

## Firefighters are a part of your electric cooperative

**H**awkeye employees Marc Mikkelson, member service technician and Roger Carman, Hawkeye's mechanic, serve as volunteer firefighters for their local communities. Mikkelson is a firefighter for the city of Decorah and Carman for the city of Cresco.

National Fire Prevention Week was October 3-9. Remember to check your smoke detectors, plan fire escape routes with your family and educate children about the dangers of fire. Roughly 70 percent of home fire deaths result from fires in homes with no smoke alarms or smoke alarms that don't work.



Roger Carman and Marc Mikkelson

OCTOBER IS CO-OP MONTH  
**COOP**  
**MONTH**

## The Power of Cheese

by Meagan Moellers



of our area's newest value added ag enterprise, it's blue cheese. Award winning blue cheese!

Ever wondered what 20,000 pounds of milk, one New Zealander, a few vats, several dedicated employees and a little fermentation time could make? In the case

Having been in the planning and building stages for the past five years, Golden Ridge Cheese Co-operative is finally up and running with power supplied by your own local electric cooperative.

It all started when Amish dairy farmers joined together to form a cooperative that would ensure a market for their milk. Like any new business, there were some bumps in the road. But fortunately, Neville McNaughton, a New Zealander with world-class cheese making credentials, was hired to facilitate the process.

(more on page 4...)

### Inside this issue...

**PAGE 2**

Manager's Message  
Patronage Dividend Checks

**PAGE 3**

Website  
Outage Map

**PAGE 4**

Golden Ridge Cheese Co-op

**PAGE 5**

Welcome New Members  
Fall Load Management

**PAGE 6**

LIHEAP  
RECare

**PAGE 7**

Recipes

**PAGE 8**

Construction Season  
Farm Safety  
Snowbirds

*"Our vision is to provide access to safe, dependable and affordable electric services."*



Tom Miller  
General Manager

## Top Ten Reasons to Celebrate Cooperative Month

**C**lose to me I keep a pocket card published by Touchstone Energy entitled "Fulfilling the Electric Cooperative Promise." In the same area of my wallet I keep another pocket card entitled "The Seven Cooperative Principles." I keep these cards close just in case a new member of Hawkeye REC wants to know how we differ from other utility businesses. We do differ because of our unique business structure. Since October is national cooperative month, I thought I would give you at least 10 great reasons to celebrate your electric cooperative taken from my handy-dandy pocket cards:

### CO-OP-ER-A-TIVE

*n.* Jointly owned enterprise engaging in the production or distribution of goods or supplying of services, operated by its members for their benefit.

1. Hawkeye REC has 5,350 member-owners who have joined together in order to receive primary electric distribution service in Chickasaw, Howard, and Winneshiek counties. This service was not available and most likely would not be available if it had not been done by our member-owners.
  2. Our member-owners have elected 9 directors to represent their collective interests on a locally owned and controlled board of directors. These directors are accountable to the members of Hawkeye REC.
  3. Hawkeye REC's board of directors hired a general manager who in turn hired talented
4. Your ownership in Hawkeye REC allows you to keep your rates competitive while at the same time give you a valued service. We have returned over \$10 million to our member-owners through patronage capital checks.
  5. As a not-for-profit company, Hawkeye REC offers stability, reliability and better value for its members.
  6. Hawkeye REC is a socially responsible organization, dedicated to the well-being of the communities we serve. We work hard to bring a better quality of life in a way that strengthens member loyalty. We are an integral part of the community.
  7. Hawkeye REC is small enough to listen and close enough to notice the needs of consumers.
  8. Hawkeye REC is professionally managed, becoming technologically advanced, and large enough to meet your needs for reliable, low-cost energy.
  9. Hawkeye REC collaborates with other cooperatives for other goods and services. (Dairyland Power Cooperative, Minnowa Alliance, and Power Plus Engineering to name a few.)
  10. Hawkeye REC holds mother earth and her environment in high-esteem.



