



A MESSAGE FROM Your General Manager

Hollee McCormick EVP/General Manager

MAY IS MILITARY APPRECIATION MONTH

Service. Mission. Country. You likely identified immediately (and correctly) that these three words describe our nation's veterans.

While veterans are innately motivated to serve, in a similar way, electric co-ops are guided by foundational principles that put our communities first. After all, electric co-ops were founded to bring electricity to rural areas where there was none. In doing so, they powered local economies and helped them to thrive. I believe this close connection to an essential mission is why there are so many veterans in the utility industry and why they are such a great fit for electric co-ops.

Today's veterans are highly skilled because everyone who joins the military is either trained in a tech career field or exposed to advanced technology during their years of service. Many veterans have skills in advanced disciplines such as engineering, electronics or mechanics, which are all beneficial for the utility Allamakee-Clayton Cooperative is proud to employ Lead Equipment Technician, Derrick Peters, an Air Force Veteran. Over the years, we've employed several other veterans, who have since retired. We're grateful for their contributions to our country, the co-op and to our community.

Leadership and Teambuilding Skills

Our veteran colleagues joined the coop equipped with training in leadership and teamwork. That's because while on active duty within their units, servicemen work closely together because they know



their lives depend on each other's actions. This fosters a high level of self-discipline, sense of personal responsibility and passion for excellence.

The utility industry is increasingly complex and undergoing profound transformation. While there is the traditional engineering and vegetation management aspect of the utility industry, it now also encompasses technology, cybersecurity and the electrification of the transportation sector and other areas of the economy. Veterans are adept at responding to changing conditions and learning and adapting to new technologies, which is essential in our evolving industry.

Mission-Oriented Outlook

Working for an electric co-op is more than a job. There is a clear mission in the work— to help our consumer-members and the community. When you work so closely with the community, you can't help but feel a sense of commitment and responsibility to our members. It's similar to the sense of duty and responsibility that veterans experience in the military. They feel deep, personal responsibility and commitment to their co-op team members and to the members we serve. Veterans are goal-oriented, wanting to do right for their co-op and their community.

At the national level, electric co-ops support the "Vets Power Us" program, which is aimed at employing and honoring veterans and their families. This effort involves partnering with other electric co-ops across the country along with the Department of Labor, the Department of Defense, the Veterans Administration and others to hire veterans in the energy industry.

May is Military Appreciation Month and at Allamakee-Clayton Electric Cooperative, we are grateful for every veteran, near and far, who has or is currently serving our country.

I hope you'll join me in recognizing the sacrifices veterans have made for our great country—and the many contributions they continue to make to communities everywhere. Veterans, we thank you, we salute you!

BOARD BRIEFS | April 24 Meeting

- Approved Board of Directors to be delegates at the upcoming Dairyland Power Annual Meeting
- Approved DPC Delegate and Alternate
- Reviewed and approved the composition of Director Districts
- Approved 2023 Nominating Committee recommendations

- Reviewed and approved updated Time of Use Rate
- Approved Allocation of 2022 Margins
- Received a Strategic Plan progress update
- Received a Fiber Project update
- Guest Speaker, James Sandlin of Houston Electric Co-op, provided an overview of their fiber business





The Cooperative recognized our administrative professionals for going above and beyond in their diverse administrative roles during Administrative Professionals' Day last month. Hollee McCormick, general manager, took these ladies to Lid's Bar & Grill in Waukon for lunch, followed by a drink at The Blend. Thank you ladies for all you do to make ACEC a great place to work! #582-10

Pictured from front left around the table:
Jo Suckow, data processing clerk; Stacy Stock,
operations & engineering coordinator/inventory
clerk; Donna Schultz, cashier/collections
representative; Hollee McCormick; Genette
Halverson, staff services/accounting assistant;
Staci Malcom, First Call Customer Service
Representative and Consumer Accounts
Representative; Teri Wagner, staff services/
accounting assistant; Carol Griebenow, Skyways
member services representative.

PLUG INTO SAFETY



ELECTRICAL SAFETY MONTH

Make electrical safety a priority this month, and every month.

PLUGGED IN:

Electric Vehicle Update





APRIL

Number of miles driven: 198 miles

kWh's Charged: 64

Cost to Charge:

.13 x 198 = \$25.74

The power of human connections MAY 2023 3



ACEC manager Brenda Hackman poses with a group of students during the career fair last month.



Lineworker Jack Regan shows off some of the tools used daily by lineworkers.

