



Harrison Rural Electrification Association, Inc.

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Planning underway for 2017

ONE OF THE MOST IMPORTANT things that we do as a utility is plan for the future while addressing our current needs. Historically, this is a very intricate process in defining need versus want while remaining fiscally responsible.

In our efforts to quantify this process, we analyze pertinent data from myriad sources. As technology advances into more and more aspects of our daily routine, we find ourselves with a whole lot more data that should lead us to more informed decisions based on a higher degree of accuracy in the data. This is despite all of the political jockeying of special interest groups that results in requirements to create several reports that are duplicative and cost-inefficient. Nevertheless, the most important accumulation of data results in the formulation of our workplan

and our cost-of-service study.

As we have previously reported, the workplan takes into account several factors, including load growth and reliability, to assist in determining a priority list of upgrades, replacements, and new construction needed to address system weaknesses. Addressing each identified weakness usually comes with several potential corrections that cover a wide range in future life span and corresponding cost. Sometimes, we begrudgingly have to choose the potentially lower life span correction in order to maintain a justifiable cost.

This is all part of the intricacies of this process where need and fiscal responsibility outweigh want. We are in the process of analyzing this data and prioritizing projects for the period beginning in 2017.

The cost-of-service study is a detailed report that considers all of the aspects associated with delivering power to each meter. As a rule, we outsource this study to an independent third party to ensure that all relevant — and only relevant — factors are considered. From its study, the third party provides a report that provides potential solutions that will ensure fiscal responsibility into the future. In simpler terms, that means what rates should be charged to make sure there is enough money to pay the bills

Manager's Corner

by Terry Stout,
CEO/General Manager



each month. Historically, this was not always the case; however, we are edging closer to making sure we have corrected these issues.

We have to update our analysis and adapt as we go to allow for changes in factors that are beyond our control. At the time this article was written, we are already into a new cost-of-service study and are awaiting the draft report.

In other matters, we are testing LED outdoor lights that offer a white light versus the high-pressure sodium, not white light. There are other advantages, such as life span and energy conservation, associated with LED lights, but quite honestly, they have not been in use long enough in the field to totally support the sales pitch. The monthly cost per light is very close to the existing cost per light, considering the energy savings, expected truck rolls and the initial cost per fixture. We will provide additional information as it becomes available.

Finally, hope everyone enjoys the crispness of the air. We have already had a monsoon season followed by an extremely dry season, so let us hope we have a “normal” fall. Stay safe. ☺

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Pumpkin spice and everything nice: Favorite fall recipes from your local co-op

BY BRITTANY GROVER

With football and holiday season in full swing, make sure to have the proper supplies for any party. The ladies of HREA have provided some of our favorite recipes, dips and snacks to share with you and your family — great for any occasion!

From Missie's kitchen

S'mores Dip

You will need:

- Chocolate chips (1 bag)
- Sweetened condensed milk
- Marshmallows
- Marshmallow cream, optional

Directions: Melt chocolate chips. Add condensed milk. Top with marshmallows and bake at 350 degrees, 5-7 minutes, until marshmallows are toasted — watch closely because you do not want to burn the marshmallows. For an even creamier dip, add marshmallow cream with the milk. Enjoy this dip with graham crackers!

Simple Taco Dip

You will need:

- Cream cheese, softened (1 - 8 oz. package)
- Sour cream (1 -16 oz. container)
- Taco seasoning (1 package)
- Salsa (1 jar)
- Shredded cheese (Mexican blend)

Directions: Mix taco seasoning, sour cream and cream cheese together. Spread onto a platter, top with salsa and cheese, and enjoy!

From Brittany's kitchen

Hot Pizza Dip

You will need:

- Cream cheese, softened (1 - 8 oz. package)
- 1 tsp. Italian seasoning
- ¼ tsp. garlic powder
- Mozzarella cheese, shredded (8 oz.)
- Cheddar cheese, shredded (4 oz.)
- ½-1 cup pizza sauce
- ½ cup green bell pepper, finely chopped
- ½ cup red bell pepper, finely chopped

Directions: Combine cream cheese and seasonings. Spread mixture in the bottom of a 9-inch pie plate. Combine cheeses and sprinkle half over cream cheese layer. Spread sauce over that and top with remaining cheese. Bake at 350 degrees for 20 minutes. Serve warm with breadsticks or tortilla chips. Enjoy!

