Menard Electric Cooperative's



www.menard.com

Levi Vogt



Seth Parker

Stormy Hild

Team competes at Lineman's Safety Rodeo

On an unusually warm day this co-op well and placed in two of the fall, three of our linemen showcased their skills at the 20th Lineman's Safety Rodeo. Our team of Area Serviceman Seth Parker, Lineman Stormy Hild and Apprentice Lineman Levi Vogt represented the

five events.

They placed first in the digger derrick obstacle course and third in knot tying. Our team competed against 12 other teams of linemen from Illinois electric co-ops.

The events were scored based on safety and proper execution of the task; completion time is used as a tie breaker for each event. The rodeo is sponsored by the Association of Illinois Electric Cooperatives at Lincoln Land Community College in Springfield.

20th Lineman's Safety Rodeo events

Hurt man rescue: climbing a pole to rescue a life-size dummy, lower him to the ground, and provide first aid.

Egg climb: climbing a 30-foot pole without marking (or breaking!) a raw egg held in the mouth.

Knot tying: tying and utilizing a variety of knots.

(Mystery event) Digger derrick obstacle course: navigating the truck and its implements through an obstacle course.

(Mystery event) Single-phase transformer change out: climbing poles and changing out a transformer.





Showing off the brewery's new cans and designs is COO Bryan Tippy.

One of the great things about our co-op is the diversity of our membership; we have a lot of unique businesses and agricultural products grown in our area. One of those products are hops, a plant used primarily in the brewing of beer. One of our members found the plant growing wild on her property, tried her hand at crafting beer, and after a series of events, Rolling Meadows Farm Brewery in Cantrall was formed.

The land boarders the Sangamon River and is rich in history, century year old plants, and the lush rolling meadows that became the brewery's namesake. Underneath lies an aquifer that provides ideal water through an artisanal well for the brewery. "We filter it only to achieve the mineral balance we need to create our product," says Rolling Meadows new COO Bryan Tippy.

The focus of the company is to treat the water and the land in a

sustainable manner, and only organic farming methods are used to grow hops and many of the herbs and other additions needed.

The hops vines were first found growing along the farmhouse porch, planted perhaps by a former owner at least 40 years ago. "They could be 50-70 years old," says Tippy. "They have not been modified, just moved and cultivated." Ropes now allow the vines, along with other planted varieties, to grow straight up, but be lowered at harvest time. It was nearly harvest when we visited, something Tippy could tell by the color and scent of the hops plants.

He says many people wonder how hops are used in beer. He uses the example of brewed tea to explain it. The longer you brew tea leaves the stronger and more bitter the tea becomes – it then requires a sweetener be added to balance it out. Beer is the opposite. Beer starts with grains, which are germinated and then roasted to make malt. The amount of heat and length of time drying alters the malt's colors and flavors. The malt grains are broken and boiled into a mash that is filtered into a starchy, sugary mixture.

This is where the hops come in – they are acidic and when added to the sweet mixture (steeped like tea) they give a little bitterness to balance the flavor out. When, how and what kind of hops are added changes the flavor. Some are even added more as an aromatic feature and don't alter the sweetness of the brew.

Other flavors are added as well as yeast to consume the sugars. The end mixture is again filtered and put into a tank that clarifies it. The whole process takes about two weeks, depending on how long the yeast needs to work its magic.

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That is, of course, a very simplistic description of a process that can be quite complicated and is rich in science, measurements and precise calculations.

You may have noticed pasteurization wasn't mentioned – that's because Rolling Meadows does not pasteurize its beers and keeps them refrigerated from the time they are made until consumed. That's where Menard Electric comes in - we worked closely with the owners to provide the necessary power for the large amount of refrigeration necessary to keep their inventory cold.

The brewery normally makes sevenbarrel batches. They are limited in production not by their facility or tanks, but by the availability of ingredients. "We choose to take the longer route, the better road we say, using natural local ingredients," says Tippy. Two beer varieties this fall were strawberry basil and blueberry thyme. The berries were grown just down the road at Jefferies Orchard. "They weren't ready in time for summer, but we didn't want to rush it we wanted the flavors to be just right."

