

THE WIRE

Adams-Columbia Electric Cooperative • March 2021



ANNUAL MEETING GOES VIRTUAL

THURSDAY, MAY 13, 2021

To best protect our members and employees from exposure to COVID, our board of directors has decided to host the annual meeting via Facebook Live on Thursday, May 13, 2021, at 5:00 p.m.

WHEN WILL VOTING OPEN?

Voting will open on Monday, April 5, and close on Wednesday, May 12 at noon. Members will be able to vote for director candidates, bylaw changes, and to approve meeting minutes from the 2019 and 2020 annual meetings. Director candidate information will be posted on our website soon and will also be in April's newsletter.

Voting will be conducted through SmartHub, or you can request an absentee ballot by contacting our office or by visiting our website to fill out the request form.

CALENDAR OF EVENTS

MARCH 16

Stop by our Pardeeville office from 8:00 – 11:00 a.m. or our Wautoma office from 1:00 – 4:00 p.m. to chat with our general manager, John.

APRIL 5

Members may vote online via SmartHub or request an absentee ballot.

APRIL 15

Deadline for Operation Round-Up applications.

MAY 13

Annual Meeting will be at 5:00 p.m. via Facebook Live.

SUMMARY OF PROPOSED BYLAW AMENDMENTS

HERE'S THE BREAKDOWN

These will be voted on through SmarHub or absentee ballot and discussed at the annual meeting. To read the full proposed redlined bylaw amendments and a more detailed explanation, visit www.acecwi.com/annual-meeting/.

- Change Chief Executive Officer to General Manager throughout the bylaws. This change is being proposed to the members as the job title was changed.
- Change verbiage that allows the board of directors to approve the meeting minutes from the annual meeting after publishing the minutes in the newsletter, allowing members to request corrections to the minutes before they are approved. Currently, meeting minutes aren't approved until the following year's annual meeting. This will allow the cooperative to act on the meeting minutes sooner.
- Change the voting ballot to only allow voting for director candidates if it's a contested race, meaning there is more than one member running for a board seat in a specific district. If there is only one member running for a board seat in a specific, a ballot would not be required and the member would be appointed to the board.
- Implement term limits of four three-year terms. This would go into effect after the annual meeting.
- Remove the section about Executive Committee as related to the board of directors. Most business requires the attention of all board members and the board may create a committee at any time should the need arise.

KARCZ UTILITY SERVICES

ONE OF OUR CONTRACTORS

Karcz Utility Services performs our pole inspections and underground maintenance of our equipment. Beginning this month, you may see their trucks in the Cambria, Dellwood and Montello areas to perform underground cabinet maintenance. Closer to the summer months, their crews may be close to your property as they test poles in the Friesland, Rome, and Wautoma areas. Don't be alarmed, they are one of our contractors and are performing the work on our behalf.

Karcz crews clear brush and trees near our underground equipment to make sure our linemen have a safe working space. They also clean up inside of underground equipment to prevent corrosion and remove debris that may have been placed from rodents or ants.

"Keeping the area around the transformer clear helps us get our work completed efficiently, lessening the amount of time we need to spend on your property," said Dave Karcz from Karcz Utility Services.

Remember to never build around our equipment or attach items to our poles. This is for the safety of you and our employees. If there were to be an outage at your location and something is built around our equipment, we wouldn't be able to restore power until that obstruction was removed.



NEW LOBBY HOURS

EFFECTIVE APRIL 1

Our new lobby hours will be Monday through Friday, 8:00 a.m. - 3:30 p.m. Lobby hours are only for our Friendship location. Business hours will still be 7:30 a.m. - 4:00 p.m.

Our Pardeeville and Wautoma offices will still be closed to the public except for discussion days with our general manager, John.

— 2021 —

Annual Meeting

Get involved in your electric co-op! Join us virtually for the annual meeting.



13 MAY 2021

5 o'clock IN THE AFTERNOON



WATCH THE MEETING ON
FACEBOOK LIVE @ACECWI



Adams-Columbia
Electric Cooperative

CONTACT US

Customer Service & Billing
(800) 831-8629

IVR Payment
1(844) 219-1223

Power Outages
(888) 928-2232

Diggers Hotline
(800) 242-8511 or 811

Email
acec@acecwi.com

Website
www.acecwi.com

Follow us on social media
@ACECWI

Business Hours
Monday - Friday,
7:30 a.m. – 4:00 p.m.

