



COOPERATIVE CONNECTIONS



Kuchen Country

**German Delicacy
Celebrates 25 Years as
South Dakota's Official
Dessert**

Pages 8-9

Swimming Safely
Pages 12-13

Capital Credit Allocation Notices



Valerie Marso
Chief Financial Officer

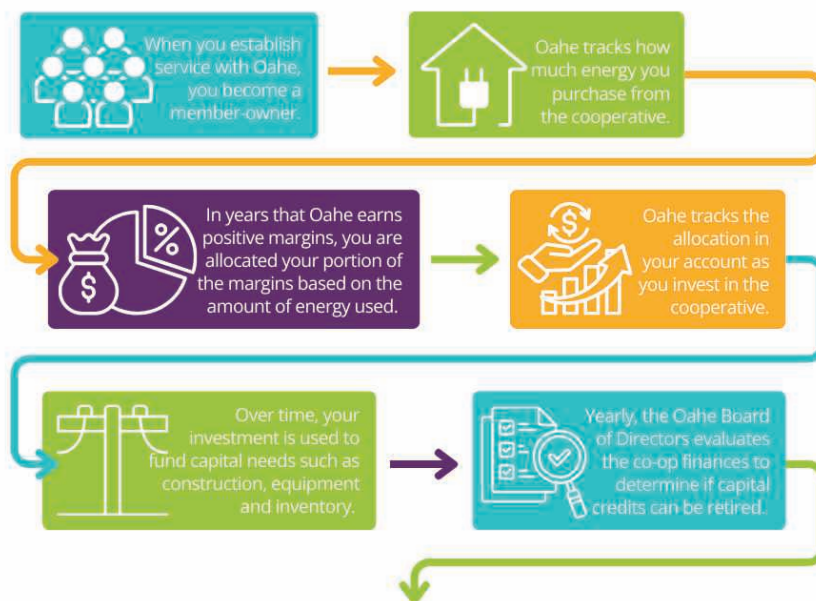
If you purchased energy from Oahe Electric Cooperative in 2024, you will see a special note on your May billing statement (delivered in June) about capital credits. It simply says, “Capital Credit Patronage Allocation 2024.”

The allocation notice outlines your equity in the Cooperative. If you have more than one account, the amounts from all your accounts are combined and the total allocation will appear only on your main membership account.

Former Oahe Electric Cooperative members who purchased energy in 2024 and are now inactive were mailed a separate capital credit allocation statement.

Please be sure to notify us of any address changes.

OAHE ELECTRIC COOPERATIVE CAPITAL CREDIT ALLOCATION PROCESS



Your investment in Oahe Electric is returned!

Thank You Notes

We've received several more thank you letters addressed to Oahe Electric...

Happy Birthday!

I was sitting in the kitchen at the ranch 9 miles south of Canning when the first time we were able to flip a switch and blow out the lamp- thank you.

And thank for still making things better for all of us.

- Korkow Families

Thank you for your sponsorship!
HHS Post Prom 2025



Dear Oahe Electric,

I would like to thank you for my selection as a scholarship recipient. I thank you for your support of my higher education and future. I will certainly put the scholarship to good use. Additionally, I would like to thank you for all the work done to improve our communities.

Thanks again!

Sincerely,

Sheridan Voorhees

*Thank you for your sponsorship!
- Highmore-Harold Post Prom 2025*

COOPERATIVE CONNECTIONS

OAHE ELECTRIC

(USPS No. 019-042)

Board of Directors:

James Feller – Assistant Secretary
605.962.6207
Brandon Haag – President
605.215.6758
Ryan Noyes – Treasurer
605.280.3500
Ross Sperry – Secretary
605.280.7770
Kirk Yackley – Vice President
605.258.2412

Employees:

Tyler Arbach – Journeyman Lineman
Austin Bergeson – Journeyman Lineman
Mark Bruning – Line Foreman
Matt Eldridge – Chief Operations Officer
Trudie Feldman – Custodian
Brady Gaer – Journeyman Lineman
Sidney Geigle – Journeyman Lineman
Sam Irvine – Executive Services Specialist
Megan Jaeger – Membership Director
Les Job – Journeyman Lineman
Jordan Lamb – Chief Executive Officer
Dan Lettau – Journeyman Lineman
Steve Long – Power Supply Specialist
Valerie Marso – Chief Financial Officer
Tory Smith – Journeyman Lineman

OAHE ELECTRIC COOPERATIVE CONNECTIONS is published monthly by Oahe Electric Cooperative, Inc., PO Box 216, 102 S. Canford, Blunt, SD 57522, for its members. Families subscribe to Oahe Electric Cooperative Connections as part of their electric cooperative membership. Oahe Electric Cooperative Connections' purpose is to provide reliable, helpful information to Oahe Electric Cooperative members on matters pertaining to rural electrification and better rural living. Subscription information: Electric cooperative members devote 50 cents from their monthly electric payments for a subscription. Nonmember subscriptions are available for \$12 annually. Periodicals Postage Paid at Blunt, SD 57522 and at additional mailing offices.