CAREER EXPLORATION FAIR 2023

Area eighth graders recently attended the Northeast Iowa Community College and Upper Iowa University's 8th grade Career Exploration Fair in Fayette. Representing ACEC at the career fair were Jack Regan (Hot Line Foreman) and Brenda Hackman (Manager of Economic Development and Community Relations). Jack and Brenda shared co-op career options with the kids, as well as talked about technology in the workplace and educational opportunities.



Delores Fagle Reed of Fayette was on the first Youth Tour from Iowa. She's pictured holding her photo from the tour.

A Trip of a Lifetime

Delores Fagle Thom recalls experience on 1958 Youth Tour

Over 60 years ago, Delores (Reed) Fagle Thom stepped on a bus headed to Washington D.C. for the first annual Rural Electric Co-op Youth Tour.

It was a trip that would leave a lasting impression on the recent high school graduate.

At the time, Delores was working at the Extension Office in Independence. As a member of the Buchanan County Rural Electric Cooperative, her boss suggested that she complete the application for the tour, writing an essay about why she wanted to be chosen. She was one of the over 30 participants from Iowa selected to go to D.C. in 1958. As a recent Independence High School graduate, Delores was engaged to Dwaine Fagle. In her words, she thought that if she was going to go on a trip like this, she better go before she was married.

On June 14, Delores got on a bus headed to D.C., her first time to the nation's capital. The group spent the night in Toledo, Ohio,

before arriving in D.C. the next evening. They stayed at the Arva Motor Hotel on Arlington Blvd., in Arlington, Virginia.

The first day of the trip, they had breakfast with members of the Iowa Congressional Delegation, followed by a tour of the U.S. Capitol, led by Senator Thomas Martin. That was followed by a tour of the Library of Congress, visiting both the House of Representatives and Senate, as well as the Supreme Court Building. Delores recalls the time she spent visiting with her local delegates, as well as posing as a group on the Capitol steps.

June 17 saw the participants visiting the NRECA (National Rural Electric Cooperative Association) Building, followed by a visit to the Bureau of Printing and Engraving and the Department of Justice.

Activities the next day included touring the REA (Rural Electrification Administration) Headquarters at the Department of Agriculture, viewing the





During the first annual Youth Tour, participants visited with local legislators, toured the U.S. Capitol and White House and learned more about the Rural Electrification Administration.

The delegation from Iowa poses in front of the White House.

Washington Cathedral and touring the USDA Research Center in Beltsville, Maryland.

June 19 holds a special place in Delores' memory. That was the day participants got a special tour of the White House. During the tour, Delores said she struck up a conversation with an aide.

"He said we'll never have a cure for cancer. I asked why and he said that unless the president gets cancer, we'll never have a cure. And that's kind of true today. All these years and all the money spent and we still don't have a cure," she said.

After the White House tour, the group visited the Washington Monument, including an elevator ride to the top. Next, they went to the Smithsonian Institute and finished the night with a trip to Glen Echo Amusement Park. On the final full day of the trip, they toured Arlington National Cemetery, Tomb of the Unknown Soldier and Lee's Mansion, then concluded the visit with a tour of Washington's home at Mt. Vernon. After five days of learning about government, the group got back on the bus to Iowa on Saturday, June 21. They spent the night in Chicago. Delores recalls feeling a little scared as their hotel room didn't have a lock on the door.

Despite the full schedule of activities, there was also a lot of fun and bonding with her fellow participants.

"We stayed in a motel room with four of us to a room. We filled the bathtub with ice cubes and put watermelon in it. We invited a few people to our room, and we had a watermelon treat," she said.

When she returned to Iowa following the tour, Delores said she presented what she'd learned to her Co-op.

What started as a trip before settling down turned into an experience that shaped the rest of her life. Delores and Dwaine got married the following year. They lived in Independence, then Dewar and Sumner, before settling onto their farmstead three miles west of Fayette. There, Delores and Dwaine raised seven children while operating their dairy farm. In 1986 Delores decided it was time to go to school and pursue her passion. She started taking accounting classes at Northeast Iowa Community College in Calmar. She finished her degree in 1987 and opened Delores Tax and Accounting. For over 30 years, Delores has built her business, at times with over 200 tax clients a year, in addition to her accounting jobs.

"I just love it," she said, noting she now has cut back on her tax work but stays busy year-round with accounting. She was recognized by the governor for 25 years of work in 2013. She also was named a 2017 NICC Alumni Shining Star.

