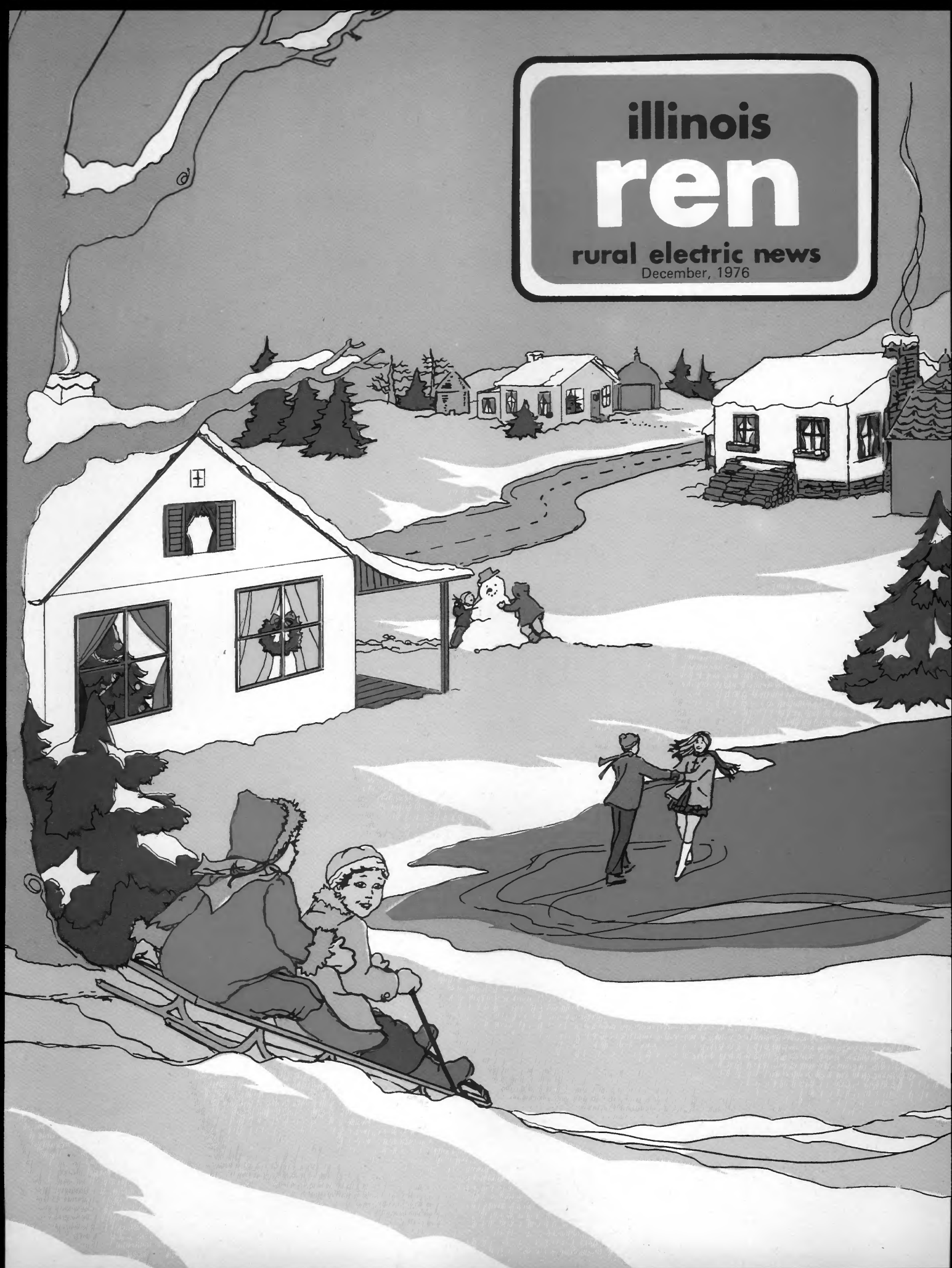
