



Ripley Power and Light will be closed ...

- Tuesday-Wednesday, December 24-25,
Christmas Eve and Christmas Day
- Wednesday, January 1, New Year's Day
- Monday, January 20,
Martin Luther King Jr. Day
- Monday, February 17, Presidents' Day



Pay your bill online and more
... at ripleypower.com

Office Hours & Locations

*We are open 47 hours each week
to serve you better!*

7:30 a.m. to 5 p.m.
Monday-Thursday

7:30 a.m. to 4:30 p.m. Friday

You can pay your utility bill at ...

- 150 S. Main St. in Ripley
- 409 S. Church St. in Halls

*If you have not been receiving your
bills, call our office immediately so
we can verify your mailing address.*



731-635-2323 ■ 731-836-7595
www.ripleypower.com

Brrrrrrr! It's going to get cold ...



Ward off winter's cold with an energy-efficient, electric heat pump

An energy-efficient, electric heat pump is the most economical way to heat your home this winter. You and your family will stay warm, and you'll be able to save hundreds of dollars each year in lower energy costs.

Ripley Power and Light's financing program and rebates make it easier for you to make the decision to install an electric heat pump.

■ If you switch from gas heating to an electric heat pump, Power and Light will give you \$200; if you upgrade from electric heating to a heat pump, you can earn \$100.

■ You also receive a free inspection to make sure your heat pump

installation meets TVA and Ripley Power and Light's standards; your heat pump will have a 10-year warranty on all parts and labor.

■ With Power and Light's financing program, the cost of your new unit can be added to your monthly utility bill.

To be eligible for financing and incentives, you must buy and install your heat pump through one of our Quality Contractor Network members. You'll find the list in the Energy Conservation section of our website: www.ripleypower.com.

Interested in financing or need more details? Call 635-2323 or 836-7595, or visit our website.



The coming of the new year means a new calendar from Ripley Power and Light Company, your hometown electric provider. Look for your calendar in the mail later in December.

Winter 2013-2014

Ripley POWER AND LIGHT COMPANY

"There is no one more important, to the success of a child's education, than the people who are responsible for his or her nutrition."

— Tricia Theus, Ripley High cook

Cook at Ripley High among first in state to receive certification

Reading, writing and good nutrition. The Lauderdale County School District knows there's more to learning than books.

That's why Ripley High School meat cook Tricia Theus was encouraged to apply to attend the Culinary Arts Academy sponsored by the Tennessee School Nutrition Association. She was accepted, and the school district paid her expenses.

Of the 20 food service employees from across the state who were in this first class, Theus was the only cook and the only representative of rural West Tennessee; the rest were cafeteria managers and supervisors from other areas of the state.

Besides coming back to Ripley High's kitchen with the knowledge of how to make meals more nutritious according to new USDA standards, Theus also has the responsibility to teach staff in other school systems what she learned.

"It's a great honor to have someone from our school graduate from the Culinary Arts Academy," said Ripley High Principal Joe Bridges. "Her being able to train others is a positive reflection on our school."

It also means Ripley High School students will have healthier choices in the cafeteria line.

USDA standards for healthier foods are being phased in over a several-year period, said Angie Phillips, Theus' supervisor.

Cook Tricia Theus holds the culinary specialist certification that she received from the Tennessee School Nutrition Association.



Steam rises as Tricia Theus stirs a dish straight from the oven.

pervisor. "Each year the standards get stricter."

"The goal is to provide healthier foods that still taste good," Theus explained. This includes getting rid of sodium, offering more fresh vegetables and fruits, roasting and baking instead of frying, cooking in chicken and beef broth, choosing olive oil over butter and other oils, and using more whole grains.

Recently, the cafeteria offered the students brussel sprouts that were coated in olive oil and then roasted. Many students liked the first brussel sprouts they had ever eaten, Phillips said.

"Good nutrition at Ripley High is extremely important," Phillips said, "when you consider that more than 71 percent of our 840 students are on the federal free and reduced lunch program. All of the students are offered a free breakfast each day. During the school year, the students get two of their three daily meals at school."

Theus, who has been at Ripley High for 15 years, said she loves to cook, and she loves her interaction with the students.

In the essay Theus wrote as part of her application to the Culinary Arts School, she said, "I look forward to coming to work every day because I feel it presents me with another opportunity to do something positive in the life of a child."