Dwaine passed away in 1996 from cancer. After a second marriage, Delores found love with her original high school sweetheart, Bill Thom. Delores had reached out to Bill after the death of his wife. Six years later, Bill contacted Delores and they struck up a relationship. The two married. They later divorced but remain in touch today. Delores now resides in Fayette, just three miles from where she and Dwaine farmed.

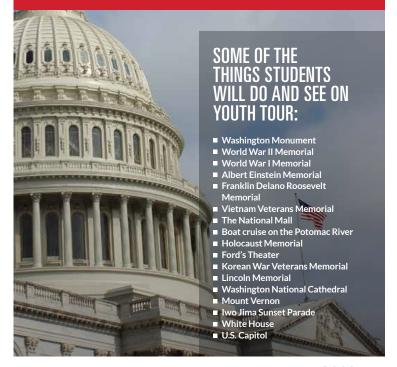
Although it's been well over half a century since Delores was on the Youth Tour, she still has fond memories of the trip.

With the next group of Youth Tour participants just weeks before their trip, Delores is excited for them to experience the thrills she had. #2847

"Make it a learning experience because there's a lot to learn, but still enjoy the time that you're there," she said. "It was a good experience for me, a good learning experience."

Waukon High School juniors Natalie Byrnes and Olivia Marti will represent Allamakee-Clayton Electric Cooperative on the annual Youth Tour. The tour runs June 17-23.

Follow along as Natalie and Olivia share their experiences on our Facebook page, www.facebook.com/AllamakeeClaytonElecCoop/.



The power of human connections MAY 2023 5



providing quality education to its students.

That history includes deep roots in oneroom schoolhouses.

On Memorial Day weekend, alumni of one-room schoolhouses and those who want to learn more are invited to attend a special reunion event held at the Veterans Museum in Waukon.

One-room schoolhouses became the norm in the late 1800s and early 1900s in rural areas. For families who couldn't easily attend school in town in Waukon, the best option was to attend a rural schoolhouse.

According to research done by the Allamakee County Historical Society and Genealogy Research Center, there were several schoolhouses in 17 townships. Many of the year schoolhouses were log cabins, with several eventually destroyed by fires. Marcia Rush, secretary of the Historical Society Museum and Genealogy

Research Center, said often those schools were rebuilt in a different location, making it a challenge today to track all the schools.

Rush attended a one-room school in Franklin Township in the southern portion of Allamakee County. She said children often walked 1-2 miles each way to attend school. Early schoolhouses used candlelight and lanterns for light and wood stoves for heat. Teachers arrived at school early each morning to light the fire before students arrived. Teachers were required

to live with somebody in the neighborhood while they were teaching. Often, the teachers left their posts once they married to take care of their families, said Rush.

in the area up to eighth grade. Rush said one benefit of attending those schools was vounger children were often tutored by the older ones if they fell behind. In eighth grade, students were tested to see if they were ready to attend public school in Waukon.

Tracking the schoolhouses can be ~contributed by Keith Koontz from his personal photo collection a challenge. Some years the schools were only open for part of the year. Other schools would be open one year and closed the next because there weren't enough students or there wasn't a teacher available.

Much of the history on one-room schoolhouses in the county has been collected by genealogy volunteer researchers throughout the years. Each township has its own binder, with newspaper clippings, photos and letters anyone has donated. Rush said the volunteers have combed through newspapers for any mention of the

Two schoolchildren carry water to their school in this undated photo from the Allamakee Genealogy Research Center.

schoolhouses. Students who attended one of the schools often have brought in their own mementos, ranging from report records, class photos, awards and more. All items

are scanned, reprinted and put in the correct binder. #6034

Rossville, Iowa schoolhouse - undated

Rossville.

One of the most famous one-room schools is the Red School, also known as Franklin Township No. 3. The building was located in the Yellow River Valley, about 12 miles north of Monona. Originally constructed in 1874, the schoolhouse got its name from its red exterior. When it closed following the 1966-1967 school year, it was one of the only remaining schoolhouses in the country. All one-room schoolhouses consolidated with the three remaining town schools ---Waukon, Lansing and Waterville – in 1967.

Some of the schoolhouses are still around today, although they might not be in the same location. Rush said some have been remodeled and transformed into houses. Others are used for sheds, while some remain in their original location, ready for someone to fix them up. The Red School has been moved to the Allamakee County Fairgrounds in Waukon, where it has been restored to look like a functioning school.

