

The Co-Op Connection

June 2017

INNEC

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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

Mon - Fri: 8am - 5pm



Manager's Report

Thanks to everyone who attended our annual meeting on May 13. It was a great time with good food and lots of door prizes. It is always fun to visit with everyone that shows up. This year we postponed the meeting for a month due to the flu outbreak that was happening and I'm glad we did. The weather was warmer and I think it made travel much easier. I believe we will have the annual meeting in May next year as well.

As summer starts happening, we have a lot going on here at your electric coop. Don Henry will be digging in new power lines and doing other work on the electric infrastructure. We will have a few planned outages as he gets things put together. We will have the auto start feature on our diesel plant disabled so if Don inadvertently hits one of our primary lines as he is digging the diesel plant won't be trying to close into the broken line and create other problems. If the power does go out and it is unannounced, please be patient. I will make announcements on the radio as we figure out what is going on and I do try and call my board members in Nondalton to let them know what is happening and how long it will be.

At the annual meeting I talked about kids going to the hydro plant and climbing around on the rocks above the falls and asked that it please stop. We have since posted no trespassing signs at both gates on the Tazimina road and kids are still going up there. I have a crew of guys living and working up there right now and they have been chasing kids away. I want to make it very clear to parents that your kids have absolutely no business being anywhere near that power plant unless they are being supervised. It is a dangerous place and there are things up there that will kill them. Please tell your kids to stay away from there.





Summer of 2016

Newhalen Community Garden



It's that time of year. The community garden is open. The land has been tilled and various veggies are growing. Come on down and have some fun in the dirt this summer, bring your children, the garden is open to everyone. Volunteers to help with the weeding throughout the summer are greatly appreciated, there is no time set so you can come on down any time of day. If you have any questions about the garden you can contact Evelyn Trefon at (907) 444-8875 or you can stop on by the INNEC office. We look forward to an awesome harvest this year and an amazing turnout from the community!



Rows of various veggies 2016

Nondalton Community Events:

June 10th

National Lemonade Day. Come show your support to the youth for selling lemonade at the Nondalton Community Building.

June 18th - 23rd

3rd Annual Quk Tazun Outdoor Learning Camp Ages 12-18 in Kijik. The deadline for applications is June 4th contact Nondalton Tribal Council at 907-294-2257

June 29th

Kids Day Camp at the Nondalton Community Building 12-5pm

Holidays in the Month of June:

- June 9th
Donald Duck's Birthday
- June 14th
Flag Day
- June 18th
Father's Day
- June 21st
Summer Solstice
- June 4th
Independence Day
(INNEC will be closed)



May's Bread Basket Winner is Gordon Alexie

Beginning June 1st there will be an \$0.08 rate increase.

Interesting Fact about the Month of June:
President Andrew Johnson announced the purchase of Alaska from Russia, June 20, 1867

Next Board of Directors Meeting

When: July 26th, 2017
Where: Nondalton Community Building
Time: 10:30am
All interested INNEC Members are encouraged to attend

Smoky Barbecue Sauce Recipe

Yield: About 3/4 Cups



Ingredients:

- 2 Tablespoons Brown Sugar
- 2 Tablespoons Vinegar
- 1/4 cup Water
- 2 Tablespoons Butter or Margarine
- 1 Tablespoon Onions, Minced
- 1 teaspoon Seasoned Salt
- 1/2 teaspoon prepared mustard
- 1/8 teaspoon Black Pepper
- 1 Tablespoon Worcestershire Sauce
- 1/4 cup Ketchup
- 3/4 teaspoon Liquid Smoke

Preparation Directions:

- Place all ingredients, except Ketchup and Worcestershire into a saucepan
- Heat to boiling
- Reduce heat and simmer, uncovered for 15-20mins
- Stir occasionally
- Stir in Ketchup and Worcestershire Sauce
- Simmer for another 10 mins
- Baste Barbecue Sauce on your favorite meats while grilling