

# The power of political engagement

*Co-op leaders converge on Washington, D.C.,  
for Legislative Conference in April*



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American families expect the lights to stay on at a cost they can afford. But with the demand for electricity skyrocketing and the supply of always-available power sources at risk, the need for smart energy policies that bolster reliability and affordability are more critical than ever before.

As your member-owned electric co-op, Coastal Electric Cooperative is committed to reliably powering our local communities. Beyond routine maintenance and updates that improve the reliability of the grid, we work in other ways to ensure our members' needs are addressed. One of the ways we do this is through proactively engaging elected officials to ensure our members are well represented in Washington, D.C.

In April, hundreds of electric cooperative leaders from across the country, including Georgia, traveled to Washington, D.C., for the National Rural Electric Cooperative Association's Legislative Conference to meet with elected officials on Capitol Hill and discuss key energy issues and priorities that impact our members back home.

We focused on telling our own unique story of how electric cooperatives in Georgia and across the nation are ensuring reliable and affordable power for our communities through a diverse supply of energy resources to meet the growing demand for electricity.



In our meetings with members of Congress, we detailed the need to improve environmental permitting processes and cut costly and burdensome regulations—such as the Environmental Protection Agency's power plant rule—to accelerate deployment and maintenance of essential electric infrastructure. We also highlighted the importance of federal hydropower resources, as well as the need to pass legislation to facilitate co-op vegetation management efforts and reduce wildfire risks.

An additional focal point of our discussions with policymakers included ensuring federal programs and resources that support electric cooperative energy projects as we invest to meet the unique needs of our communities. This is a relevant topic for Georgia's electric co-ops, as we are actively planning for the construction of a new 1,200-megawatt generation

plant and transmission assets to meet load growth.

Included in these programs and resources are tools like the U.S. Department of Agriculture's Rural Utilities Service Electric Infrastructure Loan and Loan Guarantee Program and the new Empowering Rural America program, energy tax credits with an elective (direct) pay option for co-ops and recently funded U.S. Department of Energy infrastructure programs.

We look forward to working with President Donald Trump's administration and members of Congress to implement a pro-energy agenda that prioritizes reliability and affordability, and strengthens our nation's grid.

While you may not consider it on a daily basis, electricity is essential and underpins nearly every aspect of modern life. Understanding today's evolving energy landscape is important as it shapes how electricity is produced, delivered and consumed.

Advocating for reliable, affordable power on behalf of Coastal Electric Cooperative's members is a critical part of our commitment to you. We are grateful for this opportunity to have met with Georgia's members of Congress to discuss the important energy issues that impact us here at home.

# Cooking inspiration for your new cast iron

If you take home a Lodge Cast Iron Griddle during the Annual Meeting Registration and Voting (see this magazine's cover wrap for more info), you might enjoy this bit of culinary inspiration, courtesy of Lodge. For more delicious recipe ideas, visit [lodgecastiron.com](http://lodgecastiron.com).



LODGE CAST IRON

ELI LEGG



## Classic Pancakes

- 1 1/2 cups all-purpose flour
- 3 1/2 teaspoons baking powder
- 1 teaspoon salt
- 1 tablespoon sugar
- 1 1/4 cups milk
- 1 egg, beaten
- 3 tablespoons melted butter
- 1 cup fresh blueberries
- 1/2 cup pecans, chopped

In a large bowl, mix the flour, baking powder, salt and sugar. Add milk, egg and butter, and mix until just combined.

Preheat your cast iron griddle on your grill or stovetop over medium heat.

Add butter, oil or nonstick spray to the griddle, then drop about 1/4 cup of batter for each pancake.

Add desired amounts of fruit and nuts. Cook until bubbles begin to rise and pop in the batter (about 3-4 min-

utes), flip the pancake and cook until golden on the bottom.

*Pro Tip: Recycle an old squeezable ketchup bottle for your pancake batter and draw fun shapes*

## Pork Chops With Apples and Chestnut Sauce

- 2 slices apple-smoked bacon, finely chopped
- 1 tablespoon shallot, finely chopped
- 1 medium Rome apple, peeled, cored and chopped medium-fine
- 2 bone-in, center-cut pork chops (about 1 inch thick)
- Fine sea salt, to taste (about 1 teaspoon)
- 1 Ichimi togarushi (red pepper) to taste (about 1/4 teaspoon)
- 3 fresh sage leaves, finely chopped
- 2 tablespoons canned chestnut puree
- 4 tablespoons heavy cream
- 1 teaspoon chestnut honey or other full-flavored honey

Preheat oven to 350 degrees. Gradually heat your 10.5-inch griddle to medium heat or until the pan is hot. Add the bacon; cook, stirring occasionally, until it has rendered some fat and begins to crisp. Add shallot and apple, and cook, stirring occasionally, until the apple begins to soften, about 3 minutes.



LODGE CAST IRON

While the apple cooks, dust the chops with sea salt, red pepper and half the sage.

Using a slotted spoon, transfer the apple mixture to a heat-proof bowl, leaving as much liquid behind on the griddle as possible (there won't be much). Toss the remaining sage with the mixture in the bowl.

Over medium heat, sear the chops on the griddle in the liquid until browned, 1-2 minutes per side. Return the apple mixture to the griddle, surrounding the chops with it. Place the griddle in the oven and bake until the chops register 160 degrees when an instant-read thermometer is inserted at the thickest point.

While the chops are in the oven, place the chestnut puree, 2 tablespoons of cream and the honey in a small bowl. Using a fork, mix to combine thoroughly.