*As a member of Hawkeye, you are an owner of the cooperative. Every time you turn on a light, watch TV or use the electric stove, you also add to your equity in the cooperative and accumulate dividends.*

## Patronage Dividend Checks to Be Mailed in November

**I**ssuing dividends to our members expresses the benefits and rewards of belonging to a cooperative. When you became a member, the cooperative agreed to provide the best possible service at the most economical cost. As a member-owner, you expect a return on your investment. We are proud to be in a sound financial position returning member dividends, which are assigned to member accounts, based on each member's historical electric consumption.

Electric utilities are a capital-intensive industry requiring large investment in plant and equipment. Each member of Hawkeye contributes to the equity of the cooperative through the margins of the

utility. Member equity is the essential tool for Hawkeye to build, maintain and upgrade the facilities necessary in providing members with reliable, economical electric service. This investment is also necessary to keep up with construction during periods of growth and implement the latest necessary technology.

Retirement of member dividends is a direct result of achievement of financial goals set by your Board of Directors. It was the decision of the Board to include October financials in this decision, as Hawkeye's financial position is typically stronger after the corn drying season.

## Check out Hawkeye's new website

We have changed the design and structure of our website. Be sure to log on to [www.hawkeyerec.com](http://www.hawkeyerec.com) and discover a number of new tools and new pages including:

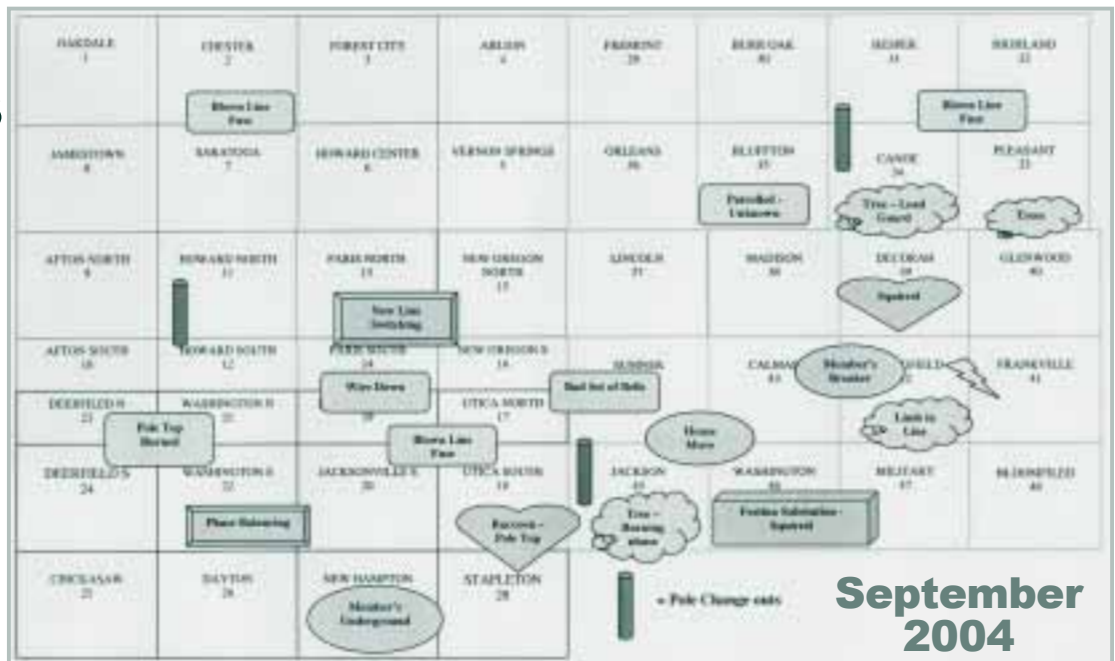
- ✓ Online Meter Readings
- ✓ Bill Payment Options
  - Automatic Bank Account Withdrawal
  - Automatic Credit Card Payments
- ✓ Safety & Outages
- ✓ Link to local weather website
- ✓ Webster's Housing Development
- ✓ Event Calendar
- ✓ Poll question on home page
- ✓ Index of all Newsletter Recipes
- ✓ Online Energy Audit
- ✓ Iowa One Call
- ✓ Products and Services



## Map of Outages

**Have you experienced an outage?**

Shown here is a map of all outage causes for the month of September.