The one-room schoolhouse reunion is planned for 10 a.m. to 4 p.m. Friday and Saturday, May 26-27; and 1 to 4 p.m. Sunday, May 28. People are invited to the basement of the new Veterans Museum. located at 105 Allamakee Street in Waukon. Rush said people are welcome to bring their items to be scanned or donated. Any scanned items will be returned that day.

Your Touchstone Energy® Cooperative K

MEMBER RECIPES

Send your favorite recipes and/or recipe topics to Jennifer Achenbach, ACEC, PO Box 715, Postville, IA 52162 or email jachenbach@acrec.coop.

You'll receive a \$5 bill credit if your recipe is printed. Please note – recipes must be received by the 25th day of the month before the intended publication.

June – BERRIES (any kind); July – NO OVEN RECIPES; August – GARDEN PRODUCE IDEAS

CROCK POT LASAGNA

- 1 lb. ground beef
- 1 jar (26 oz.) spaghetti sauce
- 1 c. water
- 1 15 oz. ricotta cheese
- 1 7 oz. 2% mozzarella shredded cheese, divided
- 1/4 c. parmesan cheese, grated, divided
- l egg
- 2 Tbsp. chopped, fresh parsley (or 2 tsp. dried parsley)
- 6 lasagna noodles, uncooked

Directions

Brown meat. Drain. Stir in spaghetti sauce and water. Mix ricotta, 1 ½ c. mozzarella, 2 Tbsp. parmesan, egg and parsley. Spoon 1 c. meat mixture into slow cooker, top with layers of half of each of the noodles (broken to fit) and cheese mixture. Cover with 2 c. of remaining meat sauce. Top with remaining noodles. Cook on low 4-6 hours or until liquid is absorbed. Sprinkle with remaining cheeses. Let stand, covered, for 10 minutes or until cheese is melted.

Note: For best results, DO NOT cook on HIGH

■ Jan Pleggenkuhle, Hawkeye

CHILI

- 1 lb. ground beef
- 1 small/medium yellow onion, diced
- 2 cans Fareway-brand chili beans
- 2 cans diced tomatoes
- 8 oz. tomato sauce
- ½ tsp. dried basil
- 2 tsp. garlic, minced
- Generous dash of chili powder

Directions

Brown hamburger in soup pot with onion and about ¼ c. water. Add remaining ingredients, stir and bring to a boil. Cook for 10-20 minutes. I like to reduce the heat and let simmer/slow boil for half an hour or more to thicken the soup and meld the flavors. Top each with sour cream, shredded cheese and serve with saltine crackers. Serve hot.

■ *Abby Edminster, Postville*

FOIL PACKET SWEET POTATO TACOS

2 lbs. ground turkey or beef

1 tsp. salt

 $\frac{1}{2}$ tsp. black pepper

½ c. finely chopped onion

½ Tbsp. chili powder

1 tsp. ground cumin

2 tsp. ground coriander

16 oz. tomato sauce

1 jalapeno, seeded, membranes removed and finely chopped (keep seeds for more heat)

¹/₃ c. water

2 c. chopped fresh spinach

2 cans (15 oz. each) black, pinto or white beans, rinsed and drained

4 medium sweet potatoes, peeled and chopped small (1/2 in. pieces)

Garnishes: shredded cheese, sour cream, avocados or guacamole, salsa, olives

Directions

Preheat oven to 425°. In a large 12-in nonstick skillet over medium heat, add the ground meat, salt, pepper and onion. Cook, breaking the meat into small pieces until the meat is cooked through. Drain any excess grease. Add the chili powder, cumin, coriander, tomato sauce and jalapeno (if using). Cook over medium heat for 2-3 minutes, stirring often. Stir in the water, spinach and beans and simmer for 4-5 minutes. Remove from heat. Lightly grease the center of 6-8 foil pieces, each about 12-in. long. Place about 1 c. of sweet potato chunks in the center of each piece of foil, arranging them into somewhat of a single laver; sprinkle with salt and pepper (don't skip this step!). Add a heaping ½ c. or so of the meat mixture on top. Bring the long sides of foil together over the filling and fold tightly down. Fold and crimp each edge until tightly sealed and a little packet is formed. Repeat with all the pieces of foil and ingredients. Place the foil packets in a single layer on a large, rimmed baking sheet and bake for 20-25 minutes until the potatoes are tender. Carefully open the foil packets and serve with taco toppings and garnishes of your choice.

