

VIRTUAL ANNUAL MEETING RECAP & VOTING RESULTS

Thank you to everyone that took the time to vote and for those that watched the meeting video. An invocation, safety message, report on registration, proof of mailing and highlights from 2020 were delivered at the meeting.

Below is a summary of the voting results.

- Challenger Tim Meyers lost to incumbent Ethan Olson. Ethan is your director for District 1.
- Adam Jones was elected to District 2.
- All five bylaw amendments were approved.
- The 2019 and 2020 meeting minutes were approved.



If you missed the meeting, you can watch the video at www.facebook.com/acecwi.

SUBMIT YOUR PET PICTURES



We'll be starting production of our 2022 calendar soon! Please submit your pet pictures on our website for a chance to be featured in our annual member calendar.

Scroll back through your phone and send us pictures of any type of pet, any time of the year, holidays, etc. We want to see them all!

Visit [acecwi.com/submit-your-photos](https://www.acecwi.com/submit-your-photos).

JUNE IS DAIRY MONTH



We provide power to roughly 95 dairy farms and we've always been big fans of supporting our dairy farmers for dairy month.

This month, we encourage our members to go out for an ice cream cone, enjoy your favorite cookie with a glass of milk, or toss an extra slice of cheese on your burger. Every little bit helps support your local dairy farmers.

CALENDAR OF EVENTS

JUNE 16 & JULY 14

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

JULY 5

Our office will be closed on July 5 in observance of Independence Day. Normal business will resume on Tuesday, July 6.

THE FUTURE OF SOLAR

Did you know that we purchase our power from Alliant Energy? Their mixture of energy generation feeds onto our system and our members benefit from the green energy Alliant produces.



WHY DOESN'T ACEC HAVE A SOLAR FIELD OF THEIR OWN?

It fiscally makes more sense for us to purchase our power and utilize the solar generation from Alliant rather than building, maintaining, and generating solar power ourselves. West Riverside Energy Center (WREC) in Beloit, WI (Alliant's natural gas generating station) also has a solar facility which offsets some of the costs it takes to generate power at WREC. Overall, it is far more economical for us to purchase our green power from Alliant.

ANY TIPS TO HELP MEMBERS WITH RESEARCH FOR THEIR OWN SOLAR?

We recommend contacting multiple solar installers to receive quotes, having your roof inspected (so you won't have to tear down the solar to replace the roof) and when choosing a solar installer, make sure they are North American Board of Certified Energy Practitioners (NABCEP) licensed.

I'M READY TO INSTALL MY OWN SOLAR. WHAT SHOULD I DO?

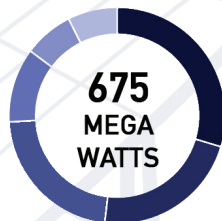
First, give us a call at (800) 831-8629 and talk to Jeremy, our Key Accounts Coordinator. He'll be able to walk you through the process, discuss our solar rate and answer any questions you may have. Visit acecwi.com/connecting-solar-wind-systems for more information.

ALLIANT'S SOLAR PLAN

Alliant Energy is planning two phases of solar generation expansions by 2023. In total, the 12 solar projects will power hundreds of thousands of homes across Wisconsin.

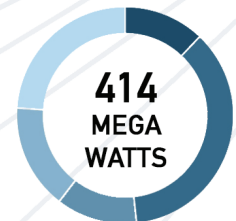
PHASE ONE

COUNTY	MEGAWATTS
● Grant	200
● Sheboygan	150
● Wood	150
● Jefferson	75
● Rock	50
● Richland	50



PHASE TWO

COUNTY	MEGAWATTS
● Green	50
● Dodge (2)	150
● Grant	50
● Rock	65
● Waushara	99



Information from alliantenergy.com

SAVE MONEY ON ENERGY EFFICIENT PRODUCTS!



Have you been waiting for a big sale to change your lighting to LED? The sale has arrived and these are some big discounts for our members! We've partnered with Focus on Energy to offer exclusive discounts on energy efficient products such as LED light bulbs, efficient shower heads, water aerators, and more.