# The Power of Cheese ...continued

Every day, members of 45 Amish families milk their small herds by hand and fill traditional stainless steel milk cans for transport to Golden Ridge Cooperative. Upon arrival, Plant Supervisor Jim Norton and his staff begin the cheese making process.

## The blue cheese making process itself is quite unique.

- 1 The cream is separated and homogenized which keeps it from separating when blended back with the milk.
- 2 Once the processed milk has become curds and whey, the cheese curds are separated and transferred to temperature controlled vats.
- 3 The cheese is transported from the vats where temperatures are closely monitored.
- 4 Employees distribute it into stainless steel containers called “wheels” where the cheese hardens as it sets overnight at room temperature.
- 5 The cheese is transported to another room where it is placed in a large pool of salt brine for 24-48 hours. A solution is applied to the outside of the cheese to prevent molding and it is set out to dry.
- 6 Another machine pierces the cheese so that the Blue cheese “starter” and air can be introduced.
- 7 The cheese is stored at precise temperatures in two different coolers for more than 30 days. Only then is it ready to be packaged and shipped to all parts of the country. It will now carry the private label of the Golden Ridge Cheese Cooperative, Schwarz and Weiss or black and white. Of course, this cheese along with other popular blends can be purchased in the gift shop at the cooperative. Also available are baskets and other handcrafted Amish items.

The development of natural rind blue cheese requires the dedicated hand of a skilled cheesemaker, time and careful management of the aging process. But don't forget that it also takes an uninterrupted supply of electricity not only to produce the cheese but to maintain the cheese at its peak of perfection! And Hawkeye REC is proud to provide the kWh necessary for the Golden Ridge Cheese Cooperative to produce its award winning cheese.



Cindy Kostohryz, Office Manager

*In their first year of production, Golden Ridge Cooperative's blue cheese tied for 1<sup>st</sup> place in the American Cheese Society's annual contest held in Milwaukee.*



**Schwarz und Weiß**  
**Family of Blues**  
Golden Ridge Cheese Cooperative  
2001 E. 20th Street, Creston, IA 52003 • 563-737-1144 • Fax: 563-737-1148  
www.goldenridgecheese.com • info@goldenridgecheese.com

**Look for a recipe  
on Page 5 from  
Golden Ridge Cheese  
Cooperative**



# Welcome

## Hawkeye REC Welcomes New Members

Peter & Tessa Numedahl .....	Decorah, IA	Jack Krumwiede .....	Decorah, IA
Andy Leibold .....	Decorah, IA	Jason Borsheim & Faith Clements .....	Mabel, MN
David & Laura Greve .....	Ossian, IA	Joe & Bobbi Holland .....	Spring Grove, MN
Mississippi Welders Supply Co Inc .....	Decorah, IA	Locust Lane LLC .....	Decorah, IA
Byron & Donna Schultz .....	Postville, IA	Kevin Donlan & Tanya Norton .....	Decorah, IA
Jeff Harden .....	Lime Springs, IA	Dan & Mary Marx .....	Decorah, IA
Todd Schmauss .....	Cresco, IA	Shanon Benson .....	Decorah, IA
Nick Menne .....	Lime Springs, IA	Gary Morris .....	Decorah, IA
Kristi Lepa .....	Cresco, IA	K Ted Green .....	Decorah, IA
Jason Rassman .....	Calmar, IA	Patricia McDermott & David Vine .....	Decorah, IA
Tory Reicks & Kristi Weigel .....	Waucoma, IA	Tom & Samantha Pecinovsky .....	Decorah, IA
Heidi Bigalk .....	Mabel, MN	David Freese .....	Calmar, IA
Kent & Marla Klocke .....	Decorah, IA	John & Debra Vandervort .....	Calmar, IA

## Notice to all Members with Heating Units on Load Control Load Management Fall Testing

As cooler temperatures and fewer daylight hours arrive with autumn, the energy professionals at Hawkeye REC are preparing for another Midwest winter. This includes a test of Hawkeye's load management system. This test is conducted each fall to assist the cooperatives in determining if problems exist with their interruptible heating loads and remind members that loads will be controlled during the peak of the heating season.

