



Your Touchstone Energy® Cooperative 

Hi-Lites



Marcia Scott
General Manager

Phase one of two is complete!

Phase one of the building remodel project at your Mt. Vernon location is now complete. New signage has been placed on the front of the building and stone has been added for both aesthetics and repair of masonry that has deteriorated over the years.

So much of this building continues to have a strong foundation. It has served the members of the cooperative well for nearly seventy years and with continued care, will continue to do so.

The lobby is now open and the demolition of the recently acquired 53 Crownview location began in January. As weather permitted, groundwork shortly followed and contractors started making a way for a new and safer entrance/exit for our line trucks.

The interior portion of phase two includes the Management, Accounting, Engineering, and Operations Departments. A majority of the renovations on this side will include fresh paint and updated flooring with slight reconfiguration and technological advancements.

The Operations Department will have monitors on the

wall with readily available information such as outage management and locations of line trucks. This area will serve as a war room and will assist us in having as much information at our fingertips as possible when storms arise.

All workspaces will be equipped with enough power and data access to meet the ever-growing needs of technology. Gone are the days of handwritten service orders! As the needs grow and change, we are prepared to keep up the pace so that we can meet the needs of our members.

The substantial completion date for this remodel project is April 2021. We will continue to keep you updated and we look forward to showcasing your newly remodeled cooperative soon.

During the second phase of the remodel, the Manager's Department is divided between our soon-to-be Member Consult rooms and the Multipurpose Room. The Engineering Department is housed in our vehicle garage and the Operations Department is working in the lineman showup

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MISSION STATEMENT

To safely provide our member-owners with reliable electric service, superior customer service, and practical energy solutions, all at reasonable prices.

3906 Broadway
Mt. Vernon, IL 62864

618-244-5151
Toll-Free: 800-244-5151
Fax: 618-244-1496
Pay by phone:
855-385-9902

Mt. Vernon
Office Hours
Monday - Friday
7:30 a.m. - 4:30 p.m.

Salem
Office Hours
Tuesday - Thursday
7:30 a.m. - 4:30 p.m.
(Closed 12 p.m. - 1 p.m.)

BOARD OF DIRECTORS

President

Greg Vieira - Salem

Vice-President

Donnie Laird - Waltonville

Secretary/Treasurer

Sam Phillips - Salem

Tom Beyers - Odin
Phil Carson - Oakdale
Doug Knolhoff - Hoyleton
Larry Manning - Belle Rive
Rick Russell - Richview
Kathy Withers - Mt. Vernon

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room. This phase has required us to be much more creative with relocating our employees since we do not have the 53 Crownview location.

Overall, we have still managed well to find locations for all departments while also

maintaining social distancing guidelines. We couldn't be any happier with the progress of the remodel and we expect you will be pleased as well. We will continue to keep you posted on the progress in each issue of the Hi-Lites until the project is complete.

AFTER



BEFORE



AFTER



BEFORE



AFTER



BEFORE



BEFORE



AFTER



Dates to Remember

February 10, 2021

Petitions will be available on February 10, 2021, for members who wish to be nominated to run for a seat on the Tri-County Electric Cooperative Board. Petitions may be picked up in person, sent to a member by e-mail or mailed to a member, but must be filed in person.

April 12, 2021

Petitions must be filed in person along with an affidavit stating that the person filing the petition meets the qualifications to become or remain a board member. Petitions must be filed at our Mt. Vernon office no later than close of business on Monday, April 12, 2021.

July 10, 2021

Tri-County Electric Cooperative
Annual Meeting



(Above) The Multipurpose room will be used for employee safety and educational trainings as well as board meetings.



(Above) Our Engineering Department is temporarily working in our small vehicle garage, which also happens to be serving as a construction supply storage room. They will be back in their offices by April.

Taco Seasoning

Have you ever planned to make tacos and realized you didn't have the seasoning? Try making your own! It's easy and delicious!

Ingredients:

- 1 Tbsp. chili powder
- 1/4 tsp. garlic powder
- 1/4 tsp. onion powder
- 1/4 tsp. crushed red pepper flakes
- 1/4 tsp. dried oregano
- 1/2 tsp. paprika
- 1 1/2 tsp. ground cumin
- 1 tsp. sea salt
- 1 tsp. black pepper

Directions:

In a small bowl, mix together all ingredients. Store in an airtight container until ready to use. This recipe can be doubled or tripled to have multiple servings of seasoning on hand for meals. This seasoning can also be used for quesadillas, dips, and more!



WAIT! DON'T EAT THAT

Make sure food is **SAFE TO EAT** after an outage

If there is a power outage for more than an hour or two, the food in your refrigerator or freezer may not be safe to eat.

Unlike mold that visually warns you not to eat old bread or cheese, many foods do not scream *don't eat me, I'll make you sick*. They can look harmless, but bacteria growing in them can bring on a slew of symptoms like nausea, chills, cramps, vomiting, and other unwanted visitors.

During and after an outage, keep these food safety tips in mind:

- ☛ Keep refrigerator and freezer doors closed to keep in the cold air.
- ☛ Time the outage. Foods in an unopened fridge up to 4 hours should be safe to eat.*
- ☛ Know the numbers:
 - A freezer that is half full (and is kept closed) can keep foods frozen for 24 hours.*
 - A freezer that is full (and kept closed) can keep foods frozen for 48 hours.*
- ☛ Never taste food to determine if it is safe to eat: **WHEN IN DOUBT, throw it out.**
- ☛ Throw out perishable food in your refrigerator after 4 hours without power or a cold source like dry ice.
- ☛ Perishable foods include meat, fish, cut fruits and vegetables, eggs, meats and leftovers.
- ☛ Throw out any foods with unusual color, odor, or texture.

*According to the CDC

Remember, when in **DOUBT**, throw it **OUT**.

Learn more at:

**Safe
Electricity.org**[®]