■ Abby Edminster, Postville

BEEF RECIPES

MOCK CHICKEN SANDWICHES

1 lb. hamburger

2 c. bread crumbs

1 egg

1 c. milk

½ tsp. sage

 $\frac{1}{2}$ tsp. pepper

1 chopped onion

2 cans chicken noodle soup

Directions

Mix together all ingredients and bake 1 hour at 350°. Stir occasionally.

Notes: This recipe is absolutely delicious and so fun to fool friends and family. They won't believe there is burger in it. Best part – put in oven and forget.

Kathy Ender, Colesburg

SPANISH GREEN BEAN CASSEROLE

1 lb. hamburger

½ tsp. salt to taste

1 medium onion, chopped

1 16-oz can green beans

1 10 ½-oz. can tomato soup

1 ½ tsp. chili powder (more or less depending on your taste)

Directions

Brown hamburger and onions in skillet, salting to taste. Add the other ingredients and mix lightly. Pour into greased 1 ½ quart casserole dish. Bake at 300° for 30 minutes.

■ Becky Engelhardt, Postville

SWEDISH MEATBALLS

1 lb. hamburger

½ c. chopped onion

1/4 c. chopped green pepper (optional)

½ tsp. thyme

½ tsp. marjoram

1 tsp. salt

½ tsp. pepper

3/4 c. milk

1 c. cracker crumbs

1 can cream of mushroom soup

½ can water

Directions

Combine first nine ingredients and mix well. Shape into balls. Brown in a skillet. Put meatballs in a greased casserole dish or small roaster. Mix water and mushroom soup together in a small bowl. Pour over meatballs. Cover meatballs. Bake at 350° for 1 hour.

Nancy Moon, Monona

FIND YOUR SERVICE NUMBER

Congratulations to Kelby Moose of Monona who found his service number in a past newsletter. The Cooperative awarded him a \$10 bill credit.

ACEC has hidden three Service Location numbers within this newsletter. The numbers are from different regions of our service area - one is worth a \$10.00 bill credit, and two are worth a \$5 bill credit if found. The service location number must by yours

CONTACT ACEC

to claim the credit, and you need to notify us

HEADQUARTERS

when you find it.

229 Highway 51 • PO Box 715 Postville, IA 52162

PHONE NUMBERS

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OFFICE HOURS

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IOWA STATE ONE CALL

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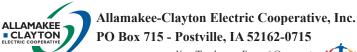
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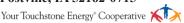
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Northeast Iowa Farmers' Markets

ALLAMAKEE COUNTY

Harpers Ferry Farmers Market

St. Ann-St. Joseph's Church Parking Lot Fridays 5-7 p.m. June-Sept

Lansing Farmers Market

Lansing City Park 1st and 3rd Thursdays 4-6 p.m.

June 1-Sept. 21

New Albin Farmers Market

City Porch (Next to City Meat Market) Fridays 3-6 p.m. June-Oct

Postville Farmers Market

Across from City Hall, Behind RC&D Thursdays 4-7 p.m. July 6-Sept. 28 Live Music & Activities

Waukon Farmstand

Waukon City Park at the Sweeney Shelter Mondays 3:30-5:30 p.m. June 5-October

CLAYTON COUNTY

Edgewood Farmers Market Edgewood City Park/ N. Washington Wednesdays 4-6 p.m. June 14-Sept. 13

Elkader Farmers Market

24687 Hwy 13@Fast Track Saturdays 9 a.m.-1 p.m. May 20-October 21

Guttenberg Farmers Market

South River Park Drive-400 Block Saturdays 8 a.m.-Noon May 14-Oct. 21

Marquette Farmers Market **Driftless Area Wetlands**

Centre Fridays 4-7 p.m. May 26-Oct. 6

Monona Farmers Market

Monona Gateway Park & Campground Wednesdays 4-7 p.m. May 24-Oct. 4

Strawberry Point Farmers Market

East Mission Street Fridays 5-7 p.m. May 26-Oct. 13

FAYETTE COUNTY

Elgin Farmers Market

Downtown City Park Thursdays 4:30-6 p.m. May-October

Oelwein Farmers Market

Behind Movie Theatre in the "S" Parking Lot Mondays 3-5 p.m. and Fridays 8-11 a.m. May-October

WINNESHIEK COUNTY

Decorah

Parking lot across from the Post Office Wednesdays 3-6 p.m. and Saturdays 8-11 a.m. May 3-Oct. 28 (Not Nordic Fest weekend-July 29)