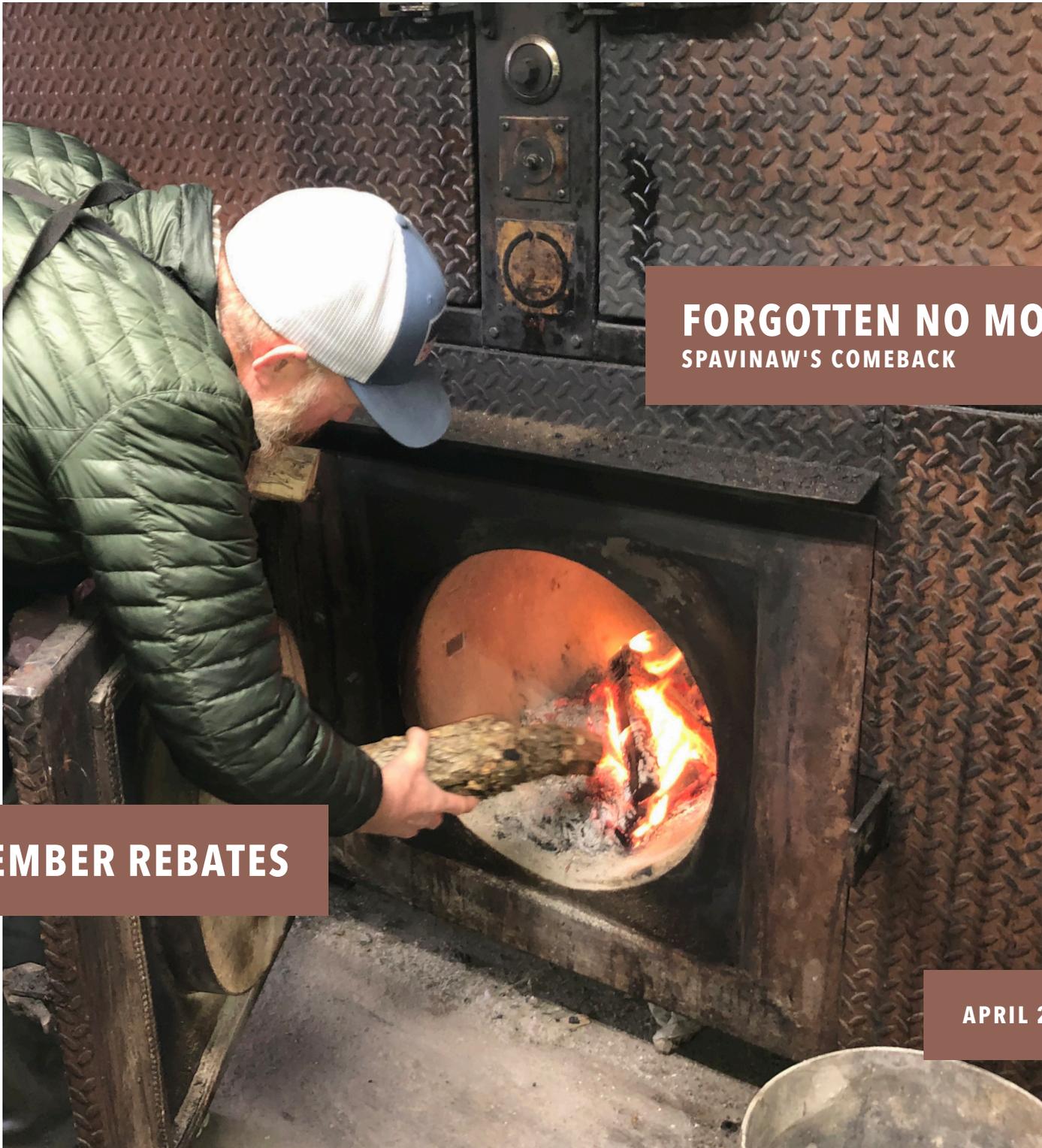


NE CONNECTION

A PUBLICATION OF NORTHEAST OKLAHOMA ELECTRIC COOPERATIVE



FORGOTTEN NO MORE
SPAVINAW'S COMEBACK

MEMBER REBATES

APRIL 2020



Touchstone Energy® Cooperatives

NE CONNECTION

A PUBLICATION OF NORTHEAST OKLAHOMA ELECTRIC COOPERATIVE

Northeast Connection is published monthly to communicate with the members of Northeast Oklahoma Electric Cooperative.

