

JULY 2026

GARLAND LIGHT AND POWER CO.

ELECTRIC NEWS DELIVERED TO YOU!



JULY

- 4 - INDEPENDENCE DAY
- 6 - OFFICE CLOSED-HOLIDAY OBSERVED
- 21 - FIRST DAY OF SUMMER
- 21 - FATHER'S DAY
- 30 - GARLAND READS YOUR METER

BOARD OF DIRECTORS & LEADERSHIP

Peggy Ruble - President
Spencer George - Vice President
Scott Smith - Secretary/Treasurer
Jerry Thompson - 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 7:00 to 5:30pm
Friday CLOSED
Phone: 307-754-2881
Email: glp@garlandpower.org
Website: www.garlandpower.org

ATTENTION

In partnership with our power supplier
Tri State, we offer rebates to our
members on electric yard equipment,
energy star appliances, and heat
pumps! Ask us how to qualify!



Smoky Corn on the Cob

INGREDIENTS

4 EARS FRESH CORN ON THE COB

4 TBSP UNSALTED BUTTER

2 TSP SMOKED PAPRIKA

1 TSP GARLIC POWDER

SALT TO TASTE

PEPPER TO TASTE

FRESH PARSLEY, CHOPPED (FOR GARNISH)



1. PEEL BACK THE HUSKS OF THE CORN, KEEPING THEM ATTACHED AT THE BASE. REMOVE ALL SILKS, THEN FOLD HUSKS BACK AND SOAK IN WATER FOR 30 MINUTES.
2. PREHEAT YOUR GRILL TO MEDIUM-HIGH HEAT.
3. AFTER SOAKING, REMOVE CORN FROM WATER AND PAT DRY. SPREAD BUTTER OVER EACH EAR, THEN SEASON WITH SMOKED PAPRIKA, GARLIC POWDER, SALT, AND PEPPER.
4. PLACE CORN ON THE GRILL GRATES, CLOSE THE LID, AND COOK FOR ABOUT 10-15 MINUTES, TURNING OCCASIONALLY UNTIL TENDER AND CHARRED.
5. CAREFULLY REMOVE FROM GRILL USING TONGS AND SPRINKLE WITH CHOPPED PARSLEY BEFORE SERVING.

HEAT UP THE GRILL

TO SAVE ENERGY THIS SUMMER

Using your grill in the great outdoors helps lower your energy bill. If you cook outside, less energy is needed to cool your kitchen.



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