



NorVal NEWS



March 2021




Manager's Corner

By Craig Herbert

I hope you fared the cold snap well. February sure brought on traditional winter weather in contrast to the January record-breaking warmth! After an unusual 2020, I suppose the crazy weather is right in line with the traditions set the last 12 months.

With the unprecedented year we experienced, NorVal Electric was not immune to the COVID-19 related concerns. Despite everything we have faced, your cooperative continues to operate as efficiently as possible. Unfortunately, there have been some far-reaching impacts from the pandemic that your Board continues to monitor. With fewer Americans traveling, the oil prices have dropped. This has caused the electric oil field load to decrease dramatically as well. Elevators aren't moving grain and schools were closed. In terms of what would be "normal" for NorVal, from a typical electrical sale standpoint, our sales have been drastically reduced. In addition, as you may have heard, the Keystone XL Pipeline has been cancelled with the new administration. This is a difficult pill to swallow as we have been anticipating the large load, and the county has been looking forward to the tax revenue from this project. The unseasonably warm weather this winter for the first half of the heating season was wonderful for outdoor activities, livestock and project completion, but it was another hit to the electrical co-op who relies on kilowatt sales. Additionally, high wind and colder temperatures later than usual brought it's own set of challenges.

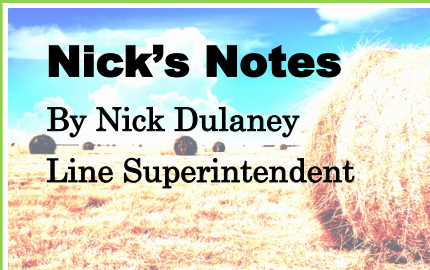
As we look to 2021, the Board of Directors continues to monitor the situation to ensure the cooperative is operating efficiently. We do so by cutting costs while maintaining the safety of the crew and the high level of service you expect. However, at this time, there may be a rate increase in the future. We will continue to look at all options before implementing this measure.

I am available for questions or concerns and may be reached at 228-9351 during normal business hours. I look forward to chatting with you in person soon when life returns to normal. 

Nick's Notes

By Nick Dulaney

Line Superintendent




The crews will be starting to work on the Highway 13 project South of Scobey.

They are also working on the single phase line maintenance to the Pines Cabin Recreation Area.

The overhead to underground project by Britsch and Burns Roads continues. The crews are working on pulling poles.

We continue to work on finalizing the 2021 work plan. This process ensures that the correct amount of material is ordered and on hand to complete the projects on the schedule.

If you have any projects you're thinking about completing this year, give me a call and we can go over the options available! 

YOUR POWER OUTAGE PANTRY

We do our best to avoid power outages, but unfortunately, Mother Nature occasionally has different plans. Stay ahead of the storm by stocking your pantry with a variety of non-perishable items.

Set these items aside for extended outages only, and your storm prep will be a breeze!

- BEANS
- CANNED FRUIT
- CANNED TUNA
- CANNED VEGETABLES
- CEREAL
- DRIED FRUITS
- DRIED MEATS/JERKY
- GRAHAM CRACKERS
- PASTA
- RICE
- SPAM
- OATMEAL



Don't forget to stock up on disposable goods, like paper plates, napkins, plastic cutlery and cups.



BUILT by our community.
SHAPED by our community.
LED by our community.

**WE'RE PROUD TO
POWER YOUR LIFE.**



Recipe of the Month

5 Ingredient Baked Gnocchi

Ingredients

8 oz. gnocchi (store-bought, half package)
1 c. marinara sauce
4 tbsp. ricotta cheese
2 tbsp. Parmesan cheese
4 tbsp. mozzarella cheese
Salt
Pepper

Directions

Boil gnocchi according to directions, drain and divide equally between two ramekins (that are about 8 oz in size). Top each ramekin with 1/2 cup of marinara sauce. Then, top each with 2 tbsp. of ricotta, 2 tbsp mozzarella, and 1 tbsp of parmesan cheese. Optionally, season with salt and pepper. Place ramekins under a preheated broiler and broil for about 5 minutes, until the top is bubbly and golden brown. Serve immediately.



Three Electrifying Kitchen Appliances to Save Time and Energy



Whether your oven and stove top are powered by gas or electricity, it's no secret that they consume more energy than smaller countertop appliances, like slow cookers and toaster ovens. In addition to efficiency, smaller kitchen appliances can provide faster cooking times and less hassle with cleanup.

If you're looking for convenient cooking methods with the added bonus of energy efficiency, here are three electrifying appliances for your kitchen:

Air fryers are becoming increasingly popular, and consumers have a lot of good things to say about these handy little appliances. Air fryers use convection to circulate hot air and cook the food—this means little to no oil is required, resulting in healthier meals than those from traditional fryers. Air fryers are fairly small, so they won't take up much of your counter space, and with everything cooked in the fryer, cleanup will be a breeze. Air fryers are available in a variety of sizes, and prices range from \$40 to \$200+.

Electric griddles have certainly been around for a while, and they offer several benefits for any home chef (beyond bacon and eggs!). Griddles are convenient because you can cook everything at once—like a “one-pan” meal, and the possibilities are endless. From fajitas to sandwiches to French toast, griddles can help satisfy any taste buds. They consume small amounts of energy and provide quick cooking times, so your energy bill will thank you. Prices and sizes for griddles vary, but you can typically find one for about \$30 at your local retail stores.

Pizza brings people together, so why not consider a **pizza maker** for your kitchen? These compact, countertop machines are an inexpensive alternative to a costly brick oven, and they use less energy than your traditional oven. Choose your own fresh ingredients to whip up a faster, healthier pizza at home. Plus, most pizza makers are multifunctional and can be used to cook flatbreads, frittatas, quesadillas and more. You can purchase a pizza maker for about \$30 to \$150+ online or at your local retailer.

These are just a few electrifying appliance options for your kitchen. Remember, when you're cooking a smaller meal, countertop appliances can save time and energy. To learn about additional ways to save energy at home, visit www.togetherwesave.com.



HISTORY CORNER








Reparing the street in Opheim, circa 1950.

DAYLIGHT SAVING TIME REMINDER

Don't forget to spring
forward on March 14!
Set your clocks forward
by one hour.



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Energy Efficiency Tip of the Month

Replace standard power strips with advanced power strips to save energy. Advanced power strips look like ordinary power strips, but they have a built-in feature that is designed to reduce the amount of energy used by standby electronics (plugged in but not on). The Nat'l Renewable EnergyLab estimates that the average home loses \$200 annually to wasted phantom load.

