

Oakdale Electric Cooperative Returned \$1.2 MILLION TO MEMBERS

Oakdale Electric Cooperative (OEC) returned \$1,200,000 to members in May as a result of an early capital credit retirement authorized by the cooperative's board of directors. Capital credits are normally retired in October. However, due to the financial hardship many members are facing due to the COVID-19 pandemic, the board of directors unanimously agreed members could use the financial assistance now.

"It is our cooperative duty to take care of our members. We hope this early capital credit retirement will provide members with an additional means of financial support during this unprecedented time," stated Rick Barrett, Oakdale Electric Cooperative chairman.

Eligible members received their capital credits from one of the options below:



Bill Credit

Members with a balance forward greater than their capital credits return received a credit on their May electric bill.



Bill Credit + Check

Members with a balance forward less than their capital credits return received a credit on their May electric bill and will receive a mailed check with their remaining capital credits return balance.



Check

Members without a balance forward will receive a mailed check for their capital credits return.

As a member of Oakdale Electric Cooperative, you are also an owner. When you make a payment to Oakdale Electric Cooperative, a portion of that payment goes directly toward your investment in our electrical system. Unlike investor-owned utilities that generate profits on behalf of shareholders, not-for-profit electric cooperatives return any profits, or margins, to their members in the form of capital credits.



Oakdale Electric Cooperative

Your Touchstone Energy® Partner 

DAIRY BREAKFAST AT HOME



There may not be a breakfast on a farm to attend this year, but that doesn't mean the tradition can't continue. Now, more than ever, the dairy industry needs our support. Create new memories around the table by preparing a Dairy Breakfast at Home. To make the planning even easier, use these co-op approved recipes that are loaded with flavor and dairy products. Not only will farmers reap the benefits, but after consuming the recommended three servings of dairy a day, your body will, too!

Baked Hash Browns *[Cheri Ness's family favorite]*

- 1 (2 lb) bag O'Brien hash browns**
- 1 can cream of onion soup**
- 1 can cream of celery soup**
- 1 small onion, diced**
- 1 C sour cream**
- 1 C shredded cheddar cheese**
- 1/4 C melted butter**
- 2 C crushed corn flakes**
- Salt + pepper (to taste)**

Mix ingredients together, except the butter and cornflakes. Put ingredients in a 9x13-inch pan. Cover pan and bake for 1-½ hours at 325°F. Remove pan from oven and take cover off. Spread butter and cornflake mixture over ingredients in pan and return to oven for 15–20 minutes. Serves 6–8 people.

Berry Muffins *[Jackie Pasch's grandmother's recipe]*

- | | |
|--------------------------|--|
| 2 C flour | 1½ C cranberries or blueberries |
| 1 C white sugar | 8 oz sour cream |
| 1 t baking powder | 1/2 C vegetable oil |
| 1/2 t baking soda | 2 eggs [beaten] |
| 1/2 t salt | |

Mix together dry ingredients. Add the berries and wet ingredient and mix. Bake at 400°F for 20–25 minutes.

"I've always cherished growing up cooking and baking with family, and now continue this tradition with Libby in the kitchen. Recipes that incorporate dairy are essential for my family because they not only taste great, but they keep us healthy and strong." —Jackie Pasch (pictured above with daughter, Libby)

Overnight Blueberry French Toast

[Maribeth O'Dell's family-gathering dish]

12 slices day-old bread, cut into 1-inch cubes	1 t vanilla extract
2 (8 oz) packages cream cheese, whipped with ¼ C of milk to soften and make easier to spread	1/3 C maple syrup
1 C fresh blueberries	Syrup
12 eggs, beaten	1 C white sugar
2 C milk	2 T cornstarch
	1 C water
	1 C fresh blueberries
	1 T butter
	Whipped cream

Lightly grease a 9x13 inch baking dish. Arrange half the bread cubes in the dish, and top with cream cheese mixture. Sprinkle 1 cup blueberries over the cream cheese, and top with remaining bread cubes.