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AVAILABLE 24 HOURS AT

1.800.256.6405

If you experience an outage:

1. Check your switch or circuit breaker in the house and on the meter pole to be sure the trouble is not on your side of the service.
2. When contacting the cooperative to report an outage, use the name as it appears on your bill, and have both your pole number and account number ready.

Please direct all editorial inquiries to Public Relations at 800.256.6405 or email publicrelations@noec.coop

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PASSWORDS, PASSWORDS EVERYWHERE

Ricky Hignite

Manager of Information Technology

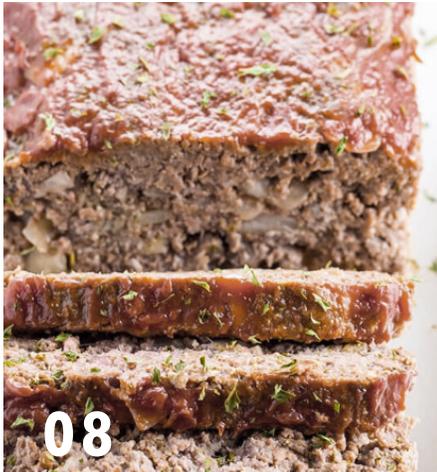
Can you count how many passwords you have across all of your online accounts? How often do you use the same password for each one of those accounts? That is something that I have to think about on a daily basis since I am tasked with keeping a network infrastructure running optimally and as secure as possible.

I often run into friends, family, and co-workers who use the same password for every online presence. They sign into Amazon with their kid's name and birthdate for a password and then they sign into Netflix to stream video with the same password. Email, bank log-in, retirement, eBay, and PayPal accounts? Yep, you guessed it. All the same.

If you are one of these people, please take time to start changing your passwords. Use a unique password for each site you visit. There are different ways to accomplish this. The easiest may be using one of the many password managers that are available to consumers either for free or at a low cost. Password managers will generate a unique password for the site, store the password, and automatically populate it when needed. This helps eliminate the need for keeping track of which password is used where. The better-known password managers out there include: KeePass, KeePassX (for Mac), LastPass, and 1Password. Each has their own strengths and weaknesses. I don't recommend one over another. I just recommend finding a reputable one and using it.

If you don't use a password manager to remember your passwords, use a password that is as secure as possible. The longer you can make your password the better. An easy way to remember long passwords is to make a password phrase. Take a Bible quote, movie quote, or some other quote that you can remember and turn it into a password. For instance, take the line from the movie Braveheart: "They may take our lives, but they'll never take our freedom!" and make it into "tmtol,btwntoF!1995." By taking the first letter of each word, the punctuations, and movie release date, we have created a password with numbers, uppercase, lowercase letters, and special characters that is also easily remembered.

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APRIL GARLIC RECIPES



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SPRING ELECTRICAL SAFETY



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FORGOTTEN NO MORE



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NOEC MEMBER REBATES

\$100 IS HIDING!

Search the pages of NE Connection for a 6-digit account number with an asterisk on each side. For example: *XXXXXX*. Compare it to your account number, which appears on your monthly electric bill. If they match, contact the cooperative at 918.256.9332, by May 1, 2020, to claim a \$100 credit on your electric account.

Events are published as space allows and must be submitted at least 60 days in advance. Send information, including phone number for publication, to Northeast Connection Events Calendar, PO Box 948, Vinita 74301 or to sarah.wilhelm@noec.coop.

APRIL EVENT CALENDAR

- CLAREMORE HOME & GARDEN SHOW**
Apr 3-5 | Claremore
 Claremore Expo Center
 918.341.8688
- DAM RUN**
Apr 4 | Langley
 Pensacola Dam
 918.535.6047
- GREEN COUNTRY HAMFEST**
Apr 10-11 | Claremore
 400 Veterans Parkway
 918.342.5357
- GREEN COUNTRY GIGGERS TOURNAMENT**
Apr 10-11 | Jay
 Gigging Flats at Lake Eucha
 918.253.1330
- WONDER CITY WORDFEST**
Apr 11 | Locust Grove
 118 E Main St
 918.864.9152
- 21ST ANNUAL GRAND LAKE YOUTH ART SHOW**
Apr 17-18 | Grove
 Grove Community Center
 918.791.8074
- WOOLAROC SPRING MOUNTAIN MAN ENCAMPMENT**
Apr 17-18 | Bartlesville
 Woolaroc Museum & Wildlife Preserve
 918.336.0307
- SILENT FILM "GO WEST"**
Apr 18-19 | Miami
 Coleman Theatre
 918.540.2425
- GREEN COUNTRY CLASSIC RANCH RODEO & TRADE SHOW**
Apr 24-25 | Claremore
 Claremore Expo Center
 918.341.8688
- MAJOR LEAGUE FISHING BASS PRO TOUR**
Apr 24-25 | Grove
 Wolf Creek Park
 918.786.9079

