

APRIL 2025

GARLAND LIGHT AND POWER CO.

ELECTRIC NEWS DELIVERED TO YOU!



APRIL



A WORD FROM OUR GM

MOLLY LYNN

Consolidation Update

At the 2024 Annual Meeting, we discussed that the Garland Board of Directors was looking into a possible consolidation with two other Wyoming cooperatives: High Plains Power in Riverton and Carbon Light and Power in Saratoga. After several committee meetings, board meetings, and many deep conversations, it was decided to discontinue discussions and remain a small, local cooperative.

Garland is a very reliable system with employees and directors who work hard to provide reliable and affordable power, along with excellent customer service. We are determined to continue this great service to all of you for many years to come.

BOARD OF DIRECTORS & LEADERSHIP

- Jerry Thompson- President
- Peggy Ruble- Vice President
- Scott Smith- Secretary/Treasurer
- Spencer George- Director
- Scott Williams- Director

- *****
- Molly Lynn- General Manager
 - Heather Lawrence- Administrative Assistant
 - Steve Reimer- Line Superintendent

office hours: Monday-Thursday 7:30 to 5
 Friday 7:30 to 11:30
 phone: 307-754-2881
 email: glp@garlandpower.org
 website: www.garlandpower.org

REMINDER - SPRING BURNING!

April 18

THANK A LINEWORKER

Lineworker
Appreciation Day

Across our service territory, many of our members are getting ready to plant. In clearing weeds and debris to begin the planting process, burning fields and ditches is one of the most frequent methods used by many people. Garland's line crews witness the damage done to poles and equipment by "controlled" burns every spring and fall. Please be aware that burning or even scorching a power pole can compromise its integrity. Please report a burned pole immediately so our crew can come inspect it.

Crunch Top Apple Pie

- 6 medium cooking apples
- 10" unbaked pastry shell
- 1 c sugar
- 1 c graham cracker crumbs
- ½ c flour
- ½ c chopped nuts
- ½ tsp cinnamon
- ¼ tsp salt & 1 cube of butter
- 1 tsp vanilla

Pare & slice apples - arrange in pastry shell - mix together sugar, graham cracker crumbs, flour, nuts, cinnamon and salt. Sprinkle mixture over apples - melt butter and pour over topping. Bake for 1 hour at 350 degrees. Serve with ice cream or whipped cream.

SUBMITTED BY TIFFANY BRANDO

TIFFANY WILL RECEIVE A \$20 BILL CREDIT

DRIVE SAFE

Sending or reading a text takes your eyes off the road for approximately 5 seconds? **Stay safe, avoid distracted driving.**

Safe
Electricity.org



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