



Merry Christmas



INNEC

P.O. Box 210 Iliamna, AK 99606 (907) 571-1259 1-800-571-1259 Fax: (907) 571-1752

Emergency:

(907) 227-0094 George (907) 571-7075 Robert (907) 571-7071 Scotty (907) 571-7332 Ayla (907) 571-7079 Nikki

Special Points of Interest

- If you have not received a bill by the 15th of every month please call and notify us.
- Payments are due the 21st of every month
- Late notices come out around the 12th of every month with disconnects for non-payment following a week after the 21st
 Members with ampy meters

be sure to plan ahead of time! INNEC HOURS Monday - Friday 8 am - 5 pm

Managers Report

On October 11, 2016 we had 2 fellows from NRUCFC (National Rural Utilities Cooperative Finance Corporation) visit us here in Newhalen for a board workshop. NRUCFC is the lending institution from whom we borrow money. This workshop was exclusively to discuss our electric rates and using a computer program called Compass to run various scenarios of rates and cash flow to determine what our rates need to be over the next 5 years to pay for the improvements and replacements we are doing to our distribution system.

After much discussion it was decided that we will need to raise our price of power by 8 cents per kWh.

This increase will happen in increments over the next 5 years

This is not an easy decision. We have been able to hold the same rate for many years. In fact no one can remember when the last rate increase happened. Through the huge increases in fuel costs a few years ago when other cooperatives were forced to raise rates to over a dollar a kWh, we were able to hold our rates at a flat line.

Due to our aging distribution system AND to meet the requirements of our lending institution (NRUCFC) we are now being forced to bump rates up just a little bit in order to make payments on a long term loan and to retain our TIER and Modified Debt Service Ratio.

When our current line replacement project is over in about 5 years, we will have replaced all of our underground primary power line from Newhalen to Harvey and Maria Anelon's driveway and virtually all of the underground primary in Iliamna.

This new primary line is all in conduit and chances of a line fault with the new line are virtually zero. We have also purchased 2 miles of extra primary line in conduit to enable us to identify other bad spots in our underground distribution system for replacement. We have on hand 30,000 feet of primary line that we purchased to guarantee the 6 Mile Lake crossing as well. We do not intend to replace the existing power line crossing under 6 mile lake until absolutely necessary BUT we do want to have the line on hand in case it is needed.

Any changes to our current tariff require Board of Director action. It is our plan to discuss these changes with our members through several meetings to be scheduled in the near future including our annual meeting which is scheduled for April 8, 2017.

Our next Board of Directors meeting is at 11:00 am on December 21 in the INNEC conference room in Newhalen. All interested members are welcome and encouraged to attend.



<u>December News Letter</u>



Butterball Christmas Cookies

 $1^{1}/_{2}$ cups white sugar

 $^{1}/_{2}$ cup butter

Dates to remember and Activities to attend in Newhalen/Iliamna! * December 13 - Newhalen School Christmas Play

- * December 17-18 Sisterhood Christmas Bazaar
- * December 25 Christmas Day
- * December 31 New Years Eve January 1 New Years Day
- * January 7 Orthodox Christmas Day
- * January 14 Orthodox New Years Day



Mr. Brunn's class at the bottom of the Falls near the tailrace.

Have a safe and very Merry Christmas everyone! ~Peace, Love & Happiness.~

 $\frac{1}{2}$ cup packed brown sugar $^{1}/_{2}$ cup milk 4 tablespoons cocoa 1 pinch kosher salt $\frac{1}{2}$ cup creamy peanut butter (or chunky but is seems to make a more crumbly, dry cookie) 2 teaspoons vanilla 3 cups dry quick-cooking oats Directions Add the first six ingredi-* ents into a 4-quart sauce pan. Bring to a rolling boil * and hold for 1 minute. * Remove from heat. Add peanut butter into * the hot mixture and stir until melted. * Add in vanilla. (almond extract is good also, but I only use 1/2 teaspoon al-

mond extract with 1 1/2 teaspoon vanilla extract).

* Mix in the dry oats until they are completely coated.

* Drop cookies by tablespoonfuls onto wax paper.
* Let cool until set.



<u>December Bread Basket Winner</u>

Gerald & Martha Anelon