Electric system improvements strengthen service to customers

Have you noticed the new metal utility poles along Washington Street in Ripley? Moving utility lines and installing the new poles on Washington is one of many projects that are keeping Ripley Power and Light employees busy this year. The Washington Street project involved moving utility lines and setting new poles from Tucker Street to the UT Martin Center so the street can be widened.

The biggest project of the year, explained Mike Allmand, Ripley Power and Light CEO and President, is to increase the wire size along Highway 209 from Ripley to Halls. “This will give our customers better reliability and increase the amount of electric load we can carry on the lines.”

The project along Highway 209 also will correct trouble spots in the Curve area. Bad weather often causes electric outages in this area, Allmand said. “To increase reliability, we plan to put the utility lines and our black fiber underground along this part of Highway 209.” Materials have been ordered to do the project. If the weather permits, Allmand added, work will start soon.

Other projects include ...

- Work on a backup substation is being done in Halls. If severe weather hits, for example, Ripley Power and Light can reroute electric power through this second Halls substation to provide power to customers.
- Plans have been made to install a new security system in Ripley Power and Light’s substations.
- The Ripley office renovation is under way. It includes a drive-through window.
- An 180-foot radio tower has been built in Halls and plans are being made to install a similar radio tower in Henning. Ripley Power and Light leases a third radio tower in Ripley. The new towers will give the utility better radio communication and a backup system if one of the towers fails, Allmand said.

“Our intent with all of these projects is to strengthen the services we offer our customers.”



*Mike Allmand
President and CEO
Ripley Power and
Light Company*

FCE Club members have the giving spirit all year long



If you missed the Homemakers’ Holiday Extravaganza in November, make plans to attend it next year. Members of the FCE Clubs host this event each year on the Saturday before Thanksgiving to raise money for local nonprofit organizations during the holiday season. Raising money to help others is part of their focus all year long.

“We hope our funds will help families and youth or just those less fortunate during the winter and holidays,” said Rachel Erwin, Extension Agent for Family and Consumer Sciences in Lauderdale County. “We donate to various or-

ganizations in the community each year.” This year’s extravaganza, formerly known as the FCE Holiday Tasting, expanded beyond the traditional food tasting to include holiday shopping. Vendors sold a variety of items for gift-giving, such as burlap home décor items, wreathes, clothing, jewelry, monogrammed gifts and baked goods. The event also moved from the Ripley Methodist Church to Calvary Hill Baptist Church on Highway 51. The Holiday Extravaganza is usually the Saturday before Thanksgiving, so watch for the date this coming year.

Try these FCE Club favorites for your holiday gatherings

Potato Soup

8 C. white or red potatoes	1 stalk celery	1 C. water
1 chopped onion	½ stick margarine	½ lb. Velveeta, cubed
1 chopped carrot	5 C. instant potato flakes	Salt and pepper to taste
	1 C. milk	Bacon bits, optional

Peel and dice potatoes. Cover with water in a large pot about 1-2 inches above potatoes. Add onions, carrots, celery and margarine. Cook until potatoes are tender. Add salt and pepper to taste. Reduce heat and add one cup of water and one cup of milk.

Stir in about five cups of mashed potato flakes, one cup at a time, until desired thickness is obtained. Allow to cook 10 more minutes. Stir cheese into soup until melted. Stir constantly to prevent scorching. Serve with bacon bits and grated cheese if desired.

Cream Cheese Tarts

2 8-ounce pkgs cream cheese, softened
1/3 C. granulated sugar
1 8-ounce tub Cool Whip, thawed
Mini Fillo (Phyllo) shells
Cherry pie filling

Mix cream cheese and sugar together with electric mixer until smooth. Gently stir in whipped topping. Spoon or pipe into shells using decorator bag and tip. Top with cherry pie filling. Refrigerate for at least three hours. Yields about 90 servings depending on how full you fill the shells.

Note: Experiment by using your favorite type of topping with this delicious cream cheese mixture.

Bacon Cheddar Ranch Dip

16 ounces sour cream	¼ C. bacon bits
1 pkg. ranch dressing mix	1 C. shredded cheddar cheese

Mix sour cream and dressing mix until well blended. Stir in bacon bits and cheese. Serve with chips or crackers. Note: This dip is better if allowed to sit overnight for the flavors to blend.