Fans of Rolling Meadows will have noticed a few changes recently to the brewery. The name has been tweaked to Rolling Meadows Farm Brewery (adding the word farm). It's more descriptive of what they do, which Tippy calls "Farm to Foam." Also, a new logo, new 16 oz.



Ever smelled a hop? It's reminiscent of pine.

cans, and of course, Tippy himself, who has only been on board a few months.

Right now the brews can be found throughout the Springfield area, but readers in our northern territory should see the brand soon in stores in their area as the brewery focuses on expanding offerings statewide next year. Visit the website rollingmeadowsbrewery.com to see a listing of stores or to learn more about the brewery, and check out their Facebook page too.

Holiday office closings

Our office will close for the Christmas holiday at noon Friday, Dec. 22 and reopen at 8 a.m. on Wednesday, Dec. 27; we will also close New Year's Day Monday, Jan. 1.





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Installing lights safely

onn

🗠 to MFC

- Have a ground crew (one or two people) to steady your ladder and pass up the decorations...an invaluable part of safety and for keeping you supplied with untangled light strings, fasteners and encouragement.
- Remember to keep a safe distance from your overhead electric service.
- Don't overreach. If you cannot get to a point with your body completely centered between the sides of the ladder, get down and relocate it.
- Don't overextend the ladder. If your ladder is too short, rent or borrow a longer one.
- Do not overload circuits by stringing more light sets together than the manufacturer recommends. Check the packaging for details.
- Check your wires for breaks and cracks in the insulation that can lead to shorts.

Source: NRECA

\$2,000 Scholarships



9 College Scholarships

available through the Thomas H. Moore Illinois Electric Cooperatives Memorial Scholarship Program.

Scholarships are available for children of electric cooperative members or employees attending four-year colleges and universities or two-year community colleges.

Deadline: December 31, 2017



1 Line School Scholarship

available through the LaVern and Nola McEntire Lineworker's Scholarship for Lincoln Land Community College.

Available for children of co-op members, co-op employees or directors, those presently enrolled in the lineworker school, or who have served/are serving in the U.S. Armed Forces or National Guard.

Deadline: April 30, 2018

Apply at www.menard.com

No Internet? Call Michelle at the office at 800-872-1203.

LIHEAP

We urge you to contact your local office as soon as possible if you believe you may qualify for the Low Income Home Energy Assistance Program (LIHEAP). Qualifications are based on income and household size.

Cass County	217/243-9404
Logan County	
Macon County	217/428-2193
Mason County	
Menard County	
Morgan County	
Sangamon County.	
Tazewell County	

Board highlights

For full minutes visit www.menard.com or contact the office. September 26, 2017

- Present were Directors Jay Frye, Gary Martin, Donald McMillan, Michael Patrick, Dennis Ryan, Roy Seaney, Jodine Tate & Steven Worner, Manager Alisha Anker, Manager of Accounting & Information Systems Chris Hinton & Attorney Charles Smith. Director Warren Goetsch absent.
- Anker & Hinton: Overview of PPI new power bill design & format; proposed changes to fixed cost adjustment & allocation.
- Anker: Reviewed balance sheet, budget, rebate, outage, safety, work orders, irrigation & security reports.
- · Board approved contribution increase to

Mason County equine ring lighting project from \$4,000 to \$5,000 due to withdrawal of additional project request.

- Anker: Gave OMS (outage management system) update; advised contract signed w/ dataVoice & system should be in place end of December/first part of January. Employees submitting app names/designs for Board to select next month.
- Anker: Electronic recycling event received over 5,200 pounds of materials.
- Anker: Gave August financial report. Year to date margins \$1,926,550 compared to \$2,172,063 last year. End of August equity

39.65%. Served 10,880 member accounts. Net utility plant \$47,197,057 compared to \$45,125,329 last year. Co-op meets requirements of RUS, FFB, NRUCFC & CoBank.

- Attendees reported on NRECA Region V meeting.
- Anker: Capital credit estate refunds.
- Worner: Proposed new Rate 51; after discussion, rate adopted.
- Anker: Reviewed multiple policies for approval; board approved. Reviewed policies to be considered next month.
- Board entered executive session; reconvened.