POSTMASTER: Send address changes to Oahe Electric Cooperative Connections, PO Box 216, Blunt, SD 57522-0216; telephone (605) 962-6243; fax (605) 962-6306; e-mail oahe@oaheelectric.com; www.oaheelectric.com

Our Mission

Oahe Electric delivers high quality, low-cost electric service to our local member-owners. As a Touchstone Energy® Cooperative, we are committed to meeting the highest standards of customer satisfaction. We do business with accountability, integrity, innovation and commitment to community. As an electric co-op, we are part of America's most trusted network of high quality energy providers.

Congratulations to Class of 2025

Electric Cooperative extends its heartfelt congratulations to all our graduating seniors. This is a remarkable milestone, and we are proud of your dedication and perseverance.

After years of hard work, long nights of study, and countless challenges, you've earned your diplomas—and every bit of recognition that comes with them.

As you step into the next chapter of your journey, we wish you continued success, fulfillment, and happiness in all that lies ahead. Your future is bright, and we're excited to see where it takes you.

Annual Meeting Sept. 13

It's hard to believe, but "that time of the year" has come around very quickly! It's time to start planning the annual meeting!

As a member of a cooperative, it is important to attend annual meetings in order to keep abreast of the happenings occurring here. Because remember – it's your cooperative and you are a member owner. Also, Oahe Electric is very interested in your thoughts or ideas concerning our annual meeting. If there is something that you would like to share, any ideas for changes, etc., please let us know!

So please mark your calendars for Oahe Electric Cooperative's 74th annual meeting in September!

5 WAYS to Reduce Use During Extreme Heat

During periods of extreme heat, the demand for electricity can skyrocket, placing additional strain on the grid. By working together to lower our electricity use, we can reduce pressure on the grid.

Here are five effective ways to lower use at home.

1. **Raise your thermostat** setting a few degrees higher than usual. Every degree can reduce cooling energy consumption.
2. **Cook with smaller appliances** to save energy and reduce heat gain in the kitchen.
3. **Keep blinds, curtains and shades closed** during the hottest part of the day to block direct sunlight.
4. **Use fans** to circulate air, which can make you feel cooler without needing to lower the thermostat.
5. Shift activities that require a lot of energy consumption to **off-peak hours** when demand is lower.



Summer Safety

Mosquitoes and Ticks

Source: American Red Cross

Don't let mosquitoes and ticks ruin your carefree summer fun. As we spend more time outdoors for activities like camping, hiking, swimming, picnicking and barbecuing, there is a greater chance of getting bitten by mosquitoes and ticks. According to the American Mosquito Control Association there are 176 known species of mosquito in the U.S. – putting Americans at risk from coast to coast. And while mosquitoes may be the most obvious detractor from summer fun – ticks are silent but dangerous. Most active during warmer months (April to September), it is especially important to be vigilant of blacklegged ticks, more commonly known as deer ticks, especially if you live in the Northeast, Mid-Atlantic, North-central or Northwest.

Mosquitoes and ticks are more than just itchy and annoying – if infected, these pests can pose a major health risk to people by possibly transmitting diseases. Follow these tips to prevent mosquito and tick bites this summer:

- Use insect repellents containing DEET (N, N-diethyl-meta-toluamide) when you are outdoors. Be sure to follow the directions on the package.
- Consider staying indoors at dusk and dawn, when mosquitoes are most active.
- Wear long-sleeved shirts and long pants and tuck your pant legs into your socks or boots.



Photo by Jimmy Chan

- Use a rubber band or tape to hold pants against socks so that nothing can get under clothing.
- Tuck your shirt into your pants. Wear light-colored clothing to make it easier to see tiny insects or ticks.
- When hiking in woods and fields, stay in the middle of trails. Avoid underbrush and tall grass.
- If you are outdoors for a long time, check yourself several times during the day. Especially check in hairy areas of the body like the back of the neck and the scalp line.
- Inspect yourself carefully for insects or ticks after being outdoors or have someone else do it.
- If you have pets that go outdoors, spray with repellent made for their breed/type. Apply the repellent according to the label and check your pet for ticks often.
- Get rid of mosquito breeding sites by emptying sources of standing water outside of the home, such as from flowerpots, buckets and barrels.



"Never Touch a Power Line!!"

Kashton Schecher, Age 7

Kashton cautions readers not to touch power lines. Thank you for your picture, Kashton! Kashton's parents are Brad and Brooke Schecher from Bison, S.D.

Kids, send your drawing with an electrical safety tip to your local electric cooperative (address found on Page 3). If your poster is published, you'll receive a prize. All entries must include your name, age, mailing address and the names of your parents. Colored drawings are encouraged.

SOUPS & SALADS

GERMAN KRAUT SOUP

Ingredients:

2 pork steaks
Water
1 diced onion
3 stalks celery
1 large carrot
Butter
6 diced potatoes
1 qt. sauerkraut
3 cups heavy cream
Salt and pepper (to taste)

Method

Gently simmer pork steaks in about three cups of water until done. (You can substitute other meat you have on hand – left over roasts or Polish sausage is nice). Dice meat. Sauté onion, celery and carrots in butter. In a Crock-Pot, add four cups of water, potatoes, sautéed veggies, diced meat and sauerkraut. Cook on low four to six hours until potatoes are tender. Add cream, salt and pepper. Transfer to a serving dish to share and enjoy!