When the chops are ready, remove the griddle from the oven and transfer the chops and apple mixture to a

tray. Place the griddle over medium heat and scrape up any browned bits from the surface. Add the remaining 2 tablespoons cream and stir with a whisk to incorporate the pan scrapings into the cream. Add the chestnut mixture and, stirring quickly, incorporate the cream with the pan scrapings into that mixture. This will form a thin sauce.

Pour a pool of the sauce on 2 warm dinner plates. Arrange the chops on the sauce and top with the apple mixture.



### Griddled English Muffins

- 1 cup whole milk
- 1 tablespoon sugar
- 1/2 cup water
- 1 1/4 teaspoons active dry yeast
- 3 cups all-purpose flour
- 1 tablespoon Crisco
- 1 teaspoon salt
- 1/4 cup cornmeal

Combine milk, sugar and water in a microwave-safe bowl and mix well. Microwave at 30-second intervals until the mixture is between 105-109 degrees. Mix in the yeast and set aside for 15 minutes.

Combine the milk mixture with 1 1/2 cups of flour and 1 tablespoon shortening and beat until smooth. Add the salt and remaining flour. Continue to beat until dough pulls from the sides of the bowl.

Place dough in a greased bowl and cover. Allow to rise in a warm place until doubled in size, about 1-2 hours.

Remove dough to a floured work surface and roll to 1/2 inch thick. Using a small glass jar lid or biscuit cutter, cut muffins into rounds. Sprinkle with cornmeal and allow to rise for 30 minutes, or freeze until ready to use. *Note: Frozen dough will keep for up to 1 month.*

Gradually heat griddle over medium heat for 3-5 minutes. Spray with cooking spray and griddle the



muffins for 8-10 minutes per side or until lightly browned. If using frozen dough, remove from freezer and place in a warm spot for 30 minutes prior to griddling.



### Pan-Griddle Artichokes With Fresh Romesco Sauce

- 2 cloves garlic, peeled
- 1/2 cup jarred roasted red peppers, diced
- 2 medium tomatoes, chopped
- 1/4 cup almonds, chopped and toasted
- 2 tablespoons sherry vinegar
- 1 teaspoon sweet paprika
- 1/4 teaspoon cayenne pepper
- 1/2 cup olive oil
- Kosher salt and freshly ground black pepper
- 4 large artichokes
- 2 tablespoons olive oil, divided

*For the Fresh Romesco Sauce:* Turn on the food processor. Drop garlic through the feed tube and let it process. Stop the machine and add the peppers, tomatoes, almonds, sherry vinegar, paprika and cayenne pepper. Pulse 10-15 times until the ingredients are smooth.

With the motor running, pour in olive oil until thickened. Turn off the machine, season the sauce with kosher salt and pepper, if desired. Set aside.

*For the Artichokes:* Bring a kettle of water to a boil. Trim the outer leaves of the artichoke. Cut off the thorny tips of each leaf. Cut the stem level at the base so it rests flat. Stand the artichokes up, side by side, in a



large pot. Add boiling water 1/3 of the way up the artichokes. Cover and let simmer over low heat until a leaf pulls out easily, 40-45 minutes.

Drain the artichokes and let rest until cool to the touch, 20 minutes. Slice in half lengthwise, through the stem, and with a small spoon, scoop out the choke from the center of each half. *Note: You can put the artichoke halves in a container, cover and refrigerate up to 1 day.* Brush the cut sides of the artichoke halves with 1 tablespoon olive oil. Set aside.

Gradually heat your griddle over medium-high heat, 3 minutes. Dribble in remaining olive oil. Work in batches of two or three at a time and place artichoke halves, cut-side down, in the hot skillet. Sear for 2 minutes, then run a spatula underneath and take a peek. If they are browned, transfer to a platter. If not, leave in the skillet for 1 more minute.

To serve, spoon romesco sauce into the hollow of each artichoke. Serve more sauce on the side. To eat, pull off the leaves and dip into the sauce. Then, using a knife and fork, cut the artichoke bottom into pieces and enjoy.

*Pro Tip: Make the sauce a day in advance, chill it and then let it come to room temperature before spooning into the artichoke hollows.*

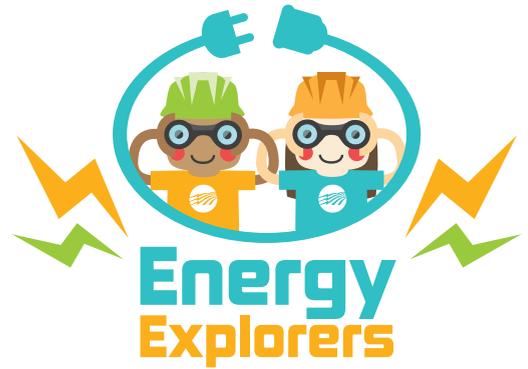


Want to learn more about how to clean and care for your new Lodge Cast Iron Griddle? Scan the QR Code here.

# CAN YOU SPOT THE ELECTRICAL HAZARD?

Electricity is essential for everyday life, but when combined with seemingly harmless items or elements, it can create a hazardous situation. View the grouped items below, then circle the two items that (when combined) create a potential electrical hazard.

Check your work in the answer key below.



1.
  - a)
  - b)
  - c)
2.
  - a)
  - b)
  - c)
3.
  - a)
  - b)
  - c)
4.
  - a)
  - b)
  - c)
5.
  - a)
  - b)
  - c)

Answer Key  
 1. A and B 2. A and C 3. B and C 4. A and C 5. B and C