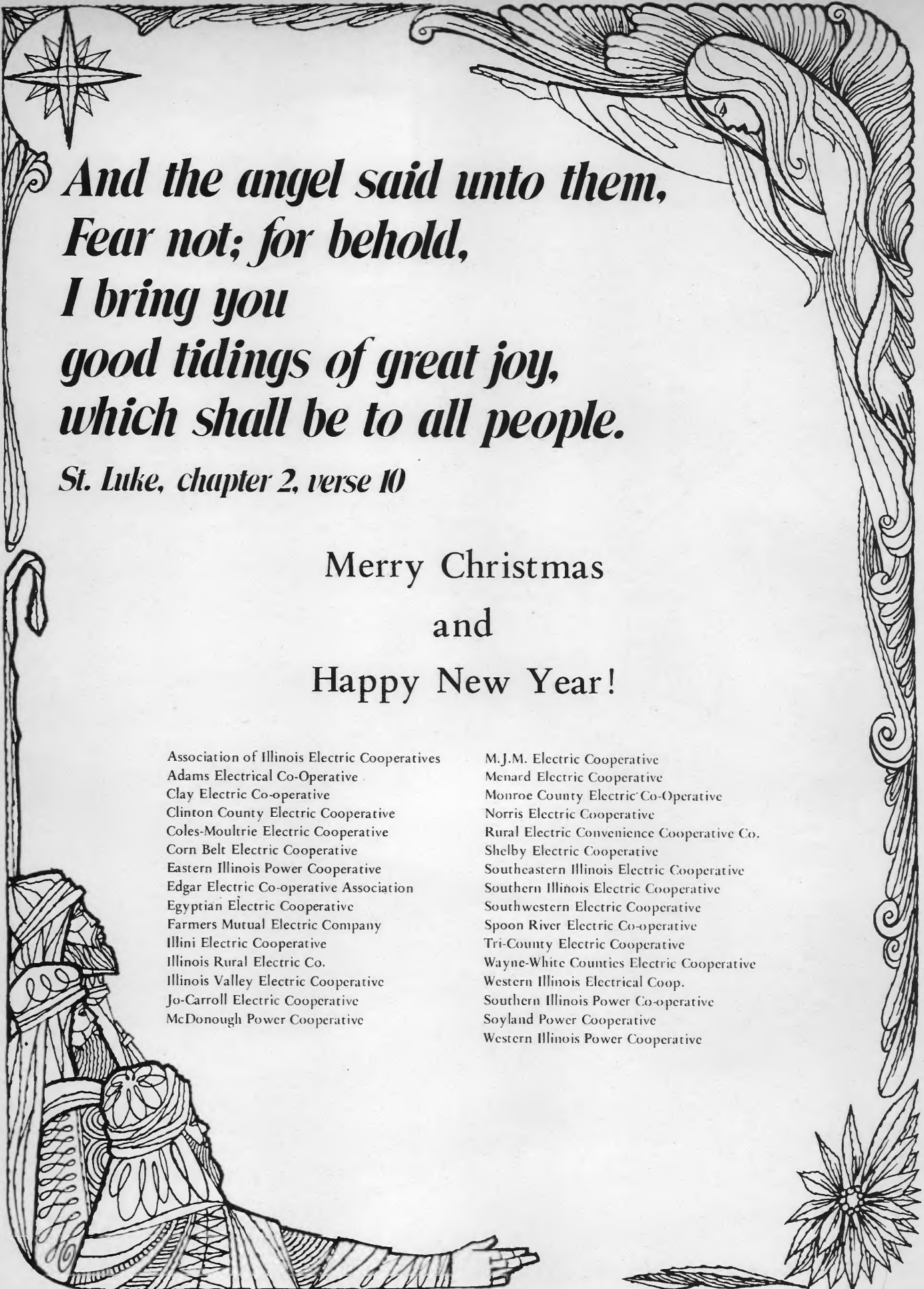