In a large bowl, mix the eggs, milk, vanilla extract, and syrup. Pour over the bread cubes. Cover and refrigerate overnight with aluminum foil.

Remove the bread cube mixture from the refrigerator about 30 minutes before baking. Preheat the oven to 350°F. Cover, and bake 30 minutes. Uncover, and continue baking 25 to 30 minutes, until center is firm and surface is lightly browned.

In a medium saucepan, mix the sugar, cornstarch, and water. Bring to a boil. Stirring constantly, cook 3 to 4 minutes. Mix in the remaining 1 cup blueberries. Reduce heat, and simmer 10 minutes, until the blueberries burst. Stir in the butter, and pour over the baked French toast. Top with whipped cream.

Hash Brown Sausage Frittata

[Sherry Anderson's brunch with friends]

3/4 of a 32 oz bag of shredded hash browns
1/2 C melted butter
2 C shredded pepper jack cheese
2 C shredded cheddar cheese
16 oz Jimmy Dean sausage (hot or mild)
1 C milk
Salt & pepper to taste

Preheat oven to 425°F. Place hash browns into a lightly sprayed 9x13-inch pan and press down evenly to form a crust. Drizzle melted butter evenly over crust and bake for 25 minutes. Fry the sausage and crumble. Mix the cheese and sausage together and spread over crust. Beat milk and eggs together and pour over the meat and cheese. Reduce heat to 350°F and bake for 30 minutes.

Blueberry-Ricotta Smoothie Bowl

[Deana Protz's breakfast of choice]

1/2 C Ricotta cheese
1/2 C milk
1 C frozen blueberries
1 small banana, sliced
1 T honey
Plain yogurt
Sliced fruit, granola, nuts and chia seeds, optional

Place ricotta, milk, blueberries, banana and honey in a blender; cover and blend until smooth. Pour into a serving bowl. Swirl in yogurt. Top with fruit, granola, nuts and chia seeds if desired.

Apple Dumplings with Ice Cream

[Cherlyn Moseley's grandkid-approved dessert]

2 whole Granny Smith apples
2 cans (8-oz. cans) crescent rolls
2 sticks butter
1½ C sugar
1 t vanilla
Cinnamon, to taste
1 can (12 oz.) Mountain Dew soda
Vanilla ice cream

Peel and core apples. Cut each apple into 8 slices each. Roll each apple slice in a crescent roll. Place in a 9x13-inch buttered pan.

Melt butter, then add sugar and barely stir. Add vanilla, stir, and pour entire mixture over apples. Pour Mountain Dew around the edges of the pan. Sprinkle with cinnamon and bake at 350°F for 40 minutes. Serve with ice cream, and spoon some of the sweet sauces from the pan over the top.

Energy Savings Tip Using Milk Jugs

After making these time-tested recipes, the recycling bin will be full. Reduce the waste by instead filling the milk jugs with water and placing them back into the freezer and fridge. When these appliances are full, there's less air space and less cold air to be exchanged with the warm air from your kitchen. The freezer and fridge won't have to work as hard, which will save energy and money.





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Oakdale Electric Policy Updates

#86 Financial Management – updated

#91 Yearly Review of Policies – new

#92 Bankruptcy of Filing-Member Deposits – new

#93 Delegation of Authority from and Relationship Between the Board of Directors and the General Manager/CEO – new

#94 Information Security and Physical Security – new

#95 General Manager/CEO Salary Administration – new

#15 Depreciation Rates – rescinded

#7 Directors Per Diem and Expenses – updated

#16 Retirement – rescinded

#24 Employee and Director Purchases – rescinded

#26 Safety Rule Book Hard Hat Policy – rescinded

#27 Paystations – updated

#34 Deposits – updated

#39 Safety Glasses – rescinded

Chris Tackmann, General Manager

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Deana Protz, Editor



**Oakdale Electric
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24-Hour Emergency Power Restoration: 800-927-6151
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Diggers Hotline: For underground cable locates and power line clearance information, call 800-242-8511.