Kari Bevers
Cotington-Clark Electric Member

BLACK BEAN SALAD

Ingredients:

3 tbsps. lemon juice
1 clove garlic (minced)
1/2 tsp. salt
1/4 tsp. pepper
3/4 tsp. ground cumin
2 tbsps. olive oil
(2)15 oz. cans black beans (drained and rinsed)
1 pt. cherry tomatoes (halved)
4 scallions or green onions
1 yellow or green bell pepper (cut into thin strips)
3 tbsps. fresh cilantro or parsley (chopped)

Method

In a small bowl, stir together lemon juice, garlic, salt, pepper and cumin until salt is dissolved. Slowly whisk in oil until dressing mixture thickens. In a large bowl combine beans, tomatoes, scallions or onions, peppers and cilantro or parsley. Toss with dressing to coat. Let stand at least 15 minutes before serving. *Makes 6 servings.

Reta Eidem
Clay-Union Electric Member

LASAGNA SOUP

Ingredients:

1 lb. lean ground beef
1 cup chopped onion
1 can (28 oz.) petite diced tomatoes, undrained
1 can (15 oz.) tomato sauce
2 tbsp. garlic, herb and black pepper and sea salt all purpose seasoning
1 container (32 oz.) chicken stock, (4 cups)
8 oz. (about 10) lasagna noodles, broken into small pieces

Method

Brown ground beef in large saucepan on medium heat. Drain fat. Add onion; cook and stir 2 to 3 minutes or until softened.

Stir in tomatoes, tomato sauce, Seasoning and stock. Bring to boil. Add lasagna noodle pieces; cook 6 to 7 minutes or until noodles are tender.

Ladle soup into serving bowls. Serve with dollops of ricotta cheese and sprinkle with shredded mozzarella cheese, if desired.

McCormick.com

Please send your favorite recipes to your local electric cooperative (address found on Page 3). Each recipe printed will be entered into a drawing for a prize in December 2025. All entries must include your name, mailing address, phone number and cooperative name.

Oahe Electric to Hold Director Elections

The annual meeting of the members of Oahe Electric Cooperative, Inc. will be held on September 13, 2025.

During the annual meeting, the members present will be electing two board members to fill two, three-year position. Any individual who satisfies the qualifications and complies with the nominating procedures set forth below, should be prepared to:

- Attend regular monthly board meetings held at Oahe Electric headquarters in Blunt, SD.
- Attend annual and other special meetings as needed
- Attend director seminars or other outside meetings that provide necessary education on matters related to financing, electric rates, power requirements and legal issues of concern to rural electric members
- Provide an important and necessary link between member-owners and management staff of the Cooperative
- Serve as an extension of the rights and responsibilities of the cooperative member-owner. Joining with other directors of the cooperative, they try with honesty, consistency, and good conscience to make decisions and set policy for the cooperative which are in the best interests of the cooperative and the membership as a whole

Petitions are available at the headquarters in Blunt. Should there be any questions concerning the bylaw procedures or if you would like to request a petition, feel free to call or stop in at the office.

Petitions are due by July 30, 2025.

TIPS TO AVOID ENERGY SCAMS



Some scammers will pose as utility workers or contractors affiliated with your electric utility by knocking on your door and claiming to be employed or hired by the utility company. They may claim they were hired to reset, repair, replace or inspect your electric meter or other utility-related device. If a utility employee or authorized contractor needs access to your home, we will schedule an appointment in advance, and proper identification will be provided for your review.

Source: Utilities United Against Scams



Bylaws Governing Director Elections

Section 4. Qualifications. No person shall be eligible to become or remain a Director or to hold any position of trust in the Cooperative who:

1. It is not a member and a bona fide resident of the area served by the Cooperative; or
2. Is in any way employed by or financially interested in a competing enterprise, a business selling electric energy or supplies to the Cooperative, or a business primarily engaged in selling electrical or plumbing appliances, fixtures or supplies to the members of the Cooperative; or
3. Is an employee of the Cooperative, or who has, within five years of the proposed election or appointment, been an employee of the Cooperative.

The determination of residency, as required by this section, shall be determined by application of objective criteria to be set forth in policy adopted by the Board of Directors.

Section 5. Nominations. Any Fifteen (15) or more members acting together may make nominations by petition received at the principal office of the Cooperative not less than forty-five (45) days prior to the meeting and the Secretary shall post such nominations at the principal office of the Cooperative. The Secretary shall mail with the notice of the meeting, or separately, but at least 10 days before the date of the meeting, a statement of the number of Directors to be elected and the names and addresses of the candidates nominated by petition. There shall be no nominations from the floor unless no petition has been filed for a vacancy. In that event only, nomination shall be taken from the floor for that vacancy, and nominations shall not be closed until at least one minute has passed during which no additional nomination has been made. No member may nominate more than one candidate.

Independent Audit Confirms Financial Integrity

Each year, Oahe Electric Cooperative undergoes a thorough audit conducted by an independent accounting firm. In their most recent audit, the firm confirmed that the cooperative's financial statements accurately reflect the results of our operations and cash flows, with no material misstatements identified.

The audit also verified that Oahe Electric remains fully compliant with Government Auditing Standards issued by the Comptroller General of the United States, as well as with generally accepted accounting principles (GAAP).

