our office and we will let you borrow one. You can use them to see what different appliances’ energy consumption is for a period of time. We have also made them available through your local libraries.

Measuring the Ryan’s old fridge, we determined that it used 2.93 kWh/cubic foot/month. The new Energy Star refrigerator that was installed in its place uses 1.895 kWh/cubic foot/month. That’s a 35% savings in energy and equates to over \$20 per year in energy cost savings.

We congratulate the Ryan family. Sort of -- because while we are planning to continue the contest next year, we hope that scores of our



Above L to R: Manager Nelson and Kerry and Rachelle Ryan with Old Fridge

customers will disqualify themselves before then by upgrading to a more efficient refrigerator and not wait for the next contest.

You may not get all the prestige, fame, and glamour that is sure to come the Ryan family’s way, but you will be doing yourself, your fellow customers, and your utility a favor.

The other aspect of this contest (and your own non-competing upgrade, should you choose to do so) is the removal of old refrigerators from our circuits. We will be calling Jaco Inc., the refrigerator recycling contractor employed by NPPD, to pick up the old fridge from the Ryan’s. We will also pay you \$35 if you let them haul away your old clunker.

You too can participate in this EnergyWiseSM Refrigerator Recycling Program. Call 866-444-9160 or go to www.jacoinc.net to schedule a free pick up. Refrigerators or freezers must be between 10 and 30 cubic feet in size and be operational at the time of pick-up. Beauty or lack thereof is entirely optional.



Out with the old and in with the new



Rashelle and Kerry Ryan admire new Energy Star fridge

Rashelle Ryan was really thrilled when she learned her family won a new refrigerator! Mike and Rashelle Ryan of Berwyn have 11 children ranging in age from 29 to 4 years. Their old refrigerator was 27 years old and in poor condition. Rashelle said, "It had been acting funny so Mike and I had been looking at refrigerators all winter, knowing we would have to do something. We had some ideas about what would work best for our family, but never expected to win. It was a wonderful surprise when I got the phone call!" The

Ryan's youngest daughter Kerry was on hand with her Mom when the new refrigerator was delivered and installed. She could hardly wait to start loading it up.



Gene Chapin replaces the old energy gobbler fridge

With the new ENERGY STAR 20 cubic foot GE in place, Gene Chapin, of Chapin's Furniture in Broken Bow, removes the old refrigerator from the Ryan's kitchen. Gene explained, "The compressor on an old refrigerator uses so much more energy than the new ones, people would be surprised at how much energy is used when the refrigerator starts up." As part of the EnergyWise Program, the old appliance will be picked up by JACO Environmental, an appliance recycler, who will recycle the parts, keeping harmful materials out of landfills.

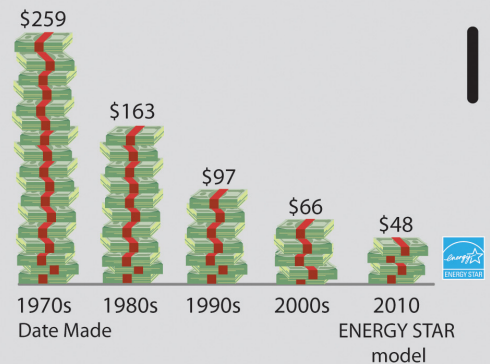
environmental, an appliance recycler, who will recycle the parts, keeping harmful materials out of landfills.

Hidden energy gobblers

More than a quarter of U. S. households own a second refrigerator, a number that increases by 1 percent per year. Fridges are designed to operate in conditioned rooms. If you have moved your old refrigerator to an uninsulated location, such as a garage, it will use even more energy during hot weather. A fridge in a 90 degree environment, for example, uses nearly 50 percent more power than one in a 70 degree environment. And if the temperature falls below about 40 degrees in winter, the refrigerator's thermostat may not run its cooling and defrost cycles for the appropriate amount of time. By pulling the plug on that old refrigerator, you can save over \$100 a year.

