

GARLAND LIGHT AND POWER CO.

ELECTRIC NEWS DELIVERED TO YOU!



FEBRUARY

- FEB 2: GROUND HOG DAY
- FEB 9: CHOCOLATE DAY
- FEB 12: LINCOLN'S BIRTHDAY
- FEB 14: VALENTINE'S DAY
- FEB 17: PRESIDENTS' DAY
- FEB 22: WASHINGTON'S BIRTHDAY
- FEB 26: READ METERS



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 - Office Administrator
- Lindsey Kawcak - Member Services/Office Asst.
- Steve Reimer- Line Superintendent
- Todd Lawson - Journeyman Lineman
- Josh Serr - Journeyman Lineman
- Jason Fields - Journeyman Lineman
- *****
- Office Hours: Monday-Thursday 7:30 to 5:00
- Friday 7:30 to 11:30
- Phone: 307-754-2881
- Email: glp@garlandpower.org
- Website: www.garlandpower.org

NEW RATE SCHEDULE

Effective March 1, 2026

RATE CLASS	CURRENT RATE	NEW RATE
General Service Single-Phase		
Basic Charge	\$48.00	\$50.00
Energy Charge per kWh	\$0.1230	\$0.1314
Irrigation		
Basic Charge (Annual)		
25 Horsepower or less	\$336.00	\$350.00
Over 25 Horsepower	\$612.00	\$650.00
Horsepower Charge per Installed Horsepower per year	\$19.00	\$20.00
First 150 kWh per HP	\$0.175390	\$0.1700
Next 150 kWh per HP	\$0.131077	\$0.1700
Over 300 kWh per HP	\$0.090429	\$0.1700
General Service Over 25 kVa		
Basic Charge	\$70.50	\$75.00
Demand Charge per kW	\$6.55	\$10.00
First 200 kWh per kW	\$0.138866	\$0.1250
Next 200 kWh per kW	\$0.101309	\$0.1250
Over 400 kWh per kW	\$0.071472	\$0.1250
Net Metering Service	Avoided Cost	No Change

CHEWY BROWNIE COOKIES

Main Ingredients

- ¾ cup shortening
- 1 ½ cups packed light brown sugar
- 1 Tbsp water
- 1 tsp vanilla extract
- 2 eggs
- 1 ½ cups all-purpose flour
- 2 cups **HERSHEY'S SPECIAL DARK Mildly Sweet Chocolate Chips** or HERSHEY'S Semi-Sweet Chocolate Chips (12 oz pkg.)
- ½ tsp salt
- ¼ tsp baking soda
- ½ cup **HERSHEY'S Cocoa** or HERSHEY'S SPECIAL DARK Cocoa
- ¼ cup walnuts chopped (optional)



1. Heat oven to 375°F.

2. Beat shortening, brown sugar, water and vanilla in large bowl on medium speed of mixer until well blended. Add eggs; beat well.

3. Stir together flour, cocoa, salt and baking soda. Gradually add to sugar mixture, beating on low speed just until blended. Stir in chocolate chips. Drop by rounded tablespoons 2 inches apart onto ungreased cookie sheet. Sprinkle chopped walnuts on each cookie, pressing down lightly.

4. Bake 7 to 9 minutes or until cookies are set. Cookies will appear soft and moist. Do NOT over bake. Cool 2 minutes; remove from cookie sheet to wire rack. Cool completely.

Recipe found on Hersheyland.com



Annual Meeting
March 12, 2026
Park County Fairgrounds
Heart Mountain Center
Registration 5PM

CHANGE YOUR AIR FILTER

Regularly changing your air filter helps your HVAC system run more efficiently.

Safe Electricity.org®



A Touchstone Energy® Cooperative

THIS INSTITUTION IS AN EQUAL OPPORTUNITY PROVIDER AND EMPLOYER.