This annual review ensures transparency and accountability, reaffirming our commitment to sound financial management and responsible stewardship of our members' resources.

PRAIRIE PAGEANTRY

Birding in the National Grasslands

Frank Turner

frank.turner@sdrea.coop

Pierre locals Mary Turner and her husband, Randy, rose an hour before sunrise on a brisk April morning to witness a curious natural phenomenon in South Dakota's National Grasslands. Guided by the light of a full moon, the two amateur birders traveled 10 miles south of Fort Pierre and hiked to a secluded location in the rolling plains, where they tucked themselves into a small, camouflaged shelter known as a viewing blind.

Mary and Randy were at the center of a spring lek – one of the prairie's most striking mating displays – where two closely related species of grouse, the greater prairie chickens and sharp-tailed grouse, gather at dawn in a specific location to compete for the attention of a suitable mate.

As the sun's glow overtook the prairie, the booming calls and fluttering dances of the two closely related birds began to echo across the grassland.

"This experience has been on my bucket list for almost 15 years," Mary said. "Pheasants were introduced here, but grouse are native – they've always been a part of this land, and the lek is proof of that connection."

The prairie doesn't just host the lek, it defines it. Before the females arrive, the males compete for alpha status by laying claim to the hotly contested ground at the center of the lek. Positioning is everything. What follows is a series of tense showdowns – staring matches, fluttering wings, bickering squabbles and the brandishing of talons – as each contender fights to control the prime real estate.



Two greater prairie chickens contend for their position in the lek.

Photo by Frank Turner



Mary Turner stands in front of the viewing blind used to observe a lek of sharp-tailed grouse and greater prairie-chicken.

Photo by Frank Turner

Once a dominant male is established, nearly all females will mate with him.

When the females arrive, the ritual transforms into a bid to impress. Male greater prairie-chickens fan their square tails, puff out their bright orange air sacs and take a "nuptial bow," lowering their heads to the ground. Male sharp-tail grouse stick their distractive sharp tails into the air and pump their feet in a pitter-patter dance.

"It's normal to see both sharp-tailed grouse and the greater prairie chicken in the same lek, because they are looking for the same conditions," said David Swanson, an ornithology professor at the University of South Dakota. "They are closely related. You can get even get a hybrid between the two, but it reduces the reproductive viability of their offspring."

The Turners estimated that, over a few hours, they watched nearly 50 greater prairie chickens and sharp-tailed grouse join the display.

Randy called the morning unforgettable. "We were so close to the experience that the grouse were jumping up onto the blind," he said, laughing.

Their adventure was made possible through the U.S. Forest Service's Prairie Grouse Viewing Blind Program, which provides access to the viewing blind, the geographic location of the spring lek and the viewing etiquette required to properly observe the prairie pageantry. Although reservations are required through the Fort Pierre National Grassland office, the experience is completely free of charge to the public – benefiting bird enthusiasts, conservationists, wildlife photographers and even reporters.

Mary said the experience revealed a whole new facet of appreciation for the National Grasslands and conservation.

"It's a treasure that's in our back yard," she said. "This experience revealed how important the grasslands are for this species and our well being too. I would do it again in a heartbeat."



Pietz's Kuchen Kitchen & Specialties employees Amanda Garcia and Myra Bachman with owners Lori and Roger Pietz.
Photo by Jacob Boyko

SOUTH DAKOTA IS KUCHEN COUNTRY

German Delicacy Celebrates 25 Years as State's Official Dessert

Jacob Boyko

jacob.boyko@sdrea.coop

On a brisk spring morning, balls of dough rise hours before the sun. One at a time, they're placed onto a press and flattened before being positioned into tins. Carefully, Lori Pietz ladles custard overtop, sprinkles in fruit, and passes off a tray of the desserts to her husband, Roger, for baking. As Roger pulls open the door of the stainless steel commercial oven, a wave of heat emanates across the kitchen. He slides the tray of five desserts onto a shelf in the oven, then removes another tray and sets it aside to cool before they begin packaging.

Roger and Lori will repeat this process at least 100 more times this morning to keep up with their customers' orders.

In the town of Scotland, northwest of Yankton, Pietz's Kuchen Kitchen & Specialties is one business that has turned South Dakotans' love for kuchen – a

delectable unification of cake, custard and pie – into a thriving business.

Kuchen, the German word for cake, has been a staple at European kitchen tables for centuries. The delicacy has stood the test of time, continuing to serve as a tea-time – or any-time – favorite across cultures and continents, especially right here in South Dakota.

"I think it's because of the population, because the greatest proportion of immigrants (in South Dakota) are the Germans from Russia," co-owner Lori Pietz said of kuchen's popularity. "There are German areas, there are Czech areas, there are Norwegian areas — but there are a lot of Germans from Russia."

Roger comes from one of those German-Russian families where the tradition of baking homemade kuchen has been passed down for generations.

"I watched my mother make kuchen as a little kid," Roger remembered. "I'd stand a little ways from the oven and I'd watch

her make it and I loved it."

Staying true to his German-Russian roots, Roger's love for kuchen never faded. After marrying Lori, Roger remembers telling her that if he could ever recreate his mother's kuchen recipe, he could probably market it and sell it.

