



Oakdale Electric
Cooperative

Your Touchstone Energy® Partner

If you're planning on hunting for that perfect Christmas tree this holiday season, shop co-op by visiting a fellow member's tree farm:



Hoag Tree Co.

15764 Cty Hwy N,
Tomah
(608) 387-2464



Hilliker Tree Farm

21495 Flatiron Ave,
Tomah
(608) 372-0777



Van Ert Nursery + Christmas Trees

S2112 Cty Rd V,
Reedsburg
(262) 939-0141



Wagner Tree Farm

N2477 24th Ave,
Lyndon Station
(608) 393-4014

Keep your holidays merry + bright with these Christmas tree lighting safety tips:

- Before decorating, look for signs of wear on cords, sockets, and plugs. Check for broken bulbs and cracked or frayed wires. Repair or replace any damaged items.
- Make sure all holiday lights have been tested by a certified laboratory and labeled with a quality marker, such as "UL." The mark signifies that the product is verified as safe for use.
- Don't place cords over points of entry or exit to prevent tripping hazards and damage to cords.
- If you need to reach overhead, do not stand on a chair or desk; use a step stool or ladder. Use one with a sturdy base and place it on a stable surface. After mounting the ladder, always climb facing towards the rungs.
- If using nails or tacks to hang your bulbs, don't pierce the cords, rather rest the cords on them. Use plastic clips instead to avoid problems.
- When decorating outside, be aware of overhead power lines, including the service connection to your home.
- If you need to use extension cords for outdoor decorating, use only heavy-duty cords designated for outdoor use.
- Keep live trees from drying out. Use a sturdy stand where water can be refilled at least once a day. Keep your tree away from heat sources, especially fireplaces and space heaters, as well as drapes or curtains. Know the location of your fire extinguisher. Although artificial trees are less flammable than real trees, purchase a flame-resistant model.
- When going to bed or leaving the house, make sure your lights are turned off. Leaving your lights on continually presents the risk of lights shorting out and resulting in an electrical fire.

ALL YOU *knead* TO KNOW

It's important to treat yourself every now and again.

It's not selfish to enjoy a small indulgence—it's good for you. Treats boost your mood making you feel happy, indulged, and contented, which in turn boosts self-esteem.

Take a drive to Camp Douglas, Wednesday–Saturday, to taste treats from members Kimberly and Jack Clark, the [wife and husband] co-owners of Clark Family Bakes. As a state-licensed wholesaler, the duo bakes out of a commercial kitchen in Hustler, and currently sells at Target Bluff German Haus Shops and The Camp Douglas Farmer's Market, when in season.

This family-operated bakery specializes in artisanal-style baked goods, done the old-world way. “Bread making is an art,” stated Kimberly, and she added, “Our breads are all made and formed by hand. Due to the right gluten structure, they stand on their own and rise on a regular pan.” The end result is a crusty, grainy, beautiful loaf of bread.

The Clarks find enjoyment in creating something different every day. Their extensive collection of recipes can't be found by scouring Pinterest. Proudly, Kimberly noted, “These are our recipes, perfected over time by my husband, Jack.” The most popular bread varieties include jalapeno cheddar and German farmers. Notable specialty breads include cinnamon raisin, and Jack's chocolate bread, which according to Kimberly is “fancy, dark, and so delicious.”

Bread is not their only business. Kimberly is the lead kneader on the sweeter items they sell. “I get a lot of requests for our snickerdoodle cookies,” she shared. Hand-crafted pies, made with the freshest ingredients possible, are now on the monthly calendar as the holiday season approaches. Traditional pumpkin, apple, cherry, blueberry, pecan, and cream pies can be ordered, as well as non-traditional pies including blueberry pear with rosemary. “We will do whatever it takes to make a customer happy, including catering to unique tastes,” informed Kimberly.

It's takes a lot of time and effort to source the most



wholesome ingredients for the bakery. The couple's firm belief is if it's not good enough for their family, it's not good enough for yours. “We really care about our products. I want to make the best product possible, so therefore we only use only the best ingredients,” Kimberly stated. Shopping locally is key. When the Camp Douglas Farmer's Market is in season, Kimberly habitually purchases produce from the other vendors weekly to incorporate into recipes.

Clark Family Bakes' packaging is an extension of their passion for food. They are conscious and concerned about their carbon footprint. Kimberly elaborated, “I do my best to find boxes that are post-consumer recycled products.”

Down the road, far down, Kimberly and Jack aspire to own a store front of some kind. Perhaps even a food truck, but for now, they are staying vision centered on their first winter selling at Target Bluff German Haus Shops. They are excited to keep baking through the cold season, and be available for their customers. Ultimately, the family agrees their business plan is a marathon, not a sprint, and is focused on building their brand and customer base. “If there is something you want, just message us!” beamed Kimberly.

“This is the right moment,” is the life motto for Kimberly and Jack Clark. So, on second thought, treat yourself every Wednesday–Saturday, and Sundays when in season, with a handmade baked good from Clark Family Bakes.—*Deana Protz*

TREAT LOCATIONS




Target Bluff German Haus Shops
 208 Hwy 12/16, Camp Douglas, WI
 10 a.m.—5 p.m.
 Wednesday—Saturday

Camp Douglas Farmer's Market
 129 Main St, Camp Douglas, WI
 Seasonal



 **Clark Family Bakes**

 **(608) 565-2562**



MY CO-OP



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Learn more about how Smart Hub, OEC's FREE and mobile online payment system, can help simplify your life:

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Keep it simple in the kitchen, too.

A one-pot meal saves on both time and dishes. Oakdale Electric Cooperative is giving away ONE prize basket that includes [1] Copper Dutch Oven, [1] Dutch Oven Cookbook, and [1] wooden spoon [valued at \$150] to an eligible member enrolled in the Auto Pay Program through SmartHub.



All Smart Hub Auto Pay users will be automatically entered for the giveaway. One [1] winner will be selected by random drawing on Monday, November 30, 2020. Enrollment is easy! Visit oakdalerec.com > Billing & Payments > Auto Pay Program. Or, use the Smart Hub App > Bill & Pay > Auto Pay Program.

Questions? Call, click or visit us at 608-372-4131 or oakdalerec.com.

CHOOSE TO SAVE. Spending time in the kitchen can be more energy efficient with the right choices.

Choose the right pots and pans. Pots and pans come in direct contact with burners, so choosing the right ones goes a long way to saving energy. Flat-bottomed cookware allows for more contact with heating elements, which in turn more effectively heats your pan. According to energy.gov, a warped-bottom pot could take 50% more energy to boil water than a flat-bottomed pot.

Choose for conductivity. Copper or copper-bottomed pans heat up faster than regular pans, and in the oven glass or ceramic dishes are better than metal. In a glass or ceramic dish, you'll be able to turn your oven down about 25 degrees and your meal will cook just as quickly.

Choose the right size. Another part of choosing the right cookware is matching the pot size to the stove burner size. If the pan is smaller than the burner, energy will be wasted through the few inches of the burner that are not covered by the pan. Using the right sized pot on stove burners can save about \$36 annually for an electric range. Covering pots and pans also helps you cook more efficiently and keeps your kitchen cooler.

Chris Tackmann, General Manager/CEO

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Deana Protz, Editor



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Your Touchstone Energy® Partner 

Office Hours: Monday–Friday, 7:30 a.m.–4:00 p.m.
24-Hour Emergency Power Restoration: 800-927-6151
Toll-free Online Bill Payment 866-392-4307

Diggers Hotline: For underground cable locates and power line clearance information, call 800-242-8511.