Visit techniartpopup.com/focusonenergy_acec
or call (888) 925-7009 to place an order.

WANT TO WIN A TRAEGER GRILL?

We typically have a member appreciation event in June but with COVID not gone quite yet, we want to offer a chance to win this awesome grill package to all ACEC members instead!







HOW TO ENTER

Fill out the entry form on our website at **acecwi.com/giveaway**. Members must be registered for a SmartHub account as well. Members who already have a SmartHub account are eligible.

KEEP YOUR INFORMATION UP-TO-DATE WITH US

We all know that summer is storm season. When mother nature causes havoc on our system, it's very helpful to have our members contact information on file. We may need to contact you about your service, planned outages, etc.

WAYS TO UPDATE YOUR INFORMATION WITH US:

-  Log in to your SmartHub account to update your information yourself
-  Give us a call and we can update your account
-  Email us at **acec@acecwi.com** with changes
-  Use the space on the back of your bill stub when mailing your payment

When you manage your contact information in SmartHub, you also have the option to manage your notifications. You can choose which types of notifications you'd like to receive and how you'd like to receive them.



Visit **acecwi.com** to register for a SmartHub account and click the purple SmartHub logo to get started. If you'd like assistance, give us a call at (800) 831-8629 and one of our customer service representatives can help get your account set up.

One winner will be chosen at random on July 1 and notified via phone.



**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 Lobby Hours
Monday - Friday,
8:00 a.m. - 3:30 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

Check out your daily usage available in the SmartHub app! This tool can help pin point when you are using the most energy.



SAFETY MESSAGE

An underground utility line is damaged once every six minutes nationwide because someone decided to dig without calling 811, the phone number for Diggers Hotline. It's not only a best practice, it's the law. Wisconsin Statute 182.0175 requires you to notify Diggers Hotline before you excavate, grade, trench, dig, drill, auger, tunnel, scrape, plow cable or pipe. Failure to call, even if you don't hit a line, can lead to mandated education, legal action, or a fine.



Visit safeelectricity.org/what-lies-beneath-video or scan this QR code to watch a video about what lies beneath the ground and how to stay safe when digging.

Briefing of the Board Meeting

March 31, 2021

Board Action Items:

- Approved policies
- Approved the concept for 2021 Riverside credits using the PCA credit
- Approved special general retirement for 2020

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



Employee Spotlight

*Eric Johnson
Safety & Environmental
Coordinator*

Eric has been part of the ACEC family for 12 years. Prior to accepting his new position as Safety & Environmental Coordinator, Eric was a Journeyman Line Technician at our Wautoma office. Now he manages everything safety related and our vegetation management program.

We appreciate your dedication to safety!

CAMPFIRE OR GRILLED POTATOES

PREP TIME - 30 MINS | COOK TIME - 60 MINS +

INGREDIENTS

- 8-10 peeled and thinly sliced potatoes
- 1 bag of baby carrots, sliced
- 1 onion, chopped
- 1 1/2 sticks of butter
- 16 oz shredded mozzarella cheese
- Salt, pepper and garlic salt to taste
- Optional: Oregano

INSTRUCTIONS

1. Prepare a 12x9x2 aluminum disposable pan with aluminum foil sheets lengthwise enough to fold over and sideways enough to fold over.
2. Spray bottom of foil with cooking spray (PAM). Layer sliced potatoes, carrots, and onions. Sprinkle with salt, pepper, garlic salt, and oregano.
3. Dot with 1 tbsp sliced butter, about 5 or 6 tbsp per layer. Repeat 2 more times. On top of third layer, sprinkle 16 oz of mozzarella cheese over full pan. Now fold sides lengthwise first, sideways second.
4. Put on the grill 60 plus minutes. If you have a tripod, cook directly over campfire for 60 minutes. Check about 45-50 minutes for tenderness of potatoes.



Recipe from Deborah Heinz of Mount Pleasant, WI