Owning a kuchen shop was always a retirement dream, the couple recalled. But after going through several farm accidents, the Pietzs' decided to pivot in 2008. Trading plows for whisks, Pietz's Kuchen became a reality.

The operation quickly outgrew their make-shift basement kitchen, so Roger and Lori opened up a storefront and commercial kitchen in the nearby town of Scotland in 2011.

Today, the store ships an estimated 2,500 kuchen monthly to grocery stores, butcher shops, and restaurants across South Dakota and the Midwest.

Roger and Lori's kuchen offerings range from Americanized options – blueberry, peach, strawberry – to the more traditional blends of 18th and 19th century Europe, including rhubarb,

prune and cottage cheese.

Lori explained that historically kuchen was made using ingredients that were readily available, making it the ideal comfort-food and cultural dish for immigrants building their lives on South Dakota farms.

“There are a lot of Germans from Russia who brought rhubarb over with them, so they made a lot of rhubarb kuchen,” Lori said. “Flour and sugar were available, and they all had chickens and cows, so that’s kind of how it kept going.”

Lori didn’t grow up eating much kuchen. Her mother, who was of Czech descent, favored fluffy pastries called kolaches – filled with jam, poppy seeds or cream cheese.

But once Lori joined the Pietz family, she saw an opportunity to bridge both traditions. Drawing on the popularity of poppy seed kolaches in the Czech community, she created a Czech-inspired twist: poppy seed kuchen.

“There’s a lot of Czech people out there that like poppy seed kolaches,” Roger said. “And when they hear there’s poppy seed kuchen, they’re buying it.”

Kuchen’s footprint in South Dakota extends far beyond Scotland. Annual events like the Kuchen Festival in Delmont and Schmeckfest in Freeman invite locals and visitors alike to sample a variety of recipes and baking styles.

In McPherson County, the town of Eureka also has a reputation for being a kuchen-tasting hot spot, with several local kitchens offering their own takes on the dish.

South Dakotans’ love for kuchen runs so deep that it’s been codified into law; In 2000, State Sen. James Lawler, whose district included Eureka, helped lead the charge in Pierre to designate kuchen as the official state dessert.

Lawler, who once served as a judge for a local kuchen contest in Eureka, said the bill was part of a broader push to support local industries and breathe new life into small towns.

“The town of Eureka really got behind me and supported that bill,” Lawler recalled. “Those women up there got together and made enough kuchen for the whole legislature, and we fed them all and got the bill passed.”

A framed commemorative print of that bill hangs on the wall by the checkout counter in Roger and Lori’s shop – a tribute to all of the kuchen fans who have made their business what it is today.

“If you asked me 15 years ago what our business was going to be...I’d have said we’d sell a few,” Roger laughed. “I thought if it flopped, my friends would buy some from me and they wouldn’t let me down. Never did I anticipate this. Never. It’s just unbelievable.”

The Germans From Russia

In the 18th and 19th centuries, Russian leaders made an appeal to German families to emigrate to Russia, promising land, religious freedom and military service exemptions.

According to the Prairie Public Broadcasting documentary, *The Germans From Russia: Children of the Steppe*, Children of the Prairie, the first wave of German immigrants arrived in 1764 during the reign of Catherine the Great. For Catherine, this was strategic; adding population to the sparser areas of her empire not only developed Russia’s agricultural economy, but also helped create a buffer against invaders from central Asia.

The settlements dotted the Volga River in Russia and the Black Sea in modern Ukraine and Crimea. The German villages closely resembled the communities they left behind as well as the ones they’d later build on the American prairie, with distinct churches and earth-brick houses.

While the Germans held onto their language, culture, and customs, Slavic influence gives the Germans from Russia a distinct identity. One notable difference is in their kuchen. While the traditional German dish resembles a yeast-based fruit cake, the eastern version is typically richer and made with custard.

Later in the 19th century, the special privileges German settlers had been granted were slowly being eroded. The Germans’ special status was lowered to that of common peasants, they could now be drafted into the Russian army, and were forced to assimilate to the Russian language and education system.

Many German settlers left their villages in Russia to start over once again in North America and South America, while those remaining in Russia would go on to suffer through civil and world wars and the man-made Holodomor famine during the 20th century.

The Germans who had settled the banks of the Volga River went on to populate large swaths of Nebraska, Kansas and Colorado, while the Germans from the Black Sea region primarily settled the Dakota Territory and Canada – bringing kuchen with them.



Fruit is sprinkled over the dough, followed by a ladle of custard. Lori Pietz uses a scale to ensure nutrition labeling is precise.

Photo by Olivia Opland

Understanding Your Oahe Electric Energy Bill

Use this guide to better understand the information found on your monthly electric bill.

Did OEC receive my last payment?

This section shows total activity since your last bill, ending with your balance forward, if any. If any of this information does not match your records, call the Oahe Electric office.

Operation Round Up®

For those who participate, this is your contribution into the Operation Round Up fund. Each month, your bill is rounded up to the nearest dollar, so the maximum contribution would be less than \$11.88 annually.

Questions?

Call Oahe Electric at the number indicated or stop by the office.

