





These pecan recipes are great for holiday entertaining and snacking. You can make them ahead to be used on salads and other dishes. Stored in a glass container, they can be given as a beautiful and delicious homemade gift. The possibilities are endless with these easy pecan recipes!

Best of all, you can purchase your pecans at your Tri-County Electric Cooperative offices in Mt. Vernon and Salem. Our fresh-shelled Mascot pecan fundraiser raises funds for charitable organizations that assist members in the community that we serve.

## Candied Pecans

- 1 - 16 oz. bag of pecan halves
- 1 egg white
- 1 tsp vanilla extract
- 2 tsp. water
- 2/3 c granulated sugar
- 1/3 c brown sugar
- 2 tsp. ground cinnamon
- 1/2 tsp. salt

1. Preheat oven to 300 degrees. Line a large baking sheet with a silicone baking mat or parchment paper and set aside.

2. In a large bowl, whisk egg white, vanilla extract, and water until foamy, about 2 minutes. Fold in pecans and stir until completely coated in egg mixture.

3. In a separate medium bowl, whisk granulated sugar, brown sugar, cinnamon, and salt. Pour over the top of the pecans and toss until pecans are completely coated in cinnamon sugar mixture.

4. Spread the pecans onto the prepared baking dish in a single layer. Bake for 35-40 minutes, stirring after the first 15 minutes, then every 10 minutes thereafter until the sugar mixture has hardened.

5. Remove the candied pecans from the oven and let cool on the baking sheet before transferring to an airtight container.

## Savory Spiced Pecans

- 1 - 16 oz. bag of pecan halves
- 1/3 c unsalted butter, melted
- 2 tsp. Worcestershire sauce
- 1 1/4 tsp. kosher salt
- 1/2 tsp. garlic powder
- 1/2 tsp. ground mustard
- 1/2 tsp. Tobasco sauce, or to taste
- 1/4 tsp. cayenne pepper, or to taste

1. Preheat oven to 300 degrees. Line a large baking sheet with a silicone baking mat or parchment paper and set aside.

2. Place the pecans in a large mixing bowl. In another bowl, whisk together the melted butter, Worcestershire sauce, salt, garlic powder, ground mustard, Tobasco, and cayenne. Pour the butter mixture over the pecans and stir until well combined. Taste a pecan and add more Tobasco or cayenne, if desired.

3. Arrange the pecans on baking sheet in a single layer and bake for 20-22 minutes until toasted and lightly browned, stirring halfway through cooking time to prevent burning. Remove from the oven and cool completely, tossing occasionally, before transferring to an airtight container.

## 2022 Touchstone Energy Classroom Empowerment Grants

Tri-County Electric Cooperative is once again coordinating a grant program with Touchstone Energy Cooperatives. A total of eight grants of five hundred dollars each will be provided for innovative, unfunded projects or materials. Qualifying projects are those which improve the learning environment or increase educational resources for the school.

### Who is eligible?

K-12 teachers and administrators serving students in the Tri-County Electric Cooperative territory (in-person or virtual learning)

### Application deadline:

Friday, November 10th, 2022

### More information:

[www.tricountycoop.com/touchstonegrants](http://www.tricountycoop.com/touchstonegrants)

618-244-5151, ext. 234

[lhutchison@tricountycoop.com](mailto:lhutchison@tricountycoop.com)

## Don't Become Electricity's

# PATH TO GROUND



When electric utility equipment becomes damaged, **the ground and objects can become energized.**

If you are in a situation where there could be downed power lines or a damaged pole, guy wire or padmount transformer (green box), **know what to do to save your life and the lives of others:**

### CAR ACCIDENT

**Stay inside your vehicle** or cab since the ground or objects could be energized.



**Call 9-1-1** and report that there are downed or damaged power lines or a dislodged green box.

**Wait for the utility crew** to arrive to deenergize the power.

**Do not exit** until someone from the utility says it is safe to do so.

### ONLY EXIT IF THE VEHICLE IS ON FIRE

Cross your arms over your chest and **make a clean jump out.**

**Do not** touch the vehicle and the ground at the same time.

Make solid hops with your **feet together** as far away as you can.