STIHL®

HOMEOWNER SERIES

FSA56 STIHL Lithium-Ion Trimmer SET (AK Series)

Set includes:

- (1) AK 10 Battery
- (1) AL101 Charger

- Weight with Battery: 7.3 lbs
- Run Time w/ AK10: Up to 20 min.
- Cutting Width: 11"
- SRP: \$199.99



For a limited time, with the purchase of an FSA56 Set or BGA56 Set you can purchase 1 extra battery at half price:

- AK10: Sale Price \$40.00, Normally \$79.99
- AK20: Sale Price \$55.00, Normally \$109.99
- AK30: Sale Price \$75.00, Normally \$149.99

While supplies last.

BGS56 STIHL Lithium-Ion Blower SET (AK Series)

Set includes:

- (1) AK 20 Battery
- (1) AL101 Charger

- Weight with Battery - 7.3 lbs
- Run Time w/ AK10 - Up to 20 min.
- Blowing Force - 10 Newtons
- Average Air Velocity: 100mph
- Air Volume at Nozzle: 353cfm
- SRP:\$199.99



TO PURCHASE

**Visit Your Exclusive STIHL Shop:
Northeast Oklahoma Electric Cooperative
27039 South 4440 Road, Vinita, OK 74301**

TIPS & TRICKS

ENERGY EFFICIENCY

Restricting The Flow Of Air To Your Climate-Control System

The climate control system in your home requires a certain amount of air flow to operate at its full efficiency. Two things get in the way of that: a dirty filter or a filter that is “too tight.” A dirty filter becomes clogged with dust and slows down the intake. A “tight” filter is designed to capture more of the air particles but can reduce the flow of air. An extremely dirty filter could cause air to be drawn from around the edges of the frame and deposit the pollutants on the coils/fins and further decrease the efficiency of the unit. Left in place, a dirty filter could easily lead to a costly repair bill.

Help prevent the problems above by purchasing inexpensive filters and change them every 30 days.

ELECTRICAL SAFETY CHECKLIST

With the start of the spring season, it’s time to start thinking about storm safety. Being proactive with storm preparedness can make all the difference when it comes to safety.

Start by having a plan. Next, practice your plan. Finally, work your plan. Staying up-to-date on the latest weather conditions and having a safe place to ride out the storm should be an important part of any storm preparedness plan.

Unfortunately, spring storms can cause power outages and sometimes downed power lines. All downed power lines should be considered energized. Stay away from all downed and low-hanging lines and contact Northeast Oklahoma Electric Cooperative immediately.

Another part of your plan may include the use of an electrical generator during outages. Be aware that improper installation and use of electric generators can be very dangerous. Two factors to consider are carbon monoxide exposure and backfeed.

Avoid carbon monoxide exposure by making sure your generator is only operated outside of your home in a well-ventilated area. A carbon monoxide detector would also be a wise investment.

Backfeed is created when an electric generating source that is improperly installed not only supplies electrical current to your house but also feeds back onto Northeast Oklahoma Electric Cooperative’s lines—even lines that are laying on the ground. This can present hazards not only to you and your family, but to the general public, first responders, pets, livestock, and employees of the cooperative who are responding to outages and downed power lines. Contact a qualified electrical contractor if you have any concerns regarding the proper installation of your generator.

Be sure and call Northeast Oklahoma Electric Cooperative immediately at 1.800.256.6405 if you see downed or damaged power lines, and have a plan to stay safe this spring season with whatever Mother Nature has in store.