Our service location, meter and submeter information

We don't use physical addresses but use our own mapping system. This location identifies where your meters are located. The main meter accumulates the usage of your lights, electric water heater, stove and such. The submeter (located on page two of your bill) tracks the usage of heating and air conditioning in order to be billed at the special rate.

Information and messages issues pertaining to you and your cooperative will be found in this area.

000412602

Oahe Electric
Your Traditional Energy Cooperative

PO Box 216
Blunt SD 57522-0216

605.962.6243
605.962.6306 – Fax
oahe@oaheelectric.com
www.oaheelectric.com

Account Number [REDACTED]
Statement Date 05/07/2020 Due Date 05/22/2020

Billing Summary	
Balance From Last Billing	2014.00
Payment Received 04/20/2020	2014.00 CR
Balance Forward	0.00
Current Charges	1669.99
Round-Up Contribution	0.01
Amount Due	1669.00

Page 1 of 3

This institution is an equal opportunity provider and employer

Messages

Statement reflects payments received through 5/7/20. Delinquent & subject to penalties if not paid by 5/22/20. Access SmartHub on our website @ www.oaheelectric.com to manage your account, bill notifications, payments and more.

Service Details

LOG: 01-02-25 Desc: 01-02-03 M MAIN

Meter Reading Details		Meter 95882274	
Current Reading:	04/30/2020	89177	
Previous Reading:	03/31/2020	86298	
Total Usage		2879	
Billed Usage		972	

Detail of Charges	
400M MV Security Light (Qty: 1)	10.00
Water Heater Credit	-4.00
South Dakota Tax	10.48
KWH Charge	127.48
Meter 1 of 15	143.96

Monthly Usage

Period	Daily kWh	Cost/kWh	kWh	Daily Cost
This Year	95	\$0.0831	2879	\$7.98
Last Year	131	\$0.0796	3932	\$10.43

Usage graph Explore and compare your usage for the past year.

What do I owe and when is it due?
The total amount due upon receipt of this bill is shown. If this amount is not paid, your account is subject to disconnect.

Amount Due \$1,669.00

Account Number [REDACTED]
Statement Date 05/07/2020 Due Date: 05/22/2020

DO NOT PAY – Amount is automatically deducted from bank account

Additional messages This section shows additional messages regarding your bill, such as whether it is being paid via ACH or if you have a credit and do not need to remit a payment.

Oahe Electric
PO Box 216
Blunt SD 57522-0216

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Security Light

If you have a security light, this area indicates the size (175 watts or 400 watts) and whether it is metered or unmetered. Metered means that all kilowatts used are billed to the member.

Water Heater Credit

This is a flat monthly \$4 credit for participating in the load management program with your electric water heater.

More Information... Other important information is noted on the reverse side of the bill.

Oahe Electric Billing and Payment Options

Budget Billing

Discover the convenience of having 12 equal, monthly payments for your electric bill. The sign up months for Budget Billing are **May and June**. If you would like more information or to have your budget bill amount calculated, call the office @ 962-6243 or toll free @ 1-800-640-6243 or email mjaeger@oaheelectric.com

Smarthub: E-bills and Online Payments

Oahe Electric Cooperative, Inc members have the opportunity to view and pay their bills online. Subscribers are able to sign up to receive an e-statement and access our account management tool by going to our web site at www.oaheelectric.com and clicking on the "Register for Smarthub link". Once you have registered as a new user, you can easily access your account. Smarthub offers features such as viewing previous month's bills, downloading billing data, payment history and **paying your bill via credit/debit card**. You can also sign up for automatic payments on Smarthub. While you can still receive a paper bill in the mail if you wish, if you sign up for paperless billing, you will receive a one-time **\$5 credit on your next bill!** When the new bills are calculated each month (around the 10th) you will receive notification via e-mail that your new account information is available online.

Automatic Bill Payment Plan

With the Automatic Bill Payment Plan, you won't have to spend time writing or mailing checks. Plus, your bill will be paid on time, even when you are on vacation. Paying your utility bill won't take any time at all! As an additional bonus, you will receive a one-time **\$5 bill credit** when you enroll in the program!

Each month the amount due for your electric bill will be paid automatically from your checking/savings account or will be charged to your credit/debit card. The payment will be listed on your monthly account statement and on your next bill from Oahe Electric.

Please call 1.800.640.6243 or email oahe@oaheelectric.com to learn more.

Cove Heat

Oahe Electric Cooperative is offering great deals on our remaining Cove Heat inventory!

Call Oahe Electric at 1.800.640.6243 to learn more!

ENERGY EFFICIENCY TIP OF THE MONTH

Take advantage of the warmer weather to reduce home energy use. Avoid using your oven and use a grill instead. Not only will cooking outdoors eliminate the energy used to power the oven or stove, but it will also avoid raising the temperature inside your home, reducing the need for additional air conditioning.

You can also avoid using the oven with tasty no-bake recipes. Get creative in the kitchen and explore new ways to save energy!

Source: energy.gov



SWIMMING SAFELY

Tips to Ensure Your Family Swims Safe This Summer

Jacob Boyko

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The leading cause of death for American children under the age of five: drowning.

The U.S. Centers for Disease Control and Prevention estimates 4,000 fatal drownings occur each year in the U.S., with the number of deaths sharply increasing in May and reaching a peak in July.