illinois  
**ren**  
rural electric news  
December, 1976





*And the angel said unto them,  
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I bring you  
good tidings of great joy,  
which shall be to all people.*

*St. Luke, chapter 2, verse 10*

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**COVER:** The Christmas season brings thoughts of snow, sledding, skating and home's welcome warmth, as illustrated by staff artist Becky Matejka Wavering's winter scene.

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# Illinois rural electric news

## Electric service--- good, better, or best

Overcoming the challenges of increasing costs and potential future shortages is a continuing common objective of rural electric cooperatives. Among the methods of helping meet these challenges is load management.

The following editorial, from *Electrical World* magazine, relates a unique approach to the problem that faces everyone:

"Foreign visitors often ask for an explanation of America's economic philosophy. We have found no better answer than to open the American wish book—the Sears, Roebuck catalog—and point out that all items are available in three degrees of quality and price—Good, Better, and Best. All goods are available to anyone, but the tiered pricing system permits each person to allocate available resources so as to match his/her own personal needs and desires.

"Electric service is one notable exception to this philosophy: Only service of the very highest quality is available. But we wonder, however, if the current outcry against rising residential rates doesn't signal a desire for a choice of level of quality of service—and of cost.

"The utility industry is solidly founded on the concept of fully reliable electric service. Even today, when concern for the customer's needs seems to have vanished from the national scene, prevention of customer outage is still a matter of personal pride within utilities. This almost obsessive concern for service produces a level of reliability simply unknown to the rest of the world. It may just be time, however, to reassess both the need and desirability of maintaining this astonishingly high standard.

"Industrial customers have long been able to choose interruptible service, and demand-limiting service breakers are fairly commonplace. These types of service, however, are not normally available to residential customers, simply because the cost of full, uninterruptible service has been so low. Now, growing resistance to rising residential rates is spurring broad interest in load-management techniques, which extend the concept of interruptible service to residential rates.

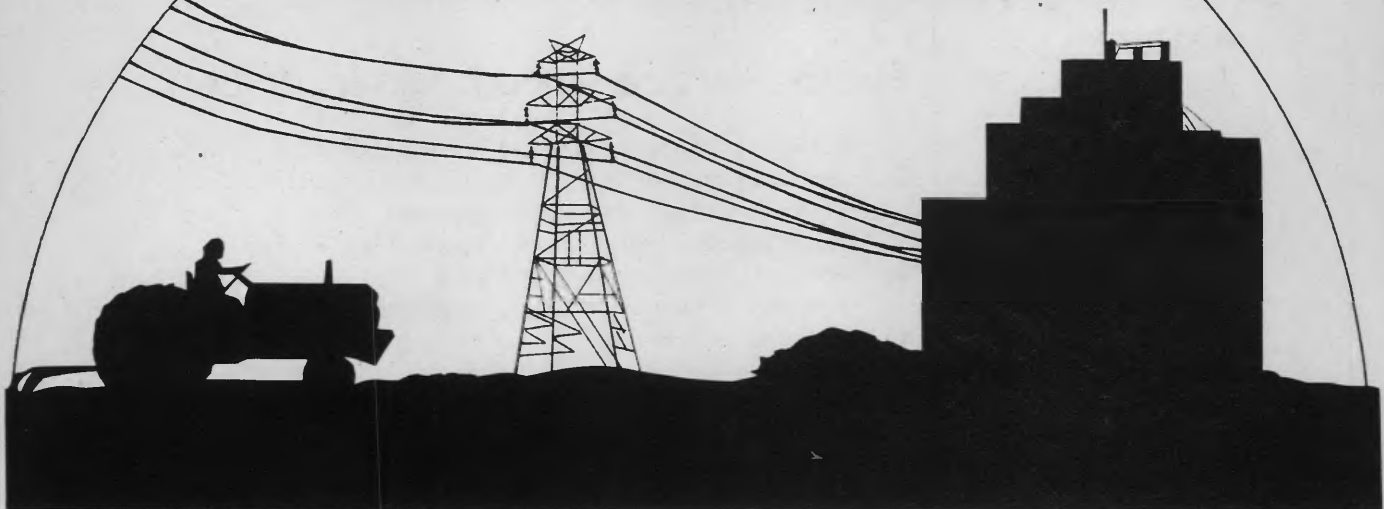
"Further exploration of such techniques is important. But we would like to suggest that, although load-management systems now on trial are potentially valuable cost-cutting tools, they are based not on the customers' willingness to pay, but on the more seductive concept of the free lunch. Customers suffer little inconvenience because controlled devices are interrupted for such short intervals that there is little discernible effect on heating or cooling. Any savings are reflected in lower system rates.

