

Celebrating the dedication of our linemen and employees in the month of April. Powering the Custer Public Power District since 1944 - empowering many more.

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**2024 Incentive/Rebate Programs** page 4 & 5

Cover Photo © Jeff Wardyn





Newsletter of the

## Custer Public Power District

Serving Custer, Loup, Blaine, Thomas, Hooker, McPherson, Logan, and parts of Sherman, Garfield, Brown, Cherry, Lincoln, and Dawson Counties

Custer Public Power District Newsletter is published bimonthly by:

Custer Public Power District P.O. Box 10 625 E South E Street Broken Bow, NE 68822

Phone: (308)872-2451 1-888-749-2453

Website: www.custerpower.com

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**POSTMASTER:** 

Send address changes to:

Custer Public Power District P.O. Box 10 Broken Bow, NE 68822

Comments or Questions: Tarin Burrows Executive Assistant

Follow us on:











From the ——

## **GENERAL MANAGER'S**

desk

## Public Power Affordability

Inflation is hitting everybody this year and the energy sector is one of the drivers for those increased costs. That's the case in most of the United States, except for the price you pay for electricity at Custer PPD.

I want to take a look at the cost. When we talk about cost, we talk about it as \$/kWh, or more like cents per kWh. Custer PPD's average cost per kWh is \$0.10. So, think about the old 100w light bulb when we start talking about costs. If you let that light bulb, be on for 10 hours, that would equate to 1 kWh. Therefore, leaving that light on for 10 hours would cost you about \$0.10.

The good news is that over the last four years, that cost has not increased. In fact, we have given money back to you, the customer, in the form of a power cost adjustment, PCA. Over the last 4 years, we have given back over \$5,000,000 in PCAs. This year we will continue to give that back to the customer.

There are lots of ways that I can describe how we control costs, but our biggest cost is wholesale power and makes up roughly 55% of our costs. Beyond wholesale power costs, we have the mind-set of, "every dollar we spend is a dollar our customers gave us." That phrase always hits home for me and everybody at Custer PPD.

On the other hand, when our power supplier - Nebraska Public Power District - has a better year than we had planned we send that back to the customer. Thus, the reason for the PCA the last 4 years, NPPD had better than expected revenue. Not because they missed the mark, but because they've been operating more efficiently and are able to be sellers into a market when the prices are high. While they have a "rate stabilization fund", money over and above that fund either goes to paying down long-term debt or is given back to the customer.

That whole concept is what makes public power a great model. We don't give money back to shareholders that may not live in this state or even buy electricity from us when things go better than planned. Every public power district in the state has cost of service-based rates. The main variable is the weather for most of us in rural Nebraska, but at the end of the day, our rates are based on the costs it takes to run the power district and to have enough money to put back into the system for future generations to enjoy electricity at a cost of service-based rate.

Affordability, is one of the key areas that differentiates public power from privately held utilities in other states and is a shining example of the way we do things in Nebraska.

## **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 9:00 a.m.(CT) in the main office in Broken Bow at 625 E South E 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.



## NEBRASKA RURAL ELECTRIC YOUTH ENERGY LEADERSHIP CAMP



July 22 - 26, 2024 High school students, grades 9 - 11 Camp Comeca at Cozad, Nebraska

If you are interested in applying for this all-expense paid camp, complete the application from below and return it to:

Custer Public Power District P.O. Box 10 Broken Bow, NE 68822

For more information call 308-872-2451 and ask for Tarin Burrows.



Get Acquainted Party with Herb Anderson

## YOUTH ENERGY LEADERSHIP CAMP APPLICATION FORM

NAME		
AGE	_CURRENT GRADE	
ADDRESS		
PHONE NUMBER ()		
CITY		_STATE
NAME OF PARENTS OR LEGAL GUARDIAN		
NAME OF YOUR SPONSORING RURAL ELECTRIC SYSTEM		

3 March/April 2024

Empowering progress through our future leaders!

## 2024 Incentive/F

Custer Public Power District is here to provide reliable electricity at a reas reducing energy usage. When customers reduce usage, they save money. Cu These programs pay our customers back by purchasing efficient products.