And according to Consumer Affairs, that number has been on the rise since 2020, especially among young children.

Whether at a waterpark, lake, backyard pool, or even a hot tub, being safety-aware and educating others can prevent drownings and other pool accidents and save lives.

According to Holly Hardy, aquatics director for the Oahe Family YMCA in Pierre, safety begins with supervision.

“Somebody should always be observing the water when there are kids in a pool,”

Hardy said. “It doesn’t matter if it’s our (YMCA) pool, a backyard pool, or the river. There needs to be a person there that’s responsible for watching the kids.”

At the YMCA’s pool, lifeguards who aren’t sure about a child’s swimming skills can have them do a swim test, where the child has to either show they can swim the length of the pool or remain in the shallow end.

“At our (YMCA) pool, we have those big slides and kids want to go down them because their buddies are going down them, and they want to go down but they can’t swim,” Hardy explained. “That’s where we pull the most people out of the water – the slide or the diving board.”

The YMCA lifeguards also have a rule against seeing how long you can hold your breath – children can hyperventilate before submerging and faint, which is called a

hypoxic blackout. Hardy also stresses the importance of swimming lessons, since understanding basics like how to float, swim, exit water and feeling oriented and calm are critical for water safety. She recommends to begin swimming lessons as soon as possible – The YMCA offers swimming lessons for children as young as six months old.

But swimming lessons are not a substitute for properly securing a pool.

According to Consumer Affairs, 87% of fatal drownings for the 0-5 age range occur in backyard pools.

That’s why a sturdy fence and self-latching gate around the pool area are still essential for preventing accidents. Even temporary mesh fence options can work in some instances.

Additionally, submersion alarms and door alarms can audibly alert you when someone enters the pool or pool area.

By communicating the pool safety rules to children and guests, as well as taking preventive measures to prevent accidents in the first place, you may be saving lives.

Pool Safety Checklist

Is there supervision?

- All children should be under responsible adult supervision.
- Designate “water watchers” and minimize distractions.
- Keep a phone close by for calling 911.
- Always swim with a buddy – Never alone.
- Keep throwing equipment or reaching equipment nearby.
- Consider CPR training – it could save a life.

Can everybody in the pool swim?

- Ensure everyone in the pool can at least swim from one end of the pool and back.
- Weak or new swimmers should keep to shallow water and use flotation aids.
- Parents should stay close – preferably within arm’s reach – to weak or new swimmers.
- Sign up for swimming lessons – it’s a lifesaving skill.

Are there safety barriers?

- Install and maintain a proper fence and self-latching gate around the pool.
- Consider a door alarm and pool alarm for an audible alert when someone enters the pool or pool area.
- Hot tubs should have properly-latched covers.

Recognize hazards.

- Stay away from drains and water intake pipes, as body parts, hair, jewelry, and loose clothing can get pulled in. Drains should have anti-entanglement drain covers, and pumps should have accessible shut-offs.
- Ensure tiles, handrails, anti-slip pads, and ladders are properly installed and maintained.

- Electrical work should be done by a qualified electrician. Chargers, extension cords and other electronics should be kept away from the pool area.
- Check your pool water regularly to avoid illness from contaminants and chemical burns.
- Avoid slips and falls by picking up pool toys and other hazards. Do not run or roughhouse near the pool.
- If you’re not sober, don’t swim.
- Diving can result in serious injury. Make sure others know when a pool is not safe for diving.
- Store pool chemicals and additives somewhere inaccessible to children.
- Ensure proper lighting is installed around the pool area and never swim in the dark.
- Consider an animal escape ramp for pets and wild animals.

Remind your children and guests...

Establish pool-safe rules for your children and any guests at your home. Remind your children to...

- Never swim without permission and supervision. Other children are not supervisors.
- Don’t enter a pool area or go near water alone.
- Never roughhouse or run in the pool area.
- Never dive in shallow water.
- Stay away from chemicals and additives.
- Keep the pool area tidy and hazard-free.
- Keep electrical devices and cords away from the pool area.
- Never hyperventilate or try and see how long you can hold your breath underwater. Hyperventilating can induce fainting, called hypoxic blackouts and lead to drowning.

SOURDOUGH STORIES

Two Families Sharing a Timeless Bread With Their Communities

Jocelyn Johnson

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Forming a fragrant blend of taste, craftsmanship and wholefoods, sourdough bread is bonding local communities together as a historical favorite.

As the surge of sourdough makes its way into current trends, the story is not new. It's been enjoyed throughout history as one of the first forms of bread. Today, sourdough is also a labor of love.


Katie Smith, member of Oahe Electric Cooperative and owner of 605 Sourdough Company – a cottage bakery in Pierre, S.D., believes sourdough may be a little more labor intensive, but is worth the effort.

She clarified that unlike modern bread with yeast, sourdough relies on water, flour and time for a natural fermentation process. The progression of creating a sourdough starter and making your first loaf of bread may take six weeks up to three months.

"It's a process, for sure," Smith said. "And that's our labor of love. One of our favorite things is being able to send a piece of us into every home and have our bread shared with family and friends – creating that togetherness culture of family. We're all so busy anymore, and life gets busy. When we hear that somebody got to sit down and eat our bread, whether it be through grilled cheese, French toast...whatever it may be...it always makes our day."