PASSWORDS

CONTINUED FROM INSIDE COVER

If you read IT-related articles, there are data breaches in the news all the time. It could be a small website or a large company like Yahoo. Yahoo was breached in 2017 and all of its three billion user accounts were compromised. A malicious perpetrator needs only either breach or gain access from a breach to obtain a password that is being reused across your online presence. From there, they can use your accounts in a plethora of ways, including financial fraud and identify theft—just to name a few.

If you are one who reuses your passwords because it’s easy or you think your information isn’t important, please take the time to start changing them and making them more secure.

Follow Northeast Oklahoma Electric Cooperative on Facebook to stay in the know regarding storm related outages.

FORGOTTEN NO MORE

SPAVINAW'S COMEBACK FUELED BY FOOD

Great food is helping spark a revival in one northeast Oklahoma community. Perhaps you've heard the buzz surrounding the quiet, lakeside town of Spavinaw. Maybe you've noticed the surge in activity. There's a good explanation for both. The increase in traffic is no accident. Word is spreading about one of the area's best-kept secrets.

Fueled primarily by word of mouth from satisfied customers, folks from surrounding communities are making the short trek to dine at Bradford's BBQ. The father-son duo of Mike and Buck Bradford have brought master-level, Texas-style barbecue to Main Street in downtown Spavinaw and are receiving rave reviews.

Since Bradford's BBQ recently joined the Co-op Connections Card family, Northeast Oklahoma Electric Cooperative members who present the card at the time of purchase can receive a 10% discount on food purchases every time they dine at the restaurant. Sign up at connections.coop.



There's always been a lot to like about Spavinaw. It has long been a prime destination for recreation. Nestled in the beautiful Ozark foothills, the town is set against picturesque Spavinaw Lake. The 1,600-acre reservoir serves as a City of Tulsa water supply and is home to a thriving bald eagle habitat. It is encircled by 25 miles of shoreline and pours over a spillway into another one of the town's important features, Spavinaw State Park, a popular spot for camping enthusiasts.

Spavinaw certainly has an interesting history. Perhaps the town's most notable claim to fame comes from being the birthplace of baseball legend Mickey Mantle. Mantle was born October 20, 1931, to Elven Charles "Mutt" Mantle and Lovell Richardson Mantle. The Mantle family left Spavinaw when Mickey was four years old, and relocated to Commerce, where Mutt worked in the lead and zinc mines.

It's true that time has not always been a friend to this once-bustling Mayes County town. Spavinaw has experienced a population decline of more than twenty percent over the last decade. The school closed in 2016. With a population now hovering at just over 400 residents, some might say a comeback is long overdue.

Buck is proud to carry on his father's footsteps. He says much of what he knows about the barbecue game was learned from Mike.

"Dad was born and raised in Texas. He grew up smoking brisket. It's just part of his culture," said Buck. "Everyone knows Texas is the king of the brisket."

Life took the Bradford family from Texas to Cottonwood, Arizona, and then eventually to Pecos, New Mexico. Mike was a dealer in pre-1940s American Indian art, and nearby Sante Fe was the hub of the American Indian art world.

"Dad always had a deep appreciation for American Indian art and culture. Growing up in Arizona, we spent a lot of time on Hopi and Navajo reservations, trading with them and making friends."

It was during this time that Mike's barbecue skills were further honed. ***242210***

"I remember dad doing all of this barbecue and smoking stuff when we were kids. He was into it when we lived in Arizona. He bought a bigger smoker and began stepping things up. The next thing you know he bought himself a small catering trailer and was running around doing gigs. He would do Indian Market in Sante Fe, which is the epicenter for American Indian artists, and he would also do other big events. Some gallery would want to do a big show so they would call my dad and he would smoke some brisket and tri-tip."

Buck joined the military after high school and ended up on the east coast. He enlisted in the Marines, and after a year of boot camp in San Diego, California, he relocated to North Carolina, where he served out of the base at Cherry Point. He was there, South Carolina, and Florida a total of 14 years before moving back home. It wasn't long after his return that he was helping Mike with the barbecue business.

"We'd always talked about this barbecue thing so when I came back home he started showing me how it all worked. We had an operation in New Mexico with a catering trailer and that's when I really started getting into it. I'm smoking 20 briskets every other day, learning the ins and outs. Dad shows me what he knows and then I take over. I dive right in and become a student of the craft. I'm watching videos, reading books—just getting everyone's philosophy on how to do this stuff. I take it to where I think it is right now. It started with him. I got involved and I feel like I imparted my own style."



