

MARCH 2026

# GARLAND LIGHT AND POWER CO.

ELECTRIC NEWS DELIVERED TO YOU!



## MARCH

- MAR 08: DAYLIGHT SAVINGS TIME
- MAR 12: ANNUAL MEETING
- MAR 17: SAINT PATRICKS DAY
- MAR 20: SPRING BEGINS
- MAR 31 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



**2026 Annual Meeting**  
**Thursday, March 12<sup>th</sup>**  
**Heart Mountain Hall**  
**Park County Fairgrounds**  
**Registration begins at 5PM**



The meal will be prepared and served by Catering with Joy.  
 Members in attendance will receive a \$30 bill credit.  
 Progressive Drawing is \$500.00 this year!  
 Door Prizes and Give Aways!

# IRISH BEEF STEW

## Ingredients

- 1 1/4 pounds well-marbled chuck beef stew meat, cut into 1 1/2-inch chunks
- 3 teaspoons salt, or to taste
- 1/4 cup extra virgin olive oil
- 6 garlic cloves, minced
- 4 cups beef stock
- 2 cups water
- 1 cup Guinness extra stout
- 1 cup hearty red wine
- 2 tablespoons tomato paste
- 1 tablespoon sugar
- 1 tablespoon dried thyme
- 1 tablespoon Worcestershire sauce
- 2 bay leaves
- 2 tablespoons butter
- 3 pounds russet potatoes, peeled, cut into 1/2-inch pieces (about 7 cups)
- 1 large onion, chopped (1 1/2 to 2 cups)
- 3 to 4 carrots or parsnips, cut into 1/2-inch pieces (2 cups)
- 1/2 teaspoon freshly ground black pepper
- 2 tablespoons chopped fresh parsley



-Sprinkle about a teaspoon of salt over the beef pieces.

Heat the olive oil in a large (6 to 8 quart), thick-bottomed pot over medium-high heat. Pat the beef dry with paper towels. Add the beef (do not crowd the pan, or the meat will steam and not brown) and cook, without stirring. Brown both sides.

-Add garlic to the pot with the beef and sauté 30 seconds or until fragrant. Add the beef stock, water, Guinness, red wine, tomato paste, sugar, thyme, Worcestershire sauce, and bay leaves. Stir to combine. Bring mixture to a simmer. Reduce heat to the lowest setting, then cover and cook at a bare simmer for 1 hour, stirring occasionally.

-While the pot of meat and stock is simmering, melt the butter in another pot over medium heat. Add the onions and carrots. Sauté the onions and carrots until the onions are golden, about 15 minutes. Set aside until the beef stew in step 2 has simmered for one hour.

Add the onions, carrots, and the potatoes to the beef stew. Add black pepper and two teaspoons of salt. Simmer uncovered until vegetables and beef are very tender, about 40 minutes. Discard the bay leaves. Tilt pan and spoon off any excess fat.

-Serve, salt and pepper to taste.

Recipe found:

[https://www.simplyrecipes.com/recipes/irish\\_beef\\_stew/](https://www.simplyrecipes.com/recipes/irish_beef_stew/)



## BRILLIANT WAYS TO SAVE

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## Spring Forward DAYLIGHT

SAVING TIME STARTS  
SET YOUR CLOCKS AHEAD ONE HOUR



A Touchstone Energy® Cooperative

THIS INSTITUTION IS AN EQUAL OPPORTUNITY PROVIDER  
AND EMPLOYER.