If you currently participate in a residential dual fuel or heating

load management program, the system will be tested Wednesday, November 17, beginning with an alert at 4:50 p.m. This means that controlled electric heating tests will begin at 5 p.m., and continue throughout the evening. During the control period, customers will rely on their backup heating system. All electric heating systems will be restored by 11:15 p.m.

Please contact Hawkeye REC with any questions or concerns about the load management test.

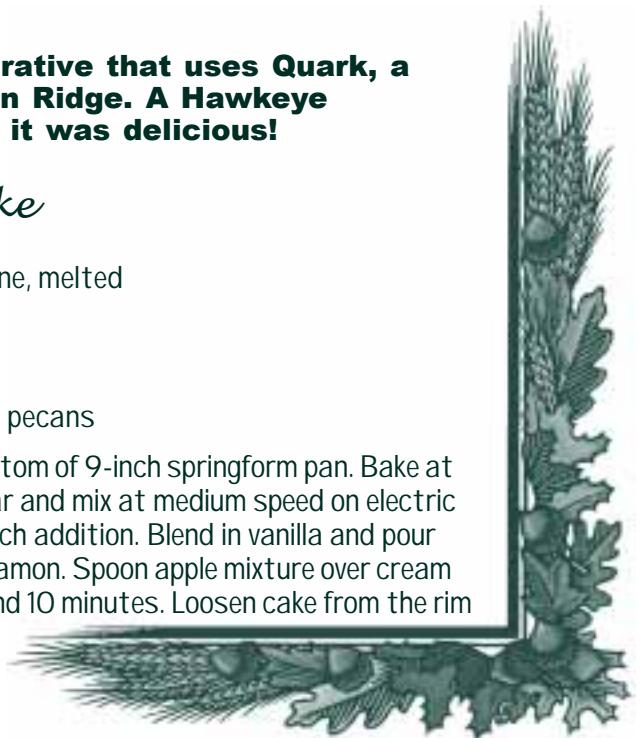
## What is Quark?

**This is a recipe from Golden Ridge Cheese Cooperative that uses Quark, a cream cheese like product, that is made at Golden Ridge. A Hawkeye employee made this cheesecake using Quark and it was delicious!**

### *Autumn Cheesecake*

1 cup Graham cracker crumbs	3 T. sugar
½ tsp. cinnamon	¼ cup margarine, melted
16 oz. Quark, softened (cream cheese)	½ cup sugar
2 large eggs	½ tsp. vanilla
4 cups thinly sliced peeled apples	1/3 cup sugar
½ tsp. cinnamon	¼ cup chopped pecans

Combine crumbs, 3 T. sugar, cinnamon and margarine, press into bottom of 9-inch springform pan. Bake at 350 degrees for 10 minutes. Combine cream cheese and ½ cup sugar and mix at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in vanilla and pour over crust. Toss apples with combined 1/3 cup sugar and ½ tsp. cinnamon. Spoon apple mixture over cream cheese layer, sprinkle with pecans. Bake at 350 degrees for 1 hour and 10 minutes. Loosen cake from the rim of pan and chill.



# ATTENTION: RESIDENTIAL CUSTOMERS NEED HELP WITH YOUR HEATING BILL?

The 2004-2005 Low-Income Home Energy Assistance Program (LIHEAP) has been established to help qualifying low-income Iowa homeowners and renters pay for a portion of their primary heating costs for the winter heating season.

The assistance is based on household income, household size, type of fuel, and type of housing.

If you are not sure where to apply, please write to:

## LIHEAP

Iowa Department of Human Rights  
Capitol Complex  
Des Moines, IA 50319

or, call your local community action agency.

