



TRI-COUNTY

Electric Cooperative, Inc.

" A Commitment to Service and Savings "



Happy Holidays to One and All!

Entrants Name: _____ Age: _____ Phone: _____

Address: _____ City: _____ State: _____

Zip: _____ Account Number: _____ Billing Name: _____

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 toys 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 above Santa and his sleigh. Fill in the name and address section and return the bulletin to any one of our four offices. Winners will be randomly drawn on Monday, January 28, 2008 from the entries received. Prizes to be given this year include the following:

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

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.

8003439101

800622661



TRI-COUNTY
Electric Cooperative, Inc.

"A Commitment to Service and Savings"

Central Headquarters Office (817) 444-3201 or (817) 523-7231
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 Milton Broadwell from Weatherford. He will receive a Texas Co-Op Power Cookbook, compliments of TCEC.



Slow Cooked Country Ribs In Gravy

2557300001

7000009101

... INGREDIENTS ...

- 3 - LBS. OF COUNTRY-STYLE PORK RIBS
- 1 - TABLESPOON OF SALT RUBBED INTO THE 3 POUNDS OF RIBS
- 1 - CUP WATER
- 1/2 - CUP KETCHUP
- 1 - MEDIUM ONION, CHOPPED
- 2 - TABLESPOONS VINEGAR
- 4 - TEASPOONS WORCESTERSHIRE SAUCE
- 1 - TEASPOON SALT ADD TO LIQUID MIXTURE
- 1 - TEASPOON GROUND MUSTARD
- 1 - BEEF BOUILLION CUBE
- 1/4 - TEASPOON PAPRIKA
- 1/4 - TEASPOON PEPPER

5618600001

26425001

... DIRECTIONS ...

PLACE RIBS IN A SLOW COOKER. COMBINE REMAINING INGREDIENTS AND POUR OVER RIBS. COVER AND COOK ON HIGH FOR 1 HOUR.

4364900001

REDUCE HEAT TO LOW AND COOK 3-4 HOURS LONGER.

REMOVE RIBS TO SERVING PLATTER AND KEEP WARM.

THICKEN COOKING LIQUID FOR GRAVY.

TIP: USE A LINER IN COOKER FOR EASY CLEAN UP.

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!

7000064902