"This is an entirely different concept from giving customers the option of choosing different levels of service quality at the appropriate difference in cost. It is this latter concept that we feel is worth serious study. Perhaps residential customers could be offered a demand-limited service that would trip out at a contractual value somewhat less than that representing normal load plus air conditioning. Restoration could be made by the customer, who would reduce load within limits by selecting the combination of appliances to keep in service. Such a system might offer a fairly wide choice of service levels, at prices reflecting actual costs to the utility.

"We are not used to the idea of having service interrupted when our loads exceed specified limits. Rather, we have been schooled in the concept of "full horsepower"—of planning service to handle reliably all load we might reasonably expect to use.

"But neither are we used to spiralling prices and the growing threat of shortages. It may just be that the American public would be willing to buy electric service on the basis of Good, Better, or Best."

## FOOD AND ENERGY MORE CLOSELY RELATED THAN EVER



The importance of providing adequate electric power for food production cannot be more simply, yet effectively, explained than by one brief statement: One of every five kilowatt-hours of the nation's electric energy is consumed in producing, preparing, packaging and transporting food.

Twenty percent of the electric energy used today goes into the system that begins on the nation's farms—the majority of which are served by electric cooperatives—and ends on our tables, and even the tables of the world, for that matter.

It's hardly necessary to say, then, that this nation's food production system must have increased outputs of electricity if it is to continue to increase production necessary to meet our needs, let alone those of much of the rest of the world.

Emphasizing the necessity of increasing awareness of the problem and of establishing objectives is the name change of an organization long

dedicated to meeting agriculture's electric power requirements.

During its recent annual energy symposium in St. Louis, the Farm Electrification Council became the Food and Energy Council, reflecting, as its executive manager, Kenneth McFate, put it, "the current thrust of FEC."

That's no pun, either. The requirements today are quite different than in 1954, when the FEC came into existence. The shift in priorities created the need to alter the council's course. McFate has long been associated with agriculture and its related electric power needs. While serving as an agricultural engineering professor at the University of Missouri-Columbia for 20 years, he directed the activities of the Missouri FEC.

"A subtitle (of the council)—an organization of electric interests serving agriculture—relates the electric energy needs to agricultural production," McFate said. "But the energy needs for the non-production

food chain sectors are four times as great as that of production agriculture. As fossil fuel resources are depleted and their use curtailed, the electric industry will need more capacity. This will be true, in spite of massive conservation and load management efforts and the increasing use of newer energy resources," McFate added.

"The FEC was organized in 1954 to encourage the beneficial and efficient use of electric energy on farms. With pending fossil fuel shortages, the electric industry sees a genuine need to address the larger electric energy needs of the food chain while recognizing an energy planning responsibility unparalleled in history," McFate said.

Simply stated, the increased use of electricity is the key to the food supply.

The importance of the name change is significant for several reasons, but most important because the change indicates the widespread concern for providing the nation's food chain with

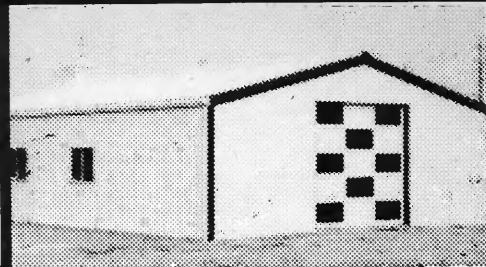
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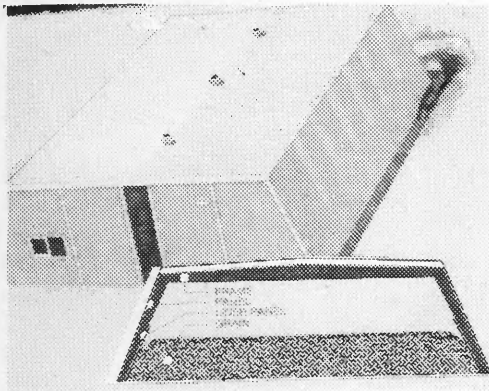
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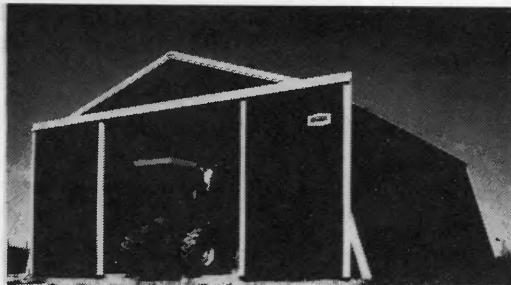
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# Plug-in car gets 4.6 miles per kilowatt-hour

**H**ow would you like to own a car that gets 4.6 miles per kilowatt-hour? Dick Weber of Papineau has one, and he's really charged up about it.