Chickasaw County: (641) 394-2007

Howard County: (563) 547-4413

Winneshiek County: (563) 382-8436

## WHEN TO APPLY:

- **Elderly (60 & over) and/or disabled:**

October 1, 2004 to April 15, 2005

- **All other households:**

November 1, 2004 to April 15, 2005

## WHAT TO TAKE:

- **Proof of Income**  
Most recent 3 months' check stubs, award letter from Social Security or 2003 tax return
- **Social Security numbers of household members**
- **Recent heat bill**
- **Recent electric bill**
- **Recent telephone bill**

## WAGE EARNERS:

Please bring copies of your check stubs for the three-month period preceding the date of application, or a copy of your federal income tax return.

## FIXED INCOME:

This income may include: Social Security Benefits, Supplemental Security Income (SSI), Family Investment Program (FIP), Veteran's Assistance, Unemployment Insurance, and pensions. Please bring copies of your most recent 3 months' check stubs.

## SELF-EMPLOYED/FARMERS:

Please bring a copy of your most recent federal income tax return.

## FIP AND SSI RECIPIENTS:

Your Medicaid number is on your Medicaid card. The numbers needed are immediately following your name and number in the aid type box.

If you receive alimony or child support, it will also need to be verified.

## INCOME MAXIMUMS

Household Size	Three Month Gross Income	Annual Gross Income
1	\$ 3,491.25	\$ 13,965.00
2	\$ 4,683.75	\$ 18,735.00
3	\$ 5,876.25	\$ 23,505.00
4	\$ 7,068.75	\$ 28,275.00
5	\$ 8,261.25	\$ 33,045.00
6	\$ 9,453.75	\$ 37,815.00

For households with more than six members, add \$1,192.50 per three months, or, \$4,770 annually, for each additional member.

## RECare: Members Helping Members

### Commitment to Community

RECare is a consumer contribution fund in which members like you assist other members who need help in paying utility bills.

If you would like to make a pledge to the RECare fund or would like to continue your support please fill out the form at the right.



## CONSUMER AUTHORIZATION FORM

**YES!** I would like to be a part of "Members Helping Members" and contribute to RECare.

Monthly Pledge  \$1.00  \$2.00  \$5.00  Other \_\_\_\_\_  
(I understand that this amount will be automatically added to my monthly electric bill.)

One-time contribution \$ \_\_\_\_\_ (Checks should be made out to RECare, c/o Hawkeye REC)

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Billing Number: \_\_\_\_\_



Thank you for your contribution.

Please return to:



PO Box 90  
Cresco, Iowa  
52136-0090

The Power Is Yours

Your Touchstone Energy® Cooperative

# Recipes...



*Celebrate October Pork Month with these great pork recipes*

Send us your favorite recipe. If we print your recipe in our newsletter you'll receive \$5 off your next electric bill.



November - Bars & Cider Recipes  
December - Hawkeye Employees Holiday Favorites

## *Ham Balls*

1 lb. ground ham  
1 lb. ground pork  
Or  
½ ham and ½ hamburger  
Or  
1/3 ham, 1/3 pork and 1/3 hamburger

Add:

1 cup graham cracker crumb crumbs  
2 eggs  
¾ cup milk

Directions:

Roll the meat into balls and brown. Drain and lay in a baking pan.

Topping:

Mix together:

½ can tomato soup  
¼ cup vinegar  
¾ cup sugar  
1 tsp. prepared mustard

Pour the topping over the meat and bake for 1 ½ hours at 275 degrees.

## *Pork & Noodle Casserole*

5 cups cubed cooked pork  
1- 8oz. package egg noodles  
2-10 ¾ oz. cans condensed  
(1) cream of chicken and (1) mushroom soup  
1-8oz. carton sour cream  
½ cup milk  
2 T. minced onion  
¼ tsp. dry mustard  
1/8 tsp. black pepper  
1-12 oz. chicken flavored seasoned stuffing mix



Heat oven to 350 degrees. Cook noodles according to package directions. Drain noodles and spoon into 9X13 baking pan. Layer pork over noodles. Stir together: soup, sour cream, milk, onion, dry mustard & pepper in a large bowl. Pour evenly over pork and noodles. Prepare stuffing mix according to package directions. Spoon stuffing evenly over mixture in baking pan. Cover pan with foil. Place pan on baking sheet. Bake for 45 minutes. Remove foil and bake uncovered about 15 minutes or until bubbly around edges and hot in center.

