

# SPARKS

We are always looking for innovative ways to benefit our members, but also to help make our operations more efficient. We recently launched a new program, Connect, that will help benefit both our members and our operations, specifically in the Member Services Department at this moment. National Information Solutions Cooperative (NISC), our billing software company recently launched Connect to update its platform. We are able to utilize this program by being a member of NISC.

The protection of our members' information has always been a high priority and Connect will help ensure that your information continues to be secure. As a member of High West Energy, you will notice a slight change in how we ask for your information as well as how we handle business over the phone. We will ask you to verify information on your account including your phone number, last four of your social security number, your pin number, or your email. We

will also ask who is calling based on the names on the account. Not only will this ensure your information is correct, but it will ensure that your information continues to be safe and protected, as well as connected to the correct account.

Don't worry! This will take little time and effort from our members as we may ask to update your phone number(s) and/or email addresses to ensure we have updated contact information for outage alerts or future communications. We have been undergoing training to ensure our understanding of Connect, but please bear with us as we get familiarized with the process. Connect will enhance our operations as well as continue to keep our members' information secure.

We hope this brings more efficiency to our interactions with our members and brings assurance to you that your information is always safe with us. Thank you for being a member of High West Energy and thank you for relying on your local cooperative!



Congratulations to Cody Hawkins (right) for receiving his Certification of Completion of Apprenticeship from the U.S. Department of Labor, Department of Apprenticeship.

**UPCOMING EVENTS:**

- Nov. 9- Power Hour at High West Energy Cheyenne Service Center
- Nov. 25- Cheyenne Christmas Parade
- Nov. 25- Kimball Christmas Parade
- Dec. 4- Pine Bluffs Christmas Parade

Join us at our Power Hour on Nov. 9 at 6:00 PM at our Cheyenne Service Center located at 3302 I-80 Service Road. Come enjoy fellowship with employees and food catered by The Office!

**Scholarship Applications Now Available!**

Our 2023-2024 Scholarship Application is now available! It will look a little different this year as it will be a webform on our website. Applications for our general scholarship and our lineworker scholarship can be found at [www.highwest.coop](http://www.highwest.coop). Applications and applicant appraisals are due by **5:00 pm on Thursday, February 1, 2024**. Go to our website for more information!

Pine Bluffs Headquarters  
6270 County Road 212  
PO Box 519  
Pine Bluffs, WY 82082  
Monday-Thursday: 7:30 AM- 5 PM  
Closed on Fridays

Office: (307) 245-3261  
Toll-Free: (888) 834-1657  
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IVR: (833) 619-0867  
[www.highwest.coop](http://www.highwest.coop)  
This institution is an equal opportunity provider and employer.

**HIGH WEST ENERGY**

**Board of Directors**

Michael Lerwick	District 11	307-630-1277
Gary Smith	District 12	307-649-2375
Ed Prosser	District 13	307-630-8364
Jerry Burnett	District 14	970-895-3386
Damon Birkhofer	District 15	308-235-7296
Kosha Olsen	District 16	307-214-4940
Kevin Thomas	District 17	308-879-4396

*\*Meetings are typically held on the fourth Monday of each month.*

**Leadership Team**

Jared Routh	CEO/General Manager
Dave Crouse	Chief Information Officer
Josh Gorman	Chief Financial Officer
David Golden	Engineering Manager
Konnie Keehnen	Member Services Manager
Carol Macy	Employee Services Manager
Marv Powell	WAFB Operations & Wiring Manager
Nate Begger	Operations Manager

# Happy Thanksgiving!

We hope you have a wonderful holiday season and enjoy our favorite recipes at High West Energy!

## Pecan Pie Bars

### Ingredients

- 2 cups all purpose flour
- 1/3 cup sugar
- 1/4 teaspoon salt
- 3/4 cups cold butter, cubed

### Filling Ingredients

- 4 large eggs
- 1/2 cups corn syrup
- 1 1/2 cups sugar
- 3 tablespoons butter, melted
- 1 1/2 teaspoons vanilla extract
- 2 1/2 cups chopped pecans

### Directions:

Preheat oven to 350°. In a large bowl, mix flour, sugar and salt; cut in cold butter until mixture resembles coarse crumbs. Press into a greased 15x10x1-in. baking pan. Bake 20 minutes. For filling, in a large bowl, whisk eggs, corn syrup, sugar, melted butter and vanilla. Stir in pecans. Spread over hot crust. Bake 25-30 minutes longer or until filling is set. Cool completely in pan on a wire rack. Cut into bars.



## Sweet Potato Crunch

### Ingredients

- 6 sweet potatoes
- 1/3 cup butter
- 2 tablespoons white sugar
- 1/2 cup milk
- 2 large eggs
- 1 teaspoon vanilla extract

### Crunch topping

- 3/4 cup brown sugar
- 3/4 cup sweetened flaked coconut
- 3/4 cup chopped pecans
- 3 tablespoons all-purpose flour
- 3 tablespoons melted butter

### Directions:

Place sweet potatoes into a large pot and cover with salted water; bring to a boil. Reduce heat to medium-low and simmer until tender, 20 to 30 minutes. Drain and peel.

Preheat the oven to 325 degrees F (165 degrees C). Mash sweet potatoes, 1/3 cup butter, and white sugar together in a bowl. Beat milk, eggs, and vanilla into sweet potato mixture using an electric mixer until smooth; pour 1/2 of the mixture into a 9x13-inch casserole dish. Make the topping: Mix brown sugar, coconut, pecans, and flour together in a bowl; stir in 3 tablespoons melted butter until evenly coated. Sprinkle 1/2 of the topping over sweet potato mixture in the baking dish. Pour remaining sweet potato mixture over topping and sprinkle with remaining topping. Bake in the preheated oven until cooked through and topping is lightly browned, about 1 hour.

## Cranberry Sauce

### Ingredients

- 12 ounce bag of cranberries, fresh or frozen
- 1 cup sugar
- 1 strip orange or lemon zest
- 2 tablespoons water

### Directions:

Empty a 12-ounce bag of fresh or frozen cranberries into a saucepan and transfer 1/2 cup to a small bowl. Add 1 cup sugar, 1 strip orange or lemon zest and 2 tablespoons water to the pan and cook over low heat, stirring occasionally, until the sugar dissolves and the

cranberries are soft, about 10 minutes. Increase the heat to medium and cook until the cranberries burst, about 12 minutes. Reduce the heat to low and stir in the reserved cranberries. Add sugar, salt and pepper to taste and cool to room temperature before serving.