The Cost of Cool Food

If your fridge dates from the 1980s, you could save more than \$100 each year by replacing it with an ENERGY STAR qualified model. Compare the average annual electricity costs for refrigerators manufactured in the following years:



Source: U.S. Department of Energy

New Meters Bring New Possibilities

We're making progress in our efforts to make use of new technology and continue the District's tradition of great customer service. It is now possible to read all meters served by the Ortello, Stop Table, North Platte, and Garfield substations from the Broken Bow office. In May, Callaway, Bartak, and Halsey substation customers will have their meters read and by the month of June, Merna, Thedford, and Mullen should be added to the group.



As substations go live, some new billing cycles are being created. In the past, customer kilowatt usage was billed two months behind. The new meters make it possible to have a timely reading, which means we need to play catch-up. During one month, you will receive two bills. Some customers will still have a bill due on the 10th, others will fall on the 20th or 30th of the month. We will work with our customers to get through this transition and on the new schedule. We thank everyone for their patience during the transition.



Hats Off to Our Grads!

We're proud of you, graduates! Your hard work and dedication have paid off, and we wish you success and prosperity in all of your future endeavors. May all of your hopes and dreams come true.

Kinsey Clark

Broken Bow High School
Daughter of
Lead Lineman - Construction Crew
Mick and Sheila Clark

Megan Linn

Broken Bow High School
Daughter of
Lead Technician
David and Brenda Linn

Andy Johnson

Chadron State College
CPPD Employee
Customer Service Representative

Chelsea Lindner

Broken Bow High School
Daughter of
Operations Administrative Asst.
Cindy and Henry Lindner

Gordon Needs

Stapleton High School
Son of
Stapleton Foreman
Mike and Michele Needs

Drew Smith

Morningside College
Sioux City, Iowa
Son of
Director Greg and Jodi Smith

CLASS OF 2011

Brooke Hendricks

University of Nebraska - Kearney
Masters Degree
Speech Language Pathology
Daughter of
Director Brad and Michele Howard



Philadelphia-Style Apple Cake

Prep Time: 10 min
Cook Time: 55 min
Makes: 16 servings



What You Need

6 cups peeled and thinly sliced
Granny Smith apples (about 3 large)
1 1/2 cups plus 5 tablespoons, granulated sugar, divided
4 teaspoons cinnamon
3 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
4 eggs
1/2 cup light brown sugar
1 cup vegetable oil
1/2 cup orange juice
2 1/2 teaspoons vanilla extract

Make It

1. Preheat oven to 350F. Grease, sugar and flour a 10-inch Bundt or tube pan.
2. Combine apple slices with 5 tablespoons granulated sugar and cinnamon; set aside.
3. Combine flour, baking powder and salt in a bowl and set aside.
4. Beat eggs with remaining granulated sugar and brown sugar. Add vegetable oil, orange juice and vanilla; beat well. Gradually blend in flour mixture and mix until well blended (about one minute).
5. Pour one third of the batter into the pan. Top with half the apple slices, draining off any liquid. Pour in half the remaining batter and top with remaining apple slices. Top with remaining batter, making sure the apples are covered.
6. Bake 55 to 60 minutes, until the top turns golden brown and a knife inserted near the center comes out clean. Let cool 10 minutes in pan. Turn out onto a wire rack and let cool completely.

Nutritional Info (per serving) Calories 320, Fat 15g, Saturated Fat 1.5g, Polyunsaturated Fat 9g, Monounsaturated Fat 3.5g, Cholesterol 55mg, Sodium 190mg, Carbohydrates 47g, Fiber 2g, Sugars 23g, Protein 4g

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and Loss Control
Cheryl Taylor.....Director of Finance and
Administration

Board Meetings

The regular monthly meeting of the Custer Public Power District Board of Directors is on the last Thursday of each month, beginning at 10:00 a.m. in the main office in Broken Bow on Hwy. 2.

An agenda for each regular meeting of the board is available for public inspection during business hours.

In the event of matters of an emergency nature or conflicts with other meeting dates, the Board of Directors will set changes. Any change in the monthly meeting date will be posted in the legal notice at the main headquarters building at Broken Bow and at each of the District's area service centers located in Callaway, Sargent, Stapleton and Thedford, Nebraska.