How the Bradfords landed in Oklahoma is a story all its own. Mike met local Cherokee silversmith and Spavinaw resident, John Knotts, through a mutual friend during an art show in New Mexico. Knotts encouraged Bradford to explore business and retirement opportunities in Spavinaw.

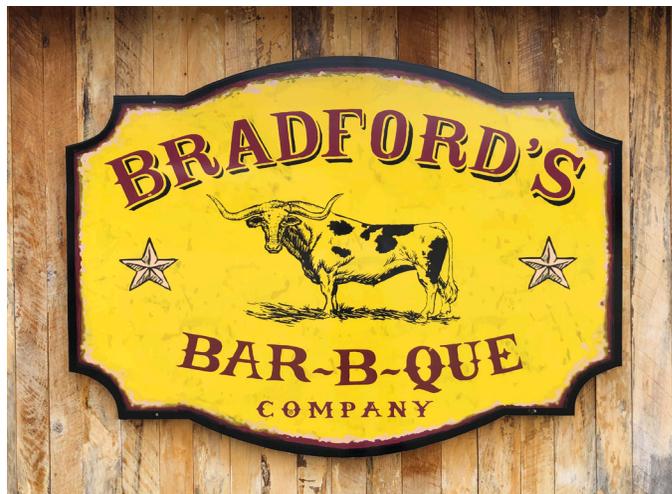
"John was pivotal in us finding this place," Buck said. "He's always promoting Spavinaw and encouraging people to come here. John loves Spavinaw and he's done a lot for this town. He used to put on a soap box derby right down this street all the time. He wants Spavinaw to come back. He has ideas and plans himself. It just takes time. He has a lot on his plate and he's only one guy."

It only took one visit to Spavinaw to convince Mike.

"Dad came out here and fell in love with the place. He called me and I'm like 'Okay, we've been wanting to do this barbecue thing.' So we move out here in 2014."

"He buys a house, I buy a house, we buy this property, and we start renovating."

Buck said the renovation process was costly and time consuming. Mike's background in construction helped, but getting all of the projects completed took more than four years.



"This building was a nightmare. We completely gutted it. It took us a lot longer and a lot more money than we thought," he laughed.

Buck said they finally opened in September 2018 without much fanfare.

"We just opened the doors," he said. "We figured we'd kick it off and let people find us."

The low-key approach didn't last long. The food was good and people were talking it up.

"We were skyrocketing," Buck said. "This thing was pure madness. It was blasting off and we were barely keeping up."

Keep in mind the Bradfords had no history in a restaurant setting.

"We had always worked out of that catering trailer and it's a completely different thing," said Buck. "So we were just trying to figure this flow out. But we got it and we were going for it."

Oklahoma's unpredictable weather eventually intervened. Heavy rain brought flooding. Replacement of the Spavinaw Creek bridge on Highway 82 just south of town didn't help either.

"We felt like we completely missed summer last year because of all the flooding," Buck said. "Every business we talked to said the same thing. But we made it through and here we are at that pivotal point again. Business is starting to pick up again. Please don't rain us out."

Not all barbecue is created equal. Texas has its own style, just like Memphis and Kansas City both have their own styles.

"Texas-style is dry rub and smoke. We don't mop and we don't sauce. Texas is all about smoking and rubs," Buck explained.

Whatever the process, you can't argue with the results. Bradford's rivals the big boys on flavor and moisture.

"Things are cooked down a little bit more," Buck said. "Briskets are going to be more tender. Obviously, brisket is our biggest seller. Ribs would be second. People around here are afraid of brisket. A lot of places slice it razor thin and sometimes it's chewy. Sometimes you'll find it chopped because it isn't really cooked down enough. The best part of the brisket is the big fat cap at the end that's where all the flavor comes from. You cook that until it breaks down and melts in your mouth. It's pretty amazing."

Buck says it's pretty much the same story with ribs. People who have been burned by bad barbecue tend to be gun shy at first.

"They'll come in here and they want to try the ribs, but they are afraid they are going to be chewy. I'll reassure them. 'Don't worry. Get the ribs.' And you can tell they are glad they did. They'll come back up here and let me know."

Buck says his technique is no mystery.