Rebate Program

Link at www.custerpower.com



## **Incentives for Your Home**

- ◆ Attic insulation Add at least 6 in or R19 of insulation receive up to \$650.
- ♦ Cooling system tune-up Inspect heat pump by HVAC contractor receive \$30.
- ◆ High efficiency heat pump Purchase new or replace existing units receive up to \$3,300 or Apply for a low interest loan at 1.5% on replacement units only.
- ♦ Heat pump water heater Purchase new or replace existing conventional water heater receive up to \$650.
- ◆ Induction cooking Purchase new or replace existing cooktop receive 20% off purchase price.
- ♦ Smart thermostat Purchase new or replace existing traditional thermostat receive up to \$100.





Ways to Save

These energy-efficient incentives and resources can he



## **Incentives for Your Lawn & Garden**

- ◆ Snow blower new electric snow blower receives 20% off purchase price.
- ♦ Chainsaw new electric chainsaw receives 20% of purchase price.
- ♦ Tiller new electric tiller receives 20% of purchase price.
- ◆ Lawn mower new riding, push, & robotic mower receive 20% of purchase price.
- ♦ Purchas additional battery at the timeof equipment was purchased receive 20% of purchase price.

## **Incentives for Your Agricultural Operation**

Prescriptive irrigation:

- ◆ Center Pivot Replace sprinkler components rece
- ♦ Lighting Replace traditional lighting with LED a
- ♦ Corner Pivot (VFD) Install a VFD in coordination
- ♦ Hog Matts- Purchase hat mat receive \$40-\$80 pe
- ◆ \* Irrigation Moisture Sensors Install up to
- ◆ \* Automated Grain Aeration Install aeration
- ◆ Custom Ag Improve efficiencies on irrigation sy HVAC receive \$0.01 per kWh over the rated life of p

Custer Public Power District encourages environmental stewardship and be customers with converting from fossil fuel sources to clean energy alternative efficiency and helps reduce our carbon footprint.

Please visit www.custerpower.com Rebate Program for more information on ask for Customer Service Manager April Gross.

<sup>\*</sup> New programs for 2024

## **Rebate Programs**

sonable price. Custer PPD also encourages customers to be energy wise by ster PPD's Energy Wise program helps customers reduce their energy used.







INCENTIVES

**ENERGYWISE** 



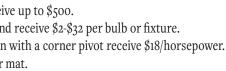
ELECTRIC VEHICLE **INCENTIVES** 



**SOLAR** 

lp you save money and lower your bill.





2 sensors in 160 acres field receive \$300 each. 1 system receive \$0.011 per bushel.

stem, grain conditioning, animal husbandry or build roject.



## **Incentives for Your Electric Vehicle**

- ◆ Pre-Wiring for Residential EV Charger Install wiring for future charging station receive up to 100% of cost.
- ♦ Residential Chargepoint TM Charger -Installation of a Chargepoint TM, Wi-Fi enabled station receives \$500.
- ◆ Commercial Conduit Installation of conduit for future charging station receive up to 100% of cost.
- ◆ Commercial Charging Installation of a Fast Charger Charging Station receives 50% of the station cost.



## **Incentives for Your Business**

- ◆ Prescriptive lighting Replace traditional lighting to LED and receive \$2-\$32 per bulb or fixture.
- ◆ Commercial HVAC Replace existing HVAC with a heat pump receive \$30-\$330
- ◆ Industrial Energy Efficient Process Customize the efficiency improvements receive incentive based on annual savings up to 50% of project cost.
- ◆ Custom Lighting Customize lighting improvements receive incentive based on annual savings up to 50% of project cost.
- ♦ Heat pump water heater Replace conventional water heater to a heat pump receive up to \$650.

eneficial electrification with the Energy Wise Programs. Custer PPD assists es and helping with energy conservation. Beneficial electrification improves

each incentive or call our office at 308-872-2453 or toll free at 1-888-749-243 and



5 March/April 2024

## RECIPES

## Irish Soda-Bread Biscuits

Courtesy of Food Network Kitchens @ www.foodnetwork.com

### **INGREDIENTS:**

2 cups unbleached flour

2 teaspoons sugar

3/4 teaspoon baking soda

3/4 kosher salt

2 tablespoons cold butter

1/2 cup raisins

1 tablespoon caraway seeds

3/4 cup buttermilk



©Antonis Achilleos

### **DIRECTIONS:**

Whisk or sift - 2 cups flour, 2 teaspoons sugar and 3/4 teaspoon each baking soda and kosher salt in a bowl. Work in 2 tablespoons diced cold butter by hand. Add 1/2 cup raisins and 1 tablespoon caraway seeds. Mix in 3/4 cup buttermilk. Pat out the dough until 1 inch thick; cut into four to six 2 1/2 inch rounds. Bake at 375 degrees F, 15 to 20 minutes.