Bea Taylor  
Protivin, IA

## *Missouri Braised Pork Chops*

6 boneless sirloin pork chops  
½ onion sliced lengthwise  
½ lb. carrots cut into 2" lengths or ½ lb. baby carrots  
2 stalks celery cut into 2" lengths  
1 clove garlic chopped  
1 can beef broth  
1 can of water  
1 T. canola oil  
2 T. butter  
1 T. cornstarch mixed with ½ cup water  
½ tsp. thyme (or oregano)  
½ cup of dry sherry



In a large skillet:

Brown pork chops with the oil and butter. Add the sliced onions and cook for 3 minutes, add chopped garlic. Add beef broth and 1 cup of water and celery, carrots, thyme and sherry. Heat to boiling. Cover and simmer 30-45 minutes until tender. Add cornstarch and water mixture. Simmer uncovered until thickened (about 5 minutes). Serve over potatoes, rice or noodles. Serves 4-6 people.

Carol Brayton  
Highlandville, IA

# DATES TO REMEMBER

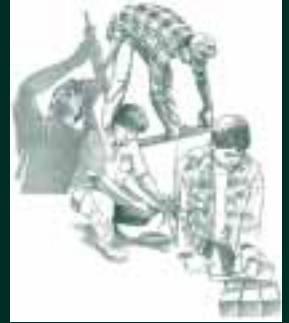
## BILLING CYCLE DATES

- October 21** Automated payments by credit cards are processed.
- October 25** Member reads meter and records on payment voucher. Please mail your bill today to make sure it arrives to Hawkeye by the 1<sup>st</sup> of November.
- October 28** Automated payments from checking accounts are processed.
- November 1** Bills become delinquent.
- November 10** Hawkeye REC prints bills based on October meter reading.
- November 11** Bills are mailed to members from Dairyland in LaCrosse.

## OTHER EVENTS

- October 29** Hawkeye REC Board Meeting
- October 29** Ground Breaking Ceremony at Webster's Housing Development at 10:00 a.m.

We are near the end of the construction season. If you want something built, please contact us soon at 800-658-2243 or 563-547-3801.



## A SAFE FARM IS NO ACCIDENT

Look ahead before driving large farm equipment near electric cooperative lines. Your safety is our business.



*The Power Is Yours*

Box 90 - Cresco, Iowa 52136  
1-800-658-2243 or 547-3801  
[www.hawkeyerec.com](http://www.hawkeyerec.com)

### OFFICE HOURS

Monday thru Friday • 7:30 a.m. - 4:30 p.m.  
(Closed Sat., Sun., & Holidays)

### OUTAGES

**1-800-927-5265**

**IOWA STATE ONE CALL**  
**1-800-292-8989**

### BOARD OF DIRECTORS

Dean Fisher, President - Lawler  
Dean Nierling, Vice President - Burr Oak  
Dennis Ptacek, Secretary/Treasurer - Elma  
Norman Dickman - Decorah  
John Hockspeier - Alta Vista  
Janelle Mahr - Lime Springs  
Roger Nibaur - Elma  
Charles Frana - Calmar  
Dennis Young - Decorah

### PERSONNEL

Tom Miller, CEO & General Manager  
Roger Halverson, Operations Manager  
Cindy Christensen, Communications Manager  
Jim Murphy, Information Tech. Manager  
Peggy Berg, Chief Financial Officer  
Pat Boyle, Business Dev./Mbr. Serv. Manager

### EDITOR

Cindy Christensen



## Snowbirds

For those members who plan to leave this winter wonderland and travel south to enjoy the warmer weather along with those wonderful golf courses, don't forget to make arrangements regarding your meter payments while you're gone. Hawkeye has a number of options to offer the members regarding your electric payments and meter readings. Stop in or call the office before you leave your nest!

Hawkeye REC  
Box 90  
Cresco, Iowa 52136

PRSR STD  
U.S. Postage  
**PAID**  
La Crosse, Wis.  
Permit No. 372