Weber, who's postmaster at Papineau, in the Eastern Illinois Power Cooperative's area, drives a Citicar, which is a tiny electric vehicle. He uses it to drive to work and back on a regular basis and puts about 16 miles a day on it. However, if he needs to go to nearby Watseka, or Kankakee, on the way home, that's okay, too.

"I've driven the car as far as 42 miles in one day without draining the batteries, but I was sure helping it along those last few miles," Weber says with a laugh. The car has eight batteries to run the motor and another to power the accessories. It's equipped with turn signals, windshield wipers, headlights, and tail and stop lights for highway driving, and also sports a heater and battery condition indicator, which is equivalent to a fuel gauge.

Weber says he usually cruises at 35 to 40 miles an hour, but that the car will do 50. The batteries are expected to be good for 12,000 to 18,000 miles, and the only maintenance necessary is to check the water level in the batteries.

He "fills it up" by plugging it into the nearest 110 volt AC electric outlet. The battery charger is built in.

Eastern Illinois Power Cooperative lent Weber a test meter for several

weeks so he could keep track of how much it costs to keep his batteries charged, which would be his "fuel" costs. From July 9 to August 27, a total of 40 days, he drove almost 1,500 miles and used just 321 KWH's. This makes an average of about 4.6 miles per KWH. Using an average of 3½ cents per KWH, Weber's fuel cost was a little over \$11 for 1,500 miles of driving. That figures out to less than a penny a mile.

Citicars are built by Sebring-Vanguard, Inc., of Sebring, Florida, a city that has lent its name to sleek, beautiful racing machines.

Citicar is not a sleek, beautiful racing machine. Far from it. It provides low-cost transportation for short trips, the kind that are usually made in full-sized cars that barely warm up before the trip is over.

From a standpoint of styling, the Citicar could be described as a "streamlined telephone booth," but the lines are designed to follow function, and the car's function is to get two people, and maybe a little cargo, from one place to another cheaply. It does that well, if Weber's experience is any indication.

His Citicar is bright mandarin red with a racy looking black accent stripe down each side, white wheels that look like escapees from a wheelbarrow factory, and miniscule hubcaps.