Pumpkin Dip

You will need:

- ¾ cup Libby's Pumpkin Puree
- 1 tsp. cinnamon
- 1 cup Cool Whip, thawed
- Mini marshmallows (optional)

Directions: Mix ingredients together in a microwave safe bowl. Microwave mixture for 5 minutes until warm all the way through (additional time may be needed). For added creamy texture, top with mini marshmallows midway through cooking. Cool and enjoy this dip with graham crackers!

From Katrina's kitchen

Stuffed Mushrooms Appetizers

You will need:

- Fresh mushroom buttons
- Cream cheese (1 - 8 oz. package)
- Bacon bits

Directions: Mix bacon bits (to taste) and cream cheese together. Fill mushroom buttons and bake at 350 degrees until cream cheese is soft (about 5-7 minutes). Cool and enjoy!

Hot Ham & Cheese Sliders

You will need:

- 1 package Hawaiian rolls
- 18 slices (approx.) your favorite deli ham, shaved
- 8 slices (approx.) your favorite cheese, sliced (Swiss, cheddar, colby jack or pepper jack are good options)
- 5 tbsp. butter
- ½ tsp. onion or garlic powder
- 1 tbsp. mustard
- 3 packed tsp. brown sugar
- ½ tsp Worcestershire sauce
- ¼ tsp. salt
- Poppy seeds to top (optional)

Directions: Cut rolls in half lengthwise — DO NOT SEPARATE ROLLS. Lay bottom half of rolls in an 8-by-11-inch or 9-by-13-inch pan, and evenly pile ham and cheese all over. Top with other half of rolls. Prepare sauce by heating in a small pan the butter, brown sugar, Worcestershire sauce, mustard, onion or garlic powder, and salt. Whisk just until smooth and melted. Evenly drizzle butter glaze all over sandwiches. Top with poppy seeds if desired. Cover pan with foil and bake at 350 degrees for 15 minutes. Remove foil and bake another 5 minutes. Use knife to separate sliders, and enjoy!

An automated world requires higher learning

BY LLOYD MASON

I can remember sitting around in my living room in 1990, trying to make my “new” scuzzy 800-MB hard drive (roughly the size of a kid’s shoebox) recognize a large block-access format so my computer could use this unheard of amount of space.

This required a few of my most techie friends and lots a trial and error, our minds rich with dreams of what would be possible. If we could just make these things remember commands and then execute them at the right time to benefit the human architects, then we would really have something. Even then, the robotic concept was not in any way young or new. However, for us, the goal or dream on that day was much closer.

Skip to 2015. I now make a living by working with computers, and the hard drive I referenced can now hold 36 times more information and is roughly the size of an unshelled peanut. We truly are at the intersection of robots being capable of performing the same tasks as, say, a retail or fast-food worker.

The proof is everywhere we look. The grocery store is a great example. We are now seeing quasi-robot cashiers. Most grocery stores have an aisle of self-check out machines. Who knows how long it will be before the replacement of checkout clerks altogether. We can easily imagine a conveyor belt full of items being scanned as they pass through to the turnstile, which picks the right bags and distributes your food to the right containers in the cart. Sound familiar? Automation can easily remove the human and greatly speed up our experience. That’s just a grocery run.

What if our fast food could be done in the same way? Well, that too is already here and being tested by one of many automation companies. This is — forgive the geekish glee — a very exciting concept with many avenues for personal choice. The machine in question is a robot that can not only make 360 burgers per hour, but it can do it with your choice of meat combinations and cooking preferences. The machine has fresh vegetables to slice on demand, guaranteeing the freshest possible experience for every customer.

What if this company had the forethought to automate the software controlling the burger bot? That would mean whatever delicious combo you had last time will be remembered by the burger bot wherever you’re on vacation and will be exactly like the one you had back where you live.

