

# SIERRA ELECTRIC COOPERATIVE, INC.

MEMBER NEWSLETTER      July 2010

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## Capital Credits *Your Investment in Sierra Electric Cooperative*

Sierra Electric has allocated the 2008 & 2009 Capital Credits to its members. This allocation is the margin the Cooperative realized for these years, and is based on the proportion of kilowatt-hours each member used during the years 2008 & 2009. The amount of the 2008 & 2009 Capital Credits allocated to the members was \$528,927.86 and \$829,818.76, respectively.

### *What are Capital Credits?*

Capital Credits are your share of ownership in Sierra Electric. Unlike other electric utilities, Sierra exists to make sure your needs are always met, not to make a profit. Instead, any revenues over and above the cost of doing business are considered margins. These margins represent an interest-free loan of operating capital by the membership to the cooperative. This capital allows SEC to finance operations and construction, with the intent that this capital will be repaid to you in later years. Capital Credits are a unique part of the cooperative business structure.

The amount of Capital Credits you earn in a given year, your allocation, is based upon the amount of capital you contribute to the cooperative through payment of your monthly bills.

### *Facts About Capital Credits*

- Although Capital Credits are your investment, the Cooperative cannot pay interest on them. The cooperative way of business excludes this possibility. A look at Article IX, Section 9.01 of the Bylaws explains:  
    “The Cooperative shall at all times be operated on a cooperative nonprofit basis for the mutual benefit of its patrons. No interest or dividends shall be paid or payable by the Cooperative on any capital furnished but its patrons.”
- Provisions have been made in the Cooperative bylaws to facilitate the settlement of deceased members’ estates. Such a refund must be requested in writing.
- Capital Credits cannot be applied to a final bill. That would give preference to people leaving the Cooperative over the members who continue to support the Cooperative. If you leave the Cooperative, please provide us with your new address.

# Chicken Recipe That's Summer Friendly!

## Beer Can Chicken:

### Ingredients

- 1 4-pound whole chicken
- 2 Tbsp olive oil or other vegetable oil
- 1 opened, half-full can of beer, room temperature
- Poultry seasoning of your choice
- (I use Tony Chachere's Seasoning)



1 Prepare your grill for indirect heat. If you are using charcoal, put the coals on one side of the grill, leaving another side free of coals. If you are using a gas grill, fire up only half of the burners. (You can also roast the chicken in the oven if needed)

2 Remove neck and giblets from cavity of chicken, if the chicken came with them. Rub the chicken all over with olive oil. Sprinkle your seasoning all over the chicken.

3 Make sure the beer can is open, and only half-filled with beer (drink the other half!) Lower the chicken on to the open can, so that the chicken is sitting upright, with the can in its cavity. Place the chicken on the cool side of the grill, using the legs and beer can as a tripod to support the chicken on the grill and keep it stable.

4 Cover the grill and walk away. Do not even check the chicken for at least an hour. After an hour, check the chicken and refresh the coals if needed (if you are using a charcoal grill). Keep checking the chicken every 15 minutes or so, until a meat thermometer inserted into the thickest part of the thigh reads 160°F - 165°F. The total cooking time will vary depending on the size of your chicken, and the internal temperature of the grill. A 4 lb chicken will usually take around 1 1/2 hours. If you don't have a meat thermometer, a way to tell if the chicken is done is to poke it deeply with a knife (the thigh is a good place to do this), if the juices run clear, not pink, the chicken is done.

5 Carefully transfer the chicken to a tray or pan. I say "carefully" because the beer can, and the beer inside of it, is quite hot. One way to do this is to slide a metal spatula under the bottom of the beer can. Use tongs to hold the top of the chicken. Lift the chicken, beer can still inside, and move it to a tray. Let the chicken rest for 10 minutes. Carefully lift the chicken off of the can. If it gets stuck, lay the chicken on its side, and pull out the can with tongs.



## Sierra County Events



July 24th, 8:00am-2:00pm

Elephant Butte Lake Dam It Man Triathlon.

Regular entrance fee applies.

July 25th, 8:00am-3:00pm

Elephant Butte Lake Socorro Bass Club Tournament.

Regular entrance fee applies.

July 31st, 8:00am-5:00pm

Elephant Butte Lake Free Boating Safety Class.

Nationally Accredited. Regular entrance fee applies.

August 14th, 7:00am-4:00pm

Elephant Butte Lake Drag Boat Racing.

Regular entrance fee applies.

August 14-15, Opens at 7am

60th T or C Open Golf Tournament.

## Marathon Water Heaters Available at Sierra Electric

\* \$125.00 rebate off the purchase price.

\* Energy Efficient, durable, long life and functional.

\* Sizes in stock- 30, 40 & 50. (Other sizes available)

\* Six month financing available.

Prices After Rebate:

30 gallon \$501.00

40 gallon \$521.00

50 gallon \$555.00

Titanium Elements:

Upper \$42.50

Lower \$42.50