"People ask all the time how we do our brisket. Stay between 250-275 degrees. Rub it down, throw it on there, and cook it down. Keep it on until that fat cap is at least 200 degrees. It's no big secret. You have to know your smoker. The secrets are out there. It's no mystery. It's just smoking. That's how we do it here."

He added: "We smoke fresh daily. You walk in and I pull a brisket out that was smoked that day and I cut it right in front of you. We have no secrets. You can look into our world. We aren't hiding anything."

Of course, sauce lovers needn't worry. Bradford's BBQ has its own sweet and chipotle recipes. You can't go wrong with either, so go ahead and grab a bottle of each from the pickle cart before heading to your table.

What to order? Brisket, pulled pork, ribs, or chicken. It's all good. Bradford's BBQ even has a regional favorite: smoked bologna.

"We just move with the community," Buck said. "When we first opened, a lot of people asked for smoked bologna. Okay, so I guess I'm smoking bologna from now on. Enough people asked for little smokies one time. I'm like 'fine, I'll do it. I'll do a Friday special with little smokies. Easy enough. We play around with specials. If enough people ask for something it happens."

Next, choose a side or two. Bradford's offers several options to accompany your entrée. There are beans, potato salad, coleslaw, and more. Easily the most popular is Buck's special white cheddar mac and cheese, made with smoked bacon and hatch green chile peppers.

"People go bananas over the mac and cheese," Buck said. "That's our biggest side. It's amazing."

Once your plate is full, be sure and grab a cold beer to wash it all down.

Look for specials at Bradfords from time to time. The smoked prime rib and the loaded barbecue baked potato are some of the more popular selections.



Consider letting Bradford's BBQ cater your next event. The restaurant has ample space in the dining room and can accommodate large groups and parties. Once the weather stabilizes, the restaurant opens up an outside eating area and hosts live music most Saturday evenings.



"We bring in good Red Dirt and country music. Red Dirt is obviously a style that everyone around here knows. We get a lot of good musicians coming out here from Tulsa," Buck said. Call 918-589-1845 for more information or follow them on Facebook @BradfordsOklahoma.

Make plans to visit Spavinaw and enjoy a great meal while contributing to the resurgence of a little town that is trying to find its way back. Bradford's is open four days a week, Wednesday through Saturday from 11 a.m. until 7 p.m. Be sure and say hey to Buck or Amber January. Amber joined the Bradford's BBQ team last summer. Let them know what you thought of your meal. They're sure you'll be pleased.

"It's rewarding watching people walk out of this place happy. I know that sounds corny, but it happens every day," said Buck. "It's good to be in this area and provide barbecue that blows your mind. People just aren't expecting something like this here."

Even though he is a relative newcomer to the town, Buck has heard the stories of Spavinaw's heyday. He can see the potential for revival.

"This town could come back and be something really cool," he said. "It has some history. In the 1970s and 80s this was the place to be. There was so much activity you couldn't find a spot to park. You had to drive through neighborhoods to get through town. Eventually some things changed. I think this town still has energy from the people. It has infrastructure. There are good people here who want to make this town great again. There are a lot of people who are coming back. They grew up here and now they are coming back. The want to retire here. These people keep popping up.

Everyone is talking about bringing Spavinaw back and they're working hard at it. Hopefully, our business is helping get the name out again. We have John with his vision and there are other people who have bought buildings in town and they say they are going to do stuff. There are all kinds of rumors. There is energy here. Something is happening, but there are still things to work out."

BRADFORD'S BAR-B-QUE

105 N Main St, Spavinaw, OK
918.589.1845

Co-op Connections Card Discount:
10% Off Purchases



APRIL IS NATIONAL GARLIC MONTH



SUBMITTED BY: MAGGIE HAYWORTH, WYANDOTTE

NO-TOMATO MEATLOAF

- 1 Clove Garlic, Minced
- 2 lbs Hamburger
- 1 lb Sausage
- 1 Onion, Chopped
- 1/4 Cups Celery, Chopped
- 3 Eggs
- 1 TBS Soy Sauce
- 1 tsp Liquid Smoke
- 1-2 Cups Quick Cooking Oats
- Salt & Pepper to Taste

Preheat oven to 375° F. Mix meat and veggies together. Season and add eggs, soy sauce, and liquid smoke; mix well. Add oats until you can form a loaf. Place in a loaf pan and bake 45 minutes to 1 hour.