While the little voltmobile is not a masterpiece of styling, it's kind of cute

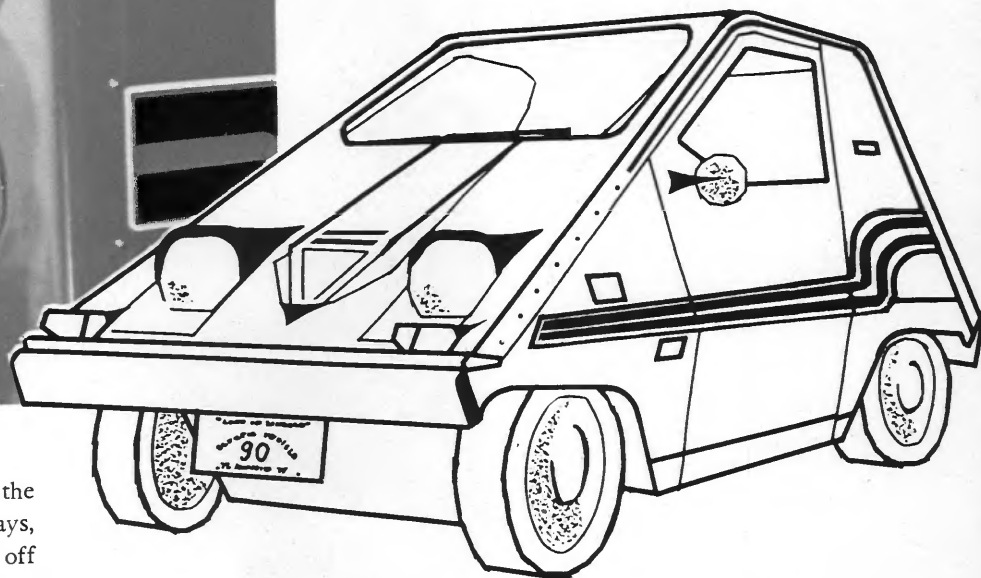


in an ugly sort of way, and its performance is pretty good. It certainly won't send the leadfooted gas barge jockeys into fits of ecstasy, but it does move out at a good clip.

Driving the Citicar is a lot of fun, but it takes some getting used to. Before you drive off, you must first turn the "ignition" switch on, then the "on-off" switch, and another marked "forward-reverse." After you've done all that, all that remains is to mash down on the accelerator pedal.



*Dick Weber, owner of a Sebring-Vanguard Citicar, is shown putting a guitar in the back of the car, demonstrating that it has a good size cargo compartment. If more space is needed, the passenger seat folds forward, too. During a 40-day test period, Weber drove his electric vehicle 1,500 miles and used 321 kilowatt-hours of electricity at a cost of \$11.*



"They tell you to push the accelerator right down," Weber says, "because when you're just taking off you're in what you might call low gear, and it uses a lot of current."

The acceleration will fool you because the car is so quiet. It won't make you swallow your dentures, but before you know it, you're quietly buzzing along at 35 to 40 miles an hour.

Such performance isn't electrifying, but it's certainly adequate to do the

job the car's designed to go.

As might be expected, the Citicar has something of a choppy ride because it's so short. Its turning radius is short, and parking the little buggy should be a breeze for all but the most inept. It hugs the road very well in turns because the weight of all those batteries tucked under the seats keeps

the center of gravity low. All in all, it's a pleasant little car to drive.

Weber uses the car in the way it was built to be used. As a second car, it is hard to beat, and he's more than pleased with the results he's had so far. Perhaps there's a future for electric cars, after all the years they've been out of vogue.





*Above: Mr. and Mrs. Kenneth Knoles look over part of this year's 2,000 poinsettia plants. Right: Ken Knoles and Elsie Wagner admire the large mums produced at the Knoles greenhouse.*





# The Christmas flower-

## Mason County family produces thousands

The color was only starting to change in mid-November, but it was evident the poinsettias would reach their colorful best within a matter of weeks.

"There will be a riot of color here soon," phrased Ken Knoles, as he looked over 2,000 of the plants which have become known as the Christmas flower.

Knoles directs the growing activities of Knoles Gardens, a greenhouse and flower shop near Mason City that began as a hobby of his parents 20 years ago and now produces a bumper crop of poinsettias, chrysanthemums, and bedding plants.

"I don't think we've ever had this many poinsettia plants before," he said. "Ordinarily we produce about 1,500. We've got them everywhere."

Everywhere was the proper word, too. It seemed each usable square foot of the greenhouse was being used to accommodate the large crop of poinsettias, and the winter mums crop.

The poinsettias' top leaves, or bracts as they are more correctly identified, had begun to change from the deep green to the deep red. Soon the plants

would be ready for sale, retail and wholesale, to customers in an area including Peoria, Pekin, Havana, Mason City, Hopedale, Athens, Petersburg, Lincoln, Manito, Delavan and Green Valley, among others.

"They are pretty plants, but I'll be glad to see every one of them gone. By Christmas, I hope this part of the greenhouse is bare," Knoles said with a smile.

The barren greenhouse is welcome for several reasons. For one, it will mean the poinsettia crop has been sold completely. For another, it will mean the Knoleses can start to work on their winter crop of mums.

Knoles, whose father, Kenneth, grows corn on 320 acres adjacent to the greenhouse and whose mother, Anna Mae, directs the operation of the flower shop, knows his business.

He studied floraculture and ornamental horticulture at the University of Illinois and can tell you things about the care of plants you never heard before.