Zoey Smith, Katie's 5-year-old daughter, is also a chef in her mom's kitchen. Her favorite flavor of sourdough bread is called the ZoZo.

"The ZoZo I created myself," Zoey said. "It's made with Everything but the Bagel seasoning



Zoey Smith presents a beautiful loaf of sourdough bread she helped bake.
Photo submitted by Katie Smith.

and cheese. It's very yummy."

Cottage bakeries are popping up in many rural communities as more people prefer buying locally made food sources.

Lydia Mueller, member of Grand Electric Cooperative and owner of South Dakota Sourdough – a cottage bakery in Buffalo, S.D., acknowledged a renewed interest in sourdough for many people.

"It's a healthy alternative," Mueller said. We raise our own meat, and we like to know where our food comes from. In South Dakota, people are very proud of having home-raised beef. I'm kind of the same way with my bread. I like to buy local and fresh."

Mueller is originally from Wisconsin but became familiar with sourdough while living in Switzerland a few years ago. The knowledge she gained there, she brought to South Dakota and now sells her craft locally.

"South Dakota actually has a really cool history with sourdough, especially when we had the pioneers traveling," Mueller said. "Sourdough bread was an easy thing to make – like biscuits or bread or something you cook on the fire. You did that with sourdough, because you could not buy commercial yeast."

Mueller recognized a boom in sourdough's popularity since the COVID-19 pandemic but attributed the ongoing interest to health-conscious lifestyles.

"I think people are noticing that we are having a food problem in America," Mueller said. "They're realizing that we are almost like in a pandemic with food – with obesity, with diabetes, with all these weird diseases."

Both Smith and Mueller believe the art of making



Lydia Mueller, owner of South Dakota Sourdough, enjoys baking fresh foods with her kids. Photo submitted by Lydia Mueller.

sourdough is a commitment but not as complicated as it may seem.

"People have been making sourdough since the dawn of bread," Mueller said. "It's just leavened bread. Sourdough is minimalistic and simple to make. You just have to start."



Katie Smith, owner of 605 Sourdough Co., prepares dough with her daughter, Zoey. Photo submitted by Katie Smith.



JUNE 19-21
Czech Days
 Music, Dancing, Foods & Parades
 Tabor, SD

Photo courtesy of Travel South Dakota

To have your event listed on this page, send complete information, including date, event, place and contact to your local electric cooperative. Include your name, address and daytime telephone number. Information must be submitted at least eight weeks prior to your event. Please call ahead to confirm date, time and location of event.

MAY 24-SEPT. 13
Buggy Museum
 Free Buggy Rides + More
 Saturdays 10 a.m.-4 p.m.
 Stockholm, SD
 605-938-4192

JUNE 5
Danish Constitution Day Celebration
 6:15 p.m.-9 p.m.
 Danish Folk Dancing & Music
 Viborg, SD
 danevilleheritage.com

JUNE 5, 7
Wheel Jam
 7 p.m.
 Dakota State Fair Speedway
 Huron, SD

JUNE 6
Northern Bull Riding Tour
 6:30 p.m.
 Madison, SD
 www.prairievillage.org

JUNE 6
Joy Fest
 John Mogen Piano Performance
 7 p.m. CDT
 Okaton, SD
 cristenjoyphotography.com

JUNE 6-8
SDHSRA Regional Rodeos
 Buffalo, Huron, Wall, Kadoka, SD
 www.sdhsra.com

JUNE 7
Car Show & Kids Carnival
 11 a.m.-3 p.m.
 202 2nd St. SE
 Watertown, SD

JUNE 7
Prairie Village Tractor Pull
 3 p.m.
 Madison, SD
 www.prairievillage.org

JUNE 11
Agricultural Women's Day
 9 a.m.-4 p.m.
 Agar-Blunt-Onida School
 Onida, SD
 605-769-0013

JUNE 12-14
Gumbo Ridge Wagon Train
 Murdo, SD
 605-530-3638

JUNE 13-15
SDHSRA Regional Rodeos
 Dupree, Watertown,
 New Underwood, Winner, SD

JUNE 13-15
Ipswich Trail Days
 Ipswich, SD
 ipswichtraildays.com
 ipswichtraildays@gmail.com

JUNE 14
Roslyn Vinegar Festival
 Roslyn, SD
 320-808-8873

JUNE 15, 29
1880 Train Old West Shootout
 5 p.m.
 Hill City, SD

JUNE 17-21
SDHSRA State Finals Rodeo
 Fort Pierre, SD

JUNE 20-22
Farley Fest
 Milbank, SD
 605-432-6656
 www.farleyfest.com

JUNE 21
Hobby Horse Relay
 McCrossan Boys Ranch
 1 p.m.
 Lake Lorraine
 Sioux Falls, SD

JUNE 25-28
Crystal Springs Rodeo
 Clear Lake, SD
 605-874-2996

JUNE 27-28
Buckhorn Rodeo
 Britton, SD
 605-880-5077

JUNE 27-29
Leola Rhubarb Festival
 Leola, SD

JUNE 27-29
Bowdle Tower Days
 Bowdle, SD

Note: We publish contact information as provided. If no phone number is given, none will be listed. Please call ahead to verify the event is still being held.