## Tips and Tricks for soda-bread.

If your bread tastes soapy, salty, or bitter or if the crust is too dark:

You might have added too much baking soda or baking powder or used self-rising flour.

If your soda-bread's texture is dry:

You might have added too much baking soda, too little liquid or not baked it at high enough temperature.





Convection ovens use **20% less energy** a month compared to a standard oven.

Source: Energystar.gov

Safe Electricity.org®

Share your favorite recipe and earn a gift when it is published.



## Mail to:

Custer Public Power District

Attention Tarin Burrows
P.O. Box 10

Broken Bow, NE 68822

## **Perfect Carrot Cake**

Courtesy of Butternut Bakery @ www.butternutbakeryblog.com/perfect-carrot-cake

### **INGREDIENTS:**

2 1/2 cups finely grated organic carrots

2 cups all-purpose flour, spooned into the cups then leveled

2 teaspoons baking soda

1/2 teaspoon salt

2 teaspoons cinnamon

1/4 teaspoon nutmeg

1/8 teaspoon clove

1 cup vegetable or canola oil

3/4 cup light brown sugar, packed

3/4 cup granulated sugar

3 large eggs

2 teaspoons vanilla extract

3/4 cup Greek yogurt or sour cream



© Jenna with Butternut Bakery

### **DIRECTIONS:**

- 1. Wash and peal your carrots. Grate them using the medium-sized holes on a box grater. It should resemble very finely shredded cheese. Measure out 2 1/2 cups into a bowl and set aside.
- 2. Preheat the oven to 350F and grease 3 round 6" cake pans or 2 or 3 round 8" cake pans. Line the bottom of each pan with a round sheet of parchment paper and, if you have them, wrap the pans with dampened cake sleeves.
- 3. Whisk together the flour, baking soda, salt, cinnamon, nutmeg, and clove. Set aside.
- 4. In a large bowl, whisk together the oil and sugars.
- 5. Once combined, mix in the eggs, vanilla, and Greek yogurt.
- 6. Fold in your dry ingredients and just before it comes together, fold in the carrots as well.
- 7. Evenly distribute your batter between the cake pans.
- 8. Bake for 35-40 minutes or until a toothpick in the center comes out with a few moist crumbs.
- 9. Let the cakes cool in the pan for about 20 minutes then turn them out onto a cooling rack to cool for another 20 minutes.
- 10. Wrap each layer individually in plastic wrap and refrigerate for about 1 hour. Chilling the layers makes it much easier to frost. You can also chill the cakes overnight and frost the next day.

## **Cream Cheese Frosting:**

1 cup unsalted butter, softened at room temperature

16 oz full fat cream cheese, softened to room temperature (use Philadelphia cream cheese for the best results) 5 cups powdered sugar

1/2 teaspoon vanilla extract

## **DIRECTIONS:**

- 1. Add the butter and cream cheese to the bowl of a stand mixer fitted with the paddinary achieves a hand mixer.
- 2. Mix on medium to medium-high speed until completely smooth.
- 3. Mix in the powdered sugar 1 cup at a time, scraping down the sides and
- 4. After the 5th cup, scrape down the bowl again and mix in the vanilla extract
- 5. If the frosting is too thin, place the bowl in the refrigerator for about 30 min or spread!

3rd cup.

e, it's ready to pipe



## **OFFICE HOURS**

Monday through Friday 8:00 a.m. to 5:00 p.m. CT.

For after hour emergencies, call 1-888-749-2453.



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# Let's honor the heroes that keep the lights on. 365 days a year.



**National Lineman Appreciation Day April 8**