energy update

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NOV | 26

Load Management Test for Dual Fuel Electric Heating

If you participate in ACEC's interruptible heating program (also known as Dual Fuel or Load Management), your system will be tested on **WEDNESDAY, NOV. 18**, as a part of the 2026 Winter Preparedness Event. Event notifications will be issued on Nov. 17. The event starts at approximately 6:55 a.m. Loads will be restored by 11 a.m.

This annual load control test is performed in advance of the winter Full Load Control season to ensure member familiarity with the control sequence and to ensure backup heating systems have been validated for proper function.

If you have any questions about the load control event or your dual fuel account, contact Ryan Wagner at 888-788-1551.

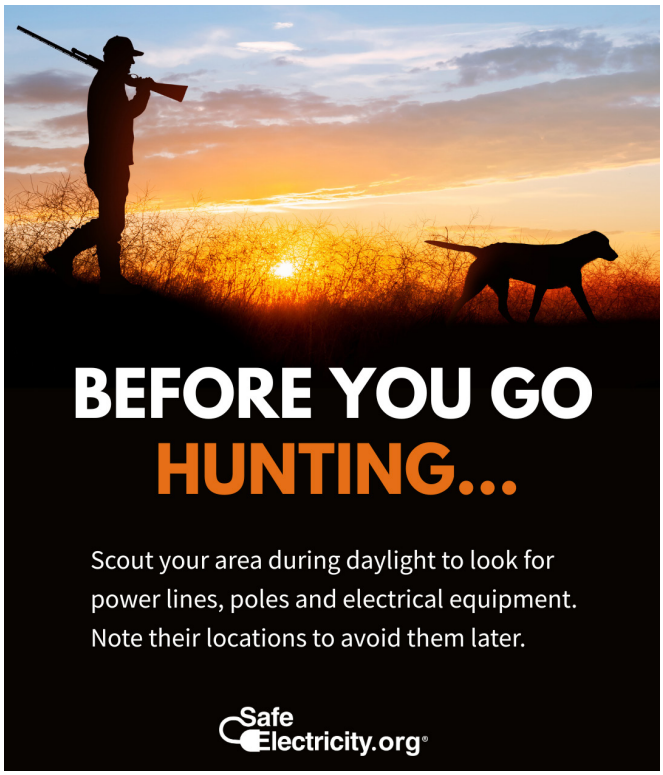
Online Control Status

Did you know you can check the status of load control events from the convenience of your phone or computer? Visit www.acrec.com and click on Load Control Status at the top right of the homepage. We also offer text message notifications for load control events. Contact Ryan Wagner for information on signing up for the notifications.

Check Your Detectors

Daylight Saving Time ends in November – a good time to check your smoke and CO detectors. Many now come with long-life batteries that don't need to be changed annually, but you should replace broken or expired alarms with a new 10-year sealed battery model.







REMINDER
2026 REBATES AVAILABLE

2026 rebates are still available! All rebate paperwork for purchases made in 2026 must be submitted to the Co-op by **Friday, December 18**.

For more information and to download rebate forms, visit www.acrec.com/rebates or call Ryan at 888-788-1551.



Bake up this *Holiday Bread Recipe*—and kitchen safety

Warm up the kitchen with a festive favorite, perfect for gifting or a holiday dessert tray. And before you bake, take a few simple steps to keep your kitchen and your loved ones safe.

CRANBERRY-ORANGE QUICK BREAD

Ingredients:

- 2 cups all-purpose flour
- ¾ cup sugar
- 1½ teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ¾ cup orange juice
- ¼ cup vegetable oil or melted butter
- 1 egg
- 1 tablespoon orange zest
- 1½ cups fresh or frozen cranberries, roughly chopped
- Optional: ½ cup chopped walnuts or pecans

Directions:

- Preheat oven to 350 F. Grease a 9-by-5-inch loaf pan.
- In a large bowl, whisk flour, sugar, baking powder, baking soda and salt.
- In a separate bowl, whisk orange juice, oil or butter, egg and orange zest.
- Stir wet ingredients into dry ingredients until combined. Fold in cranberries and nuts, if using.
- Pour into a loaf pan and bake for 50 to 60 minutes, or until a toothpick inserted in the center comes out clean.
- Cool before slicing.
- Optional glaze: Mix ¾ cup powdered sugar with 1 tablespoon orange juice. Drizzle over cooled bread.

KITCHEN SAFETY TIPS:

- Stay in the kitchen while baking; check food often and use a timer.
- Keep flammable items (towels, mitts, packaging) away from the stovetop.
- Use GFCI outlets for countertop appliances near water.
- Check appliances for damaged cords or plugs.
- Unplug small appliances when not in use.
- Plug high-wattage appliances directly into wall outlets.
- Keep kids at least 3 feet away from the stove.
- For oven fires, turn off heat and keep the door closed.

Learn more: Safe Electricity.org®

Happy Thanksgiving! Our office will be closed Thursday, Nov. 26.