Burger-makers are not the only machines like this out there. In Japan, there is a company with 262 custom sushi machines. While providing for a busy lunch rush, the sushi machine makes the sushi and

distributes to a conveyor belt for human selection. Because it is run by a computer, the machine knows when sushi has been cut and keeps track of how long a particular dish has been on the treadmill and removing it once it reaches the time window dictated by safety protocols. All of this for the average price of \$1 for a lunch plate! Without the overhead of employees, the real cost of the food can be extended while providing for reasonable profit for the owner.

Now for the headline of this article: It is widely accepted that people’s jobs are being replaced by machines like the ones mentioned here. But that also means more highly skilled workers are needed to invent and build these machines, not to mention the high-tech people needed to repair them.

It goes without saying that our entire marketplace is changing. Many newer high-tech jobs are becoming available as many low-skill jobs threaten to be replaced by machines.

The solution: We must all educate ourselves. In the job market of today and beyond, there will be no possible way to avoid a job that involves using a computer. The fact is they are everywhere, and we use them to control almost everything. Flatly put, school and the preparation of oneself for this reality is the difference between a good living and being poor. It really does break down to that simple idea. Learn or be left behind. The good news is, learning comes in many forms and from many places.

Next month, we will look into the incredible number of opportunities the Internet can offer the focused learner.

’Til next time @TECH CORNER.

LLOYD MASON is the manager of information technology at Harrison Rural Electric Association. He writes monthly on technology issues affecting our cooperative and members.

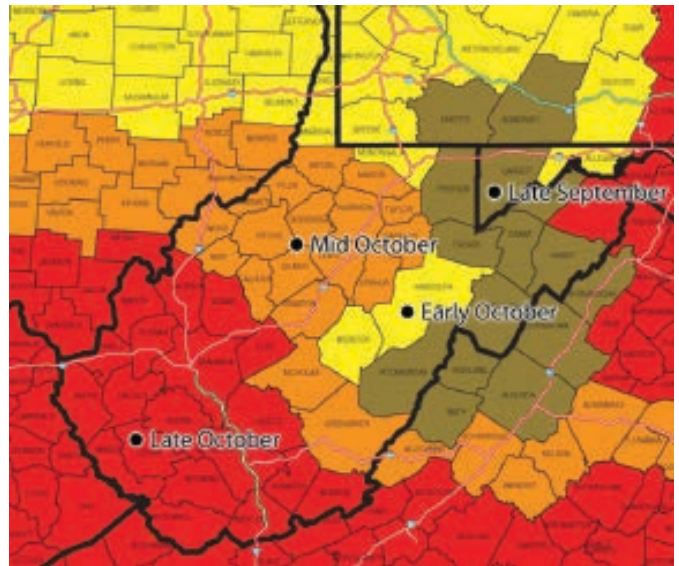


If you see this person this month, be sure to wish him a very happy birthday!

Scott Wyckoff, Line Supervisor – Oct. 13

Best times to see fall foliage in W.Va.

The fall season brings in a lot of color, warmth and flavors. Many people call the season their favorite of the year because of the vibrant color changes in nature. And West Virginia is among one of the most beautiful states to watch the foliage change from its bright green to its fall oranges and reds. So you don't miss out on the beauty, at left is a map from www.wvstateparks.com to illustrate when is the best time to catch the colors of fall in your area.



HALLOWEEN SAFETY TIPS



WALK SAFELY

- Cross the street at corners, using traffic signals and crosswalks.
- Always walk on sidewalks or paths. If there are no sidewalks, walk facing traffic as far to the left as possible. Children should walk on direct routes with the fewest street crossings.



TRICK OR TREAT WITH AN ADULT

- Children under the age of 12 should not be alone at night without adult supervision. If kids are mature enough to be without supervision, they should stick to familiar areas that are well lit and trick or treat in groups.



KEEP COSTUMES CREATIVE AND SAFE

- Decorate costumes and bags with reflective tape or stickers and, if possible, choose light colors.
- Have kids carry glow sticks or flashlights to help them see and be seen by drivers.



DRIVE EXTRA SAFELY ON HALLOWEEN

- Drive slowly, anticipate heavy pedestrian traffic and turn your headlights on earlier in the day to spot children from greater distances.
- Popular trick-or-treating hours are 5:30 p.m. to 9:30 p.m., so be especially alert to kids during those hours.



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Source: Safekids.org