**Do not** return to the vehicle.



### IF YOU ARE A BYSTANDER

**Do not approach** the scene to try and help.

**Stay at least 50 feet away** and do not lean on or touch anything, including fences or guardrails.



Learn more at:

 **Safe Electricity.org**<sup>®</sup>



## Shelled Georgia Mascot Brand Pecans are in stock at Tri-County Electric Cooperative!

Currently in stock:

16 oz. Mammoth Pecan Halves \$10.00

16 oz. Medium Pecan Pieces \$9.75

Specialty nuts available mid-November:

12 oz. Salted Jumbo Cashews \$7.75

4 oz. Pecan Log \$3.75

8 oz. Pecan Caramel Clusters \$6.25

12 oz. Chocolate Pecans \$7.25

Nuts are available, while supplies last, during regular business hours at both office locations of the cooperative.

# Deadline for IEC Memorial Scholarship Applications

The deadline to apply for scholarships awarded by Illinois electric cooperatives is December 31, 2022. A total of fifteen scholarships of \$2,000 each will be awarded.

- Nine scholarships to high school seniors who are the sons or daughters of Illinois electric cooperative members receiving service from the cooperative.

- One scholarship to a student who is the son or daughter of an Illinois electric cooperative employee or director.

- Four scholarships are reserved for students enrolling full-time at a two-year Illinois community college who are the sons or daughters of Illinois electric cooperative members, employees or directors.

- The final scholarship will help pay for costs to attend the lineworker's school at Lincoln Land Community College in Springfield, IL.

Visit [www.tricountycoop.com](http://www.tricountycoop.com) for more information.

Cooperative offices will be closed on:

November 11th - Veteran's Day

Thank you for your service, veterans!

November 24th - 25th - Thanksgiving

Have a safe and happy holiday!

## Farmers, First Responders, and Large Equipment Operators Safety Luncheon

Date: Friday, December 9th, 2022

Time: 10:30 a.m.

Location: Tri-County Electric Cooperative  
3906 W. Broadway St., Mt. Vernon, IL

Lunch will be served!

We invite you to join us for a lunch and learn safety presentation given by Tri-County Electric Cooperative employees and Special Guest, Brandon Schroeder. Topics covered include: What to do if your equipment comes in contact with a powerline, best practices in electrical safety, and a live line demonstration. The first 100 registered attendees will receive a gift!

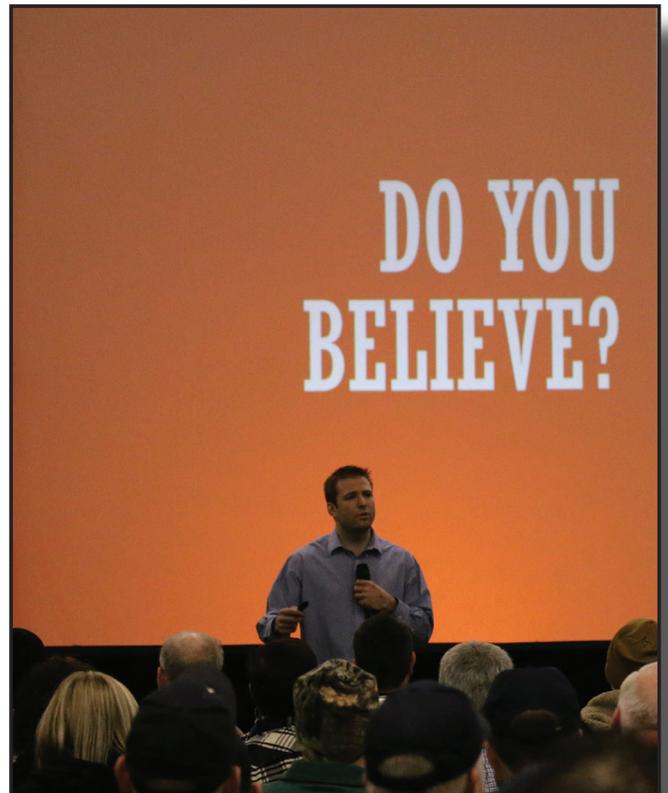
RSVP by November 18th

618-244-5151 ext. 234

or [lhutchison@tricountycoop.com](mailto:lhutchison@tricountycoop.com)

Online registration at:

[www.tricountycoop.com/safetyluncheon](http://www.tricountycoop.com/safetyluncheon)



Special Guest, Brandon Schroeder  
Founder of *Believe in Safety*