SUBMITTED BY: AUTUMN WILHELM, GROVE

GARLIC PARMESAN SPAGHETTI

- 1 Head of Garlic
- 1 lbs Spaghetti or Noodle of Choice
- 3 TBS Olive Oil
- 1/2 Cup Heavy Cream
- 1/2 Cup Parmesan Cheese
- Parsley, Chopped

Cook spaghetti to desired doneness and set aside. Peel and press garlic, then sauté in pan with olive oil on low heat until brown. Add cooked spaghetti to pan with garlic and olive oil. Then add heavy cream and turn heat up to medium until sauce is consistent. Add a handful of parsley and cook for about 2 more minutes. Then add parmesan cheese to pan and stir to combine. Serve hot.

SUBMITTED BY: KELLY RUSH, VINITA

TOMATO SALAD WITH ROASTED GARLIC

- **4 Cloves of Garlic, Skin On**
- **1 tsp Lemon Zest**
- **Juice of One Lemon**
- **1 TBS Fresh Oregano, Minced**
- **1/2 tsp Salt**
- **1/2 tsp Pepper**
- **1/4 C Extra Virgin Olive Oil**
- **2 lbs Grade Tomatoes, Sliced in Half**
- **1/4 Cup Red Onion, Thin Sliced then Chopped**
- **4 oz Crumbled Feta Cheese**

Wrap garlic cloves in a piece of foil and roast in a 300° F oven for approximately 30 minutes or until they are very soft when squeezed. With kitchen scissors, snip the tip of each clove and squeeze the soft garlic out of its skin into a small mixing bowl. Using the back of a spoon, mash garlic into a smooth paste.

Add lemon zest, juice, oregano, salt, and pepper to garlic. Whisk to combine. Once combined, continue whisking while slowly adding olive oil until it emulsifies.

Place tomatoes in a large mixing bowl. Pour garlic dressing over the top and toss to combine. Add onion and feta cheese and toss again. Can be served right away but is better if allowed to refrigerate one hour before serving.



SUBMITTED BY: ALAINE DYE-TOSH, ADAIR

RANCH STEW

- **1 Clove Garlic, Chopped**
- **1 lb Hamburger**
- **1 Medium Onion, Chopped**
- **1/2 C Water**
- **1 1/2 C Corn**
- **1 Can Kidney Beans**
- **1 Can Diced Tomatoes**
- **1 Can Tomato Sauce**
- **1 TBS Chili Powder**
- **Salt & Pepper to Taste**

This is my grandmother's recipe from Paradise Lodge, Lake Tahoe 1957.

Brown hamburger meat in large pot, add onions, and drain fat. Add corn, tomatoes, tomato sauce, beans, water, chili powder, garlic, salt and pepper. Simmer for 20 minutes.





MEMBER REBATES

NORTHEAST OKLAHOMA ELECTRIC COOPERATIVE

Offers the Following Rebates to Our Members



Up to \$150 per Ton

Dual-Fuel Heat Pumps These units require a minimum SEER rating of 17. The back-up heat must be a built-in gas or propane furnace. Electric resistance heat does not qualify. The rebate is up to \$150 per ton. Applications must be submitted within 90 days of purchase. Other qualifications, terms, and conditions apply.



Up to \$150 per Ton

Mini-Split Heat Pumps These units require a minimum SEER rating of 17. Mini-split heat pumps must use a fossil fuel for back-up heating requirements. Electric resistance units are not eligible for a rebate. The rebate is up to \$150 per ton. Applications must be submitted within 90 days of purchase. Other qualifications, terms, and conditions apply.



Up to \$50

Electric Water Heaters These must be 40 gallon or larger. Tankless water heaters do not qualify. The rebate is up to \$50 per heater. Applications must be submitted within 90 days of purchase. Other qualifications, terms, and conditions apply.



Up to \$500

Heat Pump Water Heaters These must be 40 gallon or larger. Tankless water heaters do not qualify. The rebate is up to \$500 per heater. Applications must be submitted within 90 days of purchase. Other qualifications, terms, and conditions apply.



Up to \$50

Window Air Conditioners The rebate is up to \$50. Applications must be submitted within 90 days of purchase. Other qualifications, terms, and conditions apply.

Please visit our Facebook page for additional information, qualifications, and to access forms. Questions? Call us at 918.256.6405.