"Poinsettias are touchy plants. They are highly susceptible to disease if not properly cared for. We treat them with a fungicide after potting and we must have sterile conditions even when we

do the cuttings," he added.

"The plants are good winter plants because they are what we call 'long-night plants,'" Knoles said.

Not all poinsettias are the same, Knoles cautioned. The particular variety he grows is called Eckespoint C-1 Red. "It has been an excellent variety. It keeps a little longer than some others. We've used it since 1968," he said.

The poinsettia "season" for the Knoleses—who are members of Menard Electric Cooperative of Petersburg—begins in March, when 50 small cuttings arrive. Actually, the order for the stock cuttings goes out before Christmas, 12 months in advance of the sale of the plants.

From the 50 cuttings, stock plants are grown. Branching is induced to create cuttings to be used to produce more individual plants. About August 1, the first "flushes," or bunches, are taken from the stock plants and placed in individual pots. That initial planting is about 1,000 to 1,400. About a

*(continued on page 11)*

# FOOD AND ENERGY MORE CLOSELY RELATED THAN EVER

(continued from page 4)

sufficient electric energy. The FEC is the only organization of its kind representing all segments of the electric industry. Its membership is made up of rural electric cooperatives, state and national rural electric organizations, public power districts, investor-owned electric companies and their national organizations and electrical equipment manufacturers and distributors.

The scope of its membership, when coupled with the unanimity of purpose, speaks for itself.

The St. Louis meeting drew approximately 200 representatives of the energy industry from throughout the United States. Presentations covered such topics as public needs, development of state energy budgets and the need for nuclear energy power

to carry on agriculture's success in providing food for this nation and the world. Speakers included experts from the fertilizer industry, equipment manufacturing, the electric industry, petroleum industry, federal and state agencies, farm organizations and the farm press.

McFate summed up the basic principle and the conference's focus, saying, "The private sector must make the major contribution in finding solutions to energy problems."

The projection of Louis G. Hauser, manager of energy systems applications for Westinghouse Electric Corporation, quickly pointed out the problem ahead. "By 1990, the total electrical demand for the food system will be 2.3 times the quantity of electricity used in the food system in 1971," Hauser said. Only if this electric power is available, he said, will the U. S. agricultural system be able to meet the growing demand for food.

Hauser said the increased production of electric power from coal and uranium is a must if the nation's food producing sector is to meet the demands of 1990. Without increased use of nuclear and coal energy, "the U. S. food system cannot be made more productive," Hauser cautioned. "The result will be a significant degradation of the American diet—and tragedy for the men, women and children of the world's poor countries," he added.



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# The Christmas flower-

## Mason County family produces thousands

(continued from page 9)

month to six weeks later the second flushing is taken. Although the second

flushing produces up to 2,000 cuttings, three to four cuttings are placed in each pot, primarily because

of the late start for this particular batch. Each cutting is three to four inches long.

From there, proper temperature, watering, feeding, lighting and darkening lead to plants 12 to 18 inches high which are ablaze with the vivid red colors in December.

It really isn't correct, however, to say all the plants will be red. Knoles produces two other varieties. One is white and the other pink. Both these colors are grown in much smaller number than the bright red.

Each of the pots atop the long benches has its own watering tube which is connected to a main watering hose running the length of the bench.

Knoles repeated what many authorities say about plants: don't water them too much. The correct amount depends on several factors, Knoles said. For poinsettias, watering every other day during bright, sunny weather is necessary. Cloudy, overcast conditions reduce the plants' water needs.

Preservation of a poinsettia after its Christmas coloring is not easy, Knoles said. "They are difficult to re-bloom," he explained. A lot of the difficulty is because of the plant's long-night needs. Because of the decreasing night that follows the Christmas season, the plants simply do not receive the proper balance of night and day, he said.

To create a new branching, it is necessary to pinch the stem just below the colored leaves. Then, proper watering, feeding, temperature and light are needed to insure bright red bracts for Christmas. Knoles explained that a night-time temperature of 65 is optimum to induce the bracts to change colors. Then, a night temperature of 60 is best to hold the coloring. During the daytime, temperature was 72 in the greenhouse.

