



TRI-COUNTY Electric Cooperative, Inc.

" A Commitment to Service and Savings "

TRI-COUNTY ELECTRIC COOPERATIVE, INC. NOTICE OF PROCEEDING TO CONSIDER PURPA EISA 2007 STANDARDS AND REQUEST FOR COMMENTS IN PROJECT NO. 2008-TX101-0001

On Sept. 16, 2008, Tri-County Electric Cooperative (co-op) adopted a resolution initiating a rulemaking project to consider and determine whether to implement federal ratemaking standards under the Public Utility Regulatory Policies Act of 1978 (PURPA), as amended by the Energy Independence and Security Act of 2007 (EISA), Public Law No. 110-140, 121 Stat. 1492 (2007) to: 1) integrate energy efficiency into the co-op's integrated resource plans and establish cost-effective energy efficiency as a priority resource; 2) establish electric rates to align utility incentives with the delivery of cost effective energy efficiency and to promote energy efficiency investments; 3) consider smart grid investments; and 4) give co-op members direct written or electronic access and other interested persons limited access to information on time-based electricity prices at wholesale and retail, prices and usage on at least a daily basis, and sources of power provided by the co-op. The proceeding has been designated Project No. 2008-TX101-0001, Proceeding to Consider and Determine Whether to Implement the Federal Ratemaking Standards for Integrated Resource Planning, Rate Design Modifications to Promote Energy Efficiency Investments, Consideration of Smart Grid Investments, and Smart Grid Information pursuant to 16 U.S.C. § 2621(d)(16), (17), (16) and (17) as amended by Pub. L. No. 110-140, 121 Stat. 1492 (2007). Persons interested in the proceeding are invited to notify the co-op of their intent to participate in the project and to submit comments, data, views, arguments, and other evidence on the standards being considered. Responses and any comments, data, views, arguments, and other evidence must include the person's name, contact information, and relationship to the co-op, reference Project No. 2008-TX101-0001 and be submitted in writing to the cooperative at 600 N.W. Parkway, Azle, TX 76020 or by e-mail to eisa.standards.comment@tcectexas.com, no later than December 5, 2008. A public hearing on this project will be convened to give interested participants an opportunity to comment and ask questions about whether the co-op should implement the PURPA EISA Standards. Questions about this notice or project may be directed to David Moore, System Engineer, at (817) 444-3201 or by e-mail at dmoore@tcectexas.com. All further information about this project, including the resolution, all comments received, and the date, time, and location of the hearing will be posted on the co-op's web site at www.tcectexas.com

Tips on Planning Your Holiday Dinner



Thanksgiving dinner has been an American tradition since settlers first came to this country and collectively gave thanks for the Autumn harvests. The celebration gave thanks for the bountiful harvest that would sustain both native and newly settled families through the winter months. It is different from most holidays in that it is not tied with religious tradition, and like July 4 is uniquely an American Holiday.

It is important to plan your meal well in advance and the first consideration is to determine the number of people who will attend dinner. Knowing the number of people you expect for dinner is important since it will determine the amount of food necessary for the meal. It is also useful in selecting the types of food you will prepare giving consideration for likes and dislikes and do any of your guests have food allergies that need to be avoided.

Selecting a Turkey:

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It is recommended that you allow 3/4 of a pound per person with a whole turkey and 1/2 pound per person if you are using boneless turkey breast. This will provide a hearty serving for each person and should provide some leftovers.

Refrigerator Thawing:

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Thaw breast side up, in unopened wrapper, on a tray in the refrigerator. Allow for at least 1 day of thawing for every 4 pounds of turkey.

Cold-Water Thawing:

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Thaw breast side down, in unopened wrapper, in enough cold water to cover it completely. Change the water frequently to keep the turkey chilled. Estimate a minimum thawing time of 30 minutes per pound for a whole turkey.

Roasting:

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Preheat oven to 325 degrees. Remove turkey from bag. Drain juices and pat dry with clean paper towels. Place turkey lifter across full length of flat rack in a shallow roasting pan, 2 to 2 1/2 inches deep.

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Tuck wings back to hold the neck skin in place. Doing so will help stabilize the turkey in the pan and when carving. Place thawed or fresh turkey, breast up, on the turkey lifter. Raise one loop over wings and breast, and the other loop over drumsticks. Rest loops on turkey, not over edge of pan during roasting. Brush skin lightly with vegetable oil or spray with cooking spray to prevent the skin from drying. Insert oven-safe meat thermometer deep into the lower part of the thigh muscle but not touching the bone. When thigh is up to temperature and if turkey is stuffed, move thermometer to center of stuffing. Stuffing should be 165 degrees when done.

Place your turkey in the preheated oven at 325 degrees. When the turkey is about 2/3 done, loosely cover the breast and top of drumsticks with a piece of lightweight foil to prevent overcooking. Use this roasting schedule as a guide and start checking for doneness about 30 minutes before end of recommended cooking times. Your turkey is done when the meat thermometer reaches the following temperatures: 180 degrees deep in the thigh. At this temperature juices should be clear, not reddish pink, when thigh muscle is pierced deeply. 165 degrees in the center of the stuffing, if turkey is stuffed.

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Lift roasted turkey onto platter with turkey lifter and discard lifter. Before removing stuffing and carving, let your turkey stand 15 minutes to allow juices to set.

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Estimated Cooking Times:

Net Weight (lb.)	Unstuffed (hrs.)	Stuffed (hrs.)
4½ to 7	2 to 2½	2¼ to 2¾
7 to 9	2½ to 3	2¾ to 3½
9 to 18	3 to 3½	3¾ to 4½
18 to 22	3½ to 4	4½ to 5
22 to 24	4 to 4½	5 to 5½
24 to 30	4½ to 5	5½ to 6¼



All of us a Tri-County Electric Cooperative want to wish each of our members a Happy Holiday! We hope your dinner is a huge success and that the cook will be rewarded with warm hugs from family and friends.

From The Cooperative Kitchen



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



Spiced Pumpkin Fudge

... INGREDIENTS ...

- 3 - Cups Sugar
- ¾ Cup of Butter or Margarine
- 2/3 - Cup of Canned Evaporated Milk
- 1/2 - Cup Solid Pack Pumpkin
- 1 - 12 OZ. package Butterscotch Morsels
- 1 - 7 OZ. Jar Marshmallow Creme
- 1 - Cup of Chopped Toasted Almonds or Pecans
- 1 - Teaspoon of Vanilla Extract

In a heavy saucepan combine sugar, butter, milk, pumpkin and spice.

Bring mixture to a boil, stirring constantly until mixture reached 234 degrees (about 10 minutes).

Remove from heat, stir in butterscotch morsels.

Add marshmallow cream, nuts and vanilla, mix until well blended.

Quickly pour mixture into a greased 13 X 9 inch pan, spreading just until even.

Cool at room temperature, cut into bite sized squares. Store tightly wrapped in refrigerator. This recipe will yield about three pounds of fudge.

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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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

Holiday Closing

The TCEC business offices will be closed on November 27th and 28th for the Thanksgiving holiday. Emergency service is available by contacting the telephone numbers listed at the bottom right corner of this page. We want to wish all of our members a **Happy Thanksgiving** and if your holiday plans include long trips to see family and friends, remember to buckle up and drive safely!

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