



TRI-COUNTY Electric Cooperative, Inc.

" A Commitment to Service and Savings "

Happy Holidays To One and All

Everyone at Tri-County Electric Cooperative would like to wish you and yours a Merry Christmas and a Happy New Year. For the past several years we have enjoyed receiving hundreds of colorful Christmas pictures from children hoping to receive something extra from Santa. Once again Santa has promised to deliver some gift cards for us to give away to the lucky kids whose names are drawn from our colorful collection of Member Information Bulletins. To participate in the drawing, simply have your kids or grandkids under the age of 12, color the picture shown on this page. Fill in the name and address section and return the bulletin to any one of our four offices. Winners will be randomly drawn on Friday, January 30, 2009 from the entries received. Prizes to be given this year include the following:

**Ten Winners Will Each Receive One
\$25.00 Gift Certificate.**

Entrants Name: _____

Age: _____ Phone: _____

MailingAddress: _____

City: _____ State: _____

Zip Code: _____ Account No: _____

Name on A/C: _____

800625150

8003966701



800655562

800610550



973330002

HOLIDAY LIGHTING SAFETY TIPS!



Christmas Lighting is fun for the entire family but we need to exercise care when decking the halls. Inspect the light string for cracks and damage to the insulation. If you have any broken or burnt out bulbs they need to be replaced. Use extreme care when mounting the strings to prevent damaging the insulation when driving insulated staples around wire. Read the manufacturer's recommendations on use of lights. When using lights outdoors, make sure the light string carries an outdoor rating. If you are one of those people who never took the lights down from last year, then a close inspection is going to be necessary. Wind and sunlight can cause the insulation to break down leaving exposed wire. Check wire closely around staples to make sure that it has not chafed or worn through. Never exceed the manufacturer's recommendation on number of interconnected strands of lights. This will cause the fuse in the strand to blow. Never replace a blown fuse with anything except the proper size fuse for the strand. Wiring around the fuse link will cause overheating and could possibly result in a fire.

Holiday Candles add a glow to the festivities but special care needs to be taken to avoid possible tragedy. Never leave burning candles unattended and use extreme caution when selecting or building Christmas decorations. Never construct ornamental decorations that could ignite if the candle is allowed to burn down to the base. Little Christmas elves that hug dinner candles are attractive, but should never be left on the candle once lit. Candles burn down and will ignite combustible decorations if left unattended. Don't set yourself up for tragedy, avoid the use of candles around combustible materials. Also remember that the warm glow of a candle can attract inquisitive children, so stay alert and keep the holiday season safe.

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TRI-COUNTY
Electric Cooperative, Inc.

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Central Headquarters Office (817) 444-3201 or 1-800-367-8232

Southwest District Office (817) 279-7010 or (817) 279-7011

Northeast District Office (817) 431-1541

B-K District Office (940) 888-3441

Internet: www.TCECTEXAS.COM

From The Cooperative Kitchen



This month's recipe was provided by Lottie M. Cook from Springtown. She will receive a 60 Years of Home Cooking Cookbook, compliments of TCEC.

White Chocolate Cranberry Delights

... Ingredients ...

- 6 Tablespoons of Margarine
- 1 Cup (Packed) Light Brown Sugar
- 1 1/4 Cups of Flour
- 1/2 Teaspoon Baking Powder
- 1/8 Teaspoon Salt
- 1 Large Egg
- 2 Teaspoons Vanilla
- 1 Cup of Dried Cranberries
- 1/3 Cup of Vanilla Baking Chips

Cream the margarine and brown sugar together and add flour, baking powder and salt. Mix well and then add the egg, vanilla, dried cranberries and vanilla baking chips.

Stir and blend all the ingredients together. If mixture seems to dry, add 2 tablespoons of cranberry juice or water.

Pour mixture into a 8 inch greased square pan and bake at 350° for 30 to 35 minutes. This recipe makes 16 small squares.

This recipe is simple to make. It is a favorite with the library staff at the joint reserve base and won a prize at the taste tasting contest held there on National Library day.

Enjoy Eating!

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It Pays To Stay Informed!

Find your account number in our Member Information Bulletin and you will receive a \$20.00 credit on your electric bill. Simply contact one of the offices listed below and make them aware of your discovery.

It pays to stay informed!

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