

GARLAND LIGHT AND POWER CO.

ELECTRIC NEWS DELIVERED TO YOU!



SEPTEMBER

- 1-LABOR DAY
- 13-POSITIVE THINKING DAY
- 21-WORLD GRATITUDE DAY
- 22-FIRST DAY OF FALL
- 30-GARLAND READS YOUR METER



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
 Steve Reimer- Line Superintendent

Office hours: Monday-Thursday 7:00 to 5:30
 Friday Closed
 Phone: 307-754-2881
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CAPITAL CREDIT ALLOCATIONS



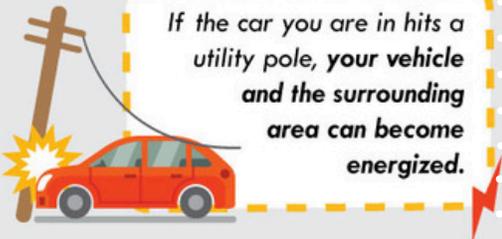
AT YOUR MEMBER OWNED COOPERATIVE WE ARE ALWAYS WORKING FOR YOU. ONE OF THE WAYS IS THROUGH CAPITAL CREDITS. THE PROCESS IS OUTLINED ABOVE SHOWING HOW CAPITAL CREDITS ARE EARNED, USED, ALLOCATED AND ULTIMATELY RETURNED TO YOU! PLEASE REFER TO YOUR SEPTEMBER BILL FOR THE ALLOCATION NOTICE.



KNOW WHAT TO DO



if in an Auto Accident with Power Lines



If the car you are in hits a utility pole, your vehicle and the surrounding area can become energized.

Even if you do not touch lines or equipment, you can still be killed or seriously injured.



1. Do NOT leave the car, and warn others to stay away.

2. Call 911 to have the utility notified.



3. Wait until a utility professional has told you it is safe.



The **only** reason to exit the vehicle is **if it's on fire.**

If the car is on fire, jump clear of the vehicle: **with feet together, and without touching the car and the ground at the same time.**



Continue to **hop away** with your feet together as far as you can.



Learn more at

 Safe Electricity.org

EASY ENCHILADA RECIPE

RECIPE PROVIDED BY LOVEANDLEMONS.COM

1½ CUPS ENCHILADA SAUCE

8 CORN TORTILLAS

1¼ CUPS SHREDDED SHARP CHEDDAR CHEESE

1¼ CUPS SHREDDED MONTEREY JACK CHEESE

8 OUNCES OAXACA CHEESE, TORN

1 CUP COOKED BLACK BEANS, DRAINED AND RINSED

1 JALAPEÑO PEPPER, THINLY SLICED

½ CUP CHOPPED FRESH CILANTRO

½ AVOCADO, DICED

½ LIME, FOR SQUEEZING



PREHEAT THE OVEN TO 350°F AND SPREAD ½ CUP OF THE ENCHILADA SAUCE ON THE BOTTOM OF A 9X13-INCH BAKING DISH.

IF YOUR TORTILLAS ARE TOO STIFF TO ROLL WITHOUT CRACKING, WRAP THEM IN A DAMP TOWEL AND WARM THEM FOR A FEW SECONDS IN THE MICROWAVE. IN A SMALL BOWL, MIX TOGETHER ¾ CUP OF THE CHEDDAR CHEESE AND ¾ CUP OF THE JACK CHEESE.

FILL A TORTILLA WITH SOME OF THE CHEESE BLEND AND SOME OF THE OAXACA CHEESE, AND BLACK BEANS. ROLL THE TORTILLA CLOSED AND PLACE IT SEAM SIDE DOWN IN THE PREPARED BAKING DISH.

REPEAT WITH THE REMAINING TORTILLAS. POUR THE REMAINING 1 CUP SAUCE ON TOP OF THE ENCHILADAS, LEAVING THE EDGES OF THE TORTILLAS BARE, IF DESIRED.

TOP WITH THE REMAINING ½ CUP CHEDDAR CHEESE AND ½ CUP JACK CHEESE. BAKE, UNCOVERED, FOR 20 MINUTES, OR UNTIL THE CHEESE IS MELTED AND THE EDGES OF THE TORTILLAS ARE CRISP. REMOVE FROM THE OVEN AND LET COOL SLIGHTLY, THEN TOP WITH JALAPEÑO SLICES, CILANTRO, AVOCADO, AND SQUEEZES OF LIME AND SERVE.

