TCEC TRI-COUNTY ELECTRIC COOPERATIVE, INC.

Your Touchstone Energy® Cooperative



Lites

Tri-County Electric Cooperative, Inc. **2023 Annual Meeting**



President's Invite by Donnie Laird, Board President

It is our pleasure to invite you to the Annual Meeting of Tri-County Electric Cooperative to be held on Saturday, July 8, 2023, at the Mount Vernon facilities of the Cooperative.

Each year, members come to celebrate the Cooperative way of doing business with one another - family, friends and neighbors. You will enjoy good food (BBQ lunch and lemon shakeups), activities for the children, a live line demonstration, and drawings for attendance prizes. Members registering before the business meeting begins will receive a \$15 credit on their August electric bill. In addition, reports from officers of the board and management will be given and three directors will be elected to threeyear terms. The official notice of the annual meeting was sent to the membership in the June 2023 Hi-Lites, according to our bylaw requirements.

The success of our Cooperative depends upon a well informed and involved membership. We look forward to seeing you on Saturday, July 8th!

Tri-County Electric Cooperative **Annual Meeting of Members**

Saturday, July 8th, 2023 Registration: 8:30 a.m. Meeting: 10:00 a.m.

MISSION STATEMENT

To safely provide our member-owners with reliable electric service, superior customer service, and practical energy solutions, all at reasonable prices.

3906 Broadway Mt. Vernon, IL 62864

618-244-5151

Toll-Free: 800-244-5151 Fax: 618-244-1496

Pay by phone:

855-385-9902

Mt. Vernon Office Hours Monday - Friday 7:30 a.m. - 4:30 p.m.

Salem Office Hours Tuesday - Thursday 7:30 a.m. - 4:30 p.m. (Closed 12 p.m. - 1 p.m.)

BOARD OF DIRECTORS

President Donnie Laird - Waltonville

Vice-President Doug Knolhoff - Hoyleton

Secretary/Treasurer Sam Phillips - Salem

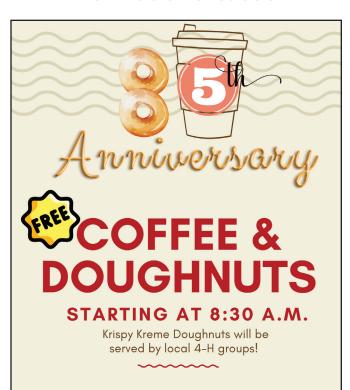
Michelle Barbee - Salem Tom Beyers - Odin Jordan Brink - Richview Phil Carson - Oakdale Larry Manning - Belle Rive Kathy Withers - Mt. Vernon



Lemon Shakeups



Live Line Demonstration



Annual Meeting Agenda

2023 TCEC Business Meeting 3906 Broadway ST, Mt. Vernon, IL

8:30 a.m.

Gates Open / Registration As a celebration of our 85th Anniversary, we will have Krispy Kreme doughnuts! Children's activities open until 10 a.m.

9:00 a.m.

Live Line Demonstration

10:00 a.m.

Business Meeting Begins
Verify Quorum and Call to Order
Invocation
Pledge of Allegiance
Notice of Meeting
Approval of 2022 Minutes
2023 C&E Committee Report
2023 Election of Directors
Treasurer's Report
Manager's Report
Unfinished & New Business
Prize drawings at the end of the meeting
Adjournment of Business Meeting

Prize drawings will take place at the end of the meeting. After the meeting, box lunches will be served. You have the option to take yours 'to go', or enjoy it along with great company.

Don't miss your opportunity to have a lemon shakeup!

YOUR COOPERATIVE. YOUR VOICE.



Capital Credit Checks Will Be Mailed to Members Prior to Annual Meeting

If you received electric service in 2000, you will receive a capital credit check in the mail. If you have not received your check by July 11th, please contact the Cooperative office during normal business hours.

The amount of capital credits that a member receives is determined by how much electricity they used during the years for which capital is being retired and the co-op's cost of distributing the power during that time.

Instead of sharing profits with distant investors, Tri-County Electric Cooperative returns money to local members who use electricity.

One of the many benefits of being a member of TCEC is our business model. We are a cooperative and we return excess revenues or margins back to you. We call these capital credits. The board approved paying out \$1,030,000 in capital credits in 2023! It really does pay to be a member!

Capital Credit Checks will be mailed out before Annual Meeting and will not be available for pickup at the meeting.

Bring the kids to Annual Meeting!

We will have a 'Lineman-For-A-Day' photo opportunity, life-size CONNECT 4 game, robotics demonstrations, facepainting, 'Meet a Lineman' station, and free Child ID kits. Four lucky kids will win a robotics kit!





Don't miss your chance to see a 1939 Model A next to a new all-electric Rivian truck at Annual Meeting. So much has changed between now and then!



Tri-County Electric Cooperative, Inc.
Annual Meeting of Members
Saturday, July 8, 2023
Register before 10:00 a.m. for \$15 credit on your
August 2023 electric bill.

2023 Official Registration - \$15 Value

Annual Meeting Location			
Iti-County Electric # 3906 W. Broadway			
Parking Rt. 15 Parking Rt. 15 Farking Square	_		
Mall 5:5			
\ Veterans Memorial Drive	١		
Vehicle parking with shuttle service from Times Square Mall			

Name:		
Account #:	Phone:	
Address:		



Three-Ingredient Dump Cake

Ingredients

- 1 Yellow Cake Mix
- 1 Stick of Butter
- 1 can (12-20 oz.) any fruit with juice

Directions

- 1. Preheat oven to 350 degrees.
 - 2. Grease the bottom of a 9"x 13" cake pan.
- 3. Take your can of fruit with juice and spread it along the pan. Some larger fruits may need to be diced.
- 4. Spread the fruit and pour the dry cake mix evenly over the fruit and juice.
 - 5. Melt butter and pour it over the top evenly.
- 6. Bake at 350 degrees for about 50 minutes and serve cake warm. It's great with ice cream!

Chocolate Chip Cookie Bars

Ingredients

- 1 Yellow Cake Mix
- 1 Stick of Butter
- 2 Eggs
- 1 Bag Semi-Sweet Chocolate Chips

Directions

- 1. Preheat oven to 350 degrees.
- 2. Melt butter in a bowl, then beat in eggs.
- 3. Mix in cake mix, and then mix in chocolate chips.
- 4. Press into a 9"x13" baking dish.
- 5. Bake for 20-22 minutes or until golden brown.

Mexican Street Corn Pasta Salad

Ingredients

- 12 oz. bowtie pasta (or pasta of choice)
 - 6 ears of corn (grilled)
 - 1/2 cup chopped cilantro
 - 1/3 cup chopped green onion
 - 1/2 cup Cotija cheese
- salt and pepper, as desired
 - Optional add-ins: jalapenos, black beans, or avocados

Dressing

- 1/3 cup mayo
 - 1 tsp. chili powder
 - 1/4 tsp. cayenne pepper
- 1 garlic clove, grated
 - 1 lime, juiced
- 1/2 tsp. fine sea salt and black pepper, as desired

Directions

- 1. Cook the pasta using the directions on the package and let the noodles cool.
- 2. Grill the corn. Once cooled, cut the kernels off of the cob, and place into a bowl.
 - 3. Prepare the dressing: In a bowl, whisk together all the dressing ingredients.
- 4. Prep herbs and veggies: chop cilantro, green onion, and any add-ins you desire.
 - 5. Assemble the pasta salad. Combine all the ingredients, toss with the dressing, and adjust spices as desired.
 - 6. Enjoy immediately.