Friendship Office
P.O. Box 70
401 East Lake Street
Friendship, WI 53934

Pardeeville Office (Drop Box Only)
W6290 State Road 33
Pardeeville, WI 53954

Wautoma Office (Drop Box Only)
N1519 State Road 22
Wautoma, WI 54982

Frequently Asked Questions



When does voting open?

Voting will open on Monday, April 5 and close on Wednesday, May 12 at 12:00 p.m.



What am I voting on?

Members will be voting on bylaw amendments, meeting minutes from the 2019 and 2020 annual meeting, and director candidates for District 1 and 2.



Who are the director candidates?

Director candidates biographies will be on our website soon, and will also be in April's newsletter.



How can I vote?

You can vote through your SmartHub account or request an absentee ballot by calling our office at (800) 831-8629 or by filling out the request form on our website.



Want to win a \$50 bill credit? Sign up for SmartHub! Winner will be announced March 31 via Facebook.



SAFETY MESSAGE

March is National Ladder Safety Month

With spring right around the corner, we know home projects often require a ladder. Before you make the climb, we urge you to take steps to stay safe:

- Carry the ladder horizontally.
- Before placing it upright, make sure the area above is well away from power lines, including the service line connected to your home.
- Keep ladders and yourself at least 10 feet away from power lines.

Always remember that it's never safe to touch or go near a power line! Any coating on the line is for weather protection, not protection from electricity. Always take the time to look up and stay safe.

Briefing of the Board Meeting

January 5, 2021

Board Action Items:

- Approved policies
- Approved several resolutions
- Voting delegate for NRTC was named

The full board meeting summary can be found on our website at www.acecwi.com/news-information/meeting-mins



Employee Spotlight

Jeremy Huhnstock
Key Accounts Coordinator

Jeremy is the main contact for our members who consume the most energy, like businesses, campgrounds, and farms. He also works with members interested in solar. If you have questions about any of these topics, he's the guy to contact!

SUNDAY SAUCE WITH MEATBALLS

Meatball Day - March 9

PREP TIME - 1 HOUR

COOK TIME - 3 HOURS

INGREDIENTS

- 1 lb link sweet Italian sausage
- 1 lb meaty beef neck bone, cut into 2 inch pieces
- 1 lb meaty pork neck bone, cut into 2 inch pieces
- 1 recipe meatballs

Meatballs:

- 1/2 lb ground sirloin
- 1/2 lb ground veal
- 1/2 lb ground pork
- 4 slices fresh white bread
- 1/2 cup water
- 5 plump cloves garlic, chopped
- 2 large beaten eggs
- 2 tbsp minced Italian parsley
- 1/2 cup finely grated pecorino
- 1/2 cup bread crumbs
- 1/2 cup whole milk ricotta
- 2 tsp salt
- 1 tsp black pepper

Sauce:

- 1 large onion
- 5 garlic cloves, pressed
- 1 tbsp fresh oregano, chopped
- 2 tbsp basil, chopped
- 6 tsp sugar
- 3 28 oz. cans plum tomatoes
- 3 28oz. cans crushed tomatoes
- 1 can filled with water

INSTRUCTIONS

1. Heat a large stockpot over medium heat. Lightly salt the neck bones. Add enough oil to coat the bottom of the pot. Add the neck bones to the pot, sear them on all sides until golden brown. Remove the neck bones and set aside. Add the sausage links to the pan, sear them on all sides and then remove and set aside.

2. Build the sauce in the stockpot. First, add the onions to sauté for a few minutes. Then the garlic, basil, and oregano. Add in the cans of tomatoes, water, and sugar. Allow the sauce to come to a boil, reduce to a simmer and add back all of the seared meats, as well as the meatballs.

3. Allow sauce to simmer for 3-4 hours, stirring occasionally and making sure nothing is scorching on the bottom of the pot. When done to your taste, with tongs, remove all meats to a platter. Stir sauce and reduce heat if necessary. Taste and correct for salt, if needed.

4. Slice the sausage into serving portions. Leave neck bone to pick through for those who wish to do so.

5. Serve sauce with cooked pasta and grated cheese. Offer platter of meatballs and sliced meats.

Meatballs:

1. Tear the bread into small pieces. Place in a small bowl, cover with water, and allow to soak for 5 minutes.
2. Place the ground meat in a large bowl. Squeeze out and discard the water from the bread. Add all remaining ingredients to the meat, combine well with your hands, and form into meatballs approximately 2" in diameter.
3. Shallow fry the meatballs in a large sauté pan until golden brown on all sides, 3-4 minutes per side.



Recipe from Joe Cascio of Nekoosa, WI.