(continued on page 14)

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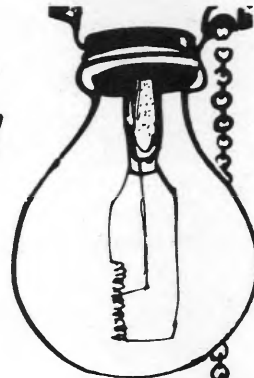
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# Food Poisoning

Many Illinois families may be prime candidates for a case of food poisoning without knowing it.

A nationwide survey, conducted by the Economic Research Service of the U.S. Department of Agriculture, revealed that 63 percent of 2,503 households sampled conducted at least one "high risk" practice in handling, preparing and storing selected meat and poultry.

Most of these "high risk" households gained that designation because homemakers indicated that they had left cooked meat or poultry at room temperature for more than two hours, apparently thinking that cooked meat or poultry is safe from bacterial growth at such temperatures.

On the contrary, cooked meat and poultry left out at room temperature can become a haven for bacterial growth which can cause illness.

The need for hygienic food preparation, the survey showed, is not well understood. About two-thirds of those surveyed were unaware of potential health hazards in handling raw meat and poultry—possible hosts to harmful bacteria—when such items are prepared with other food.

Cross contamination of bacteria from the raw meat and poultry to the side dish ingredients can occur if precautions aren't taken to thoroughly wash hands and utensils immediately.

The ERS reports that even "safe" storage in a refrigerator entailed potential problems. Thermometers placed in the refrigerators of households sampled found that 32 percent were operating at temperatures of 45 degrees or higher, temperatures not cool enough to check bacteria.

A "high risk" designation, the ERS points out, does not by any means indicate the members of such households will inevitably suffer food

poisoning. Instead, the designation means that those households have an unnecessarily high potential for sickness due to possible contamination of food.


The danger of food poisoning to Americans is substantial. In the past several years, upwards of 28,000 cases of documented food poisoning have been recorded annually by the U.S. Public Health Service. However, the estimates of the actual number of cases of food poisoning range from two million to 10 million annually, according to the Center for Disease Control.

In the survey, a household was termed "high risk" if the homemaker did one or more of the following undesirable practices the last time each of these foods was cooked:

- Cooked hamburger rare.
- Left cooked beef roast, pork roast, turkey or chicken at room temperature for more than two hours.
- Left salad (egg, tuna, chicken or turkey) sandwiches at room temperature for more than two hours.
- Kept roast beef, turkey, pork or chicken in refrigerator at above 45 degrees.
- Stuffed a turkey a day or more in advance of roasting it.
- Stored leftover stuffing in a turkey.
- Cooked a turkey partially at one time, and completed the cooking later.

Most of the "high risk" households, the survey showed, made this mistake: They left cooked meat or poultry salad sandwiches at room temperatures for more than two hours.

The item probably leading the list in terms of susceptibility to "high risk" practices is turkey. The ERS reports that salmonellae, which may be found



Clostridium Botu  
Leftovers  
Partially Cooked  
Salmonella  
Two Hours  
Contaminated  
45 Degrees  
Pork Co  
Roast Stuffing R

in fresh turkey, may contaminate the stuffing and survive if the bird is inadequately cooked.

For safety, the stuffing should be exposed to temperatures of at least 165 degrees to destroy the salmonellae. Since the stuffing is protected by the bird's cavity, it takes longer for it to reach this temperature.

A meat thermometer should be inserted into the center of the stuffing to determine when the heat is sufficient. Risk is also higher when stuffing is packed tightly, thus resisting the heat.

Advance stuffing may allow the bacteria time to multiply, adding to the risk.

Among widespread misconceptions

# Home Cooking

Refrigerate  
Staphylococcus Aureus  
Egg Temperature  
Bacteria are Meat  
Perfringens  
The number  
of risks Turkey  
Cold Storage  
ned Germs, Beef  
om Temperature

## The Cast of Villains

Here's the cast of "villains" in food poisoning, the four types of bacteria most often responsible:

*Salmonellae*: Often found in meat, fish, and poultry, and in certain dairy products. Some of the 1,500 common strains of salmonellae flourish in intestinal tracts of animals, birds, and humans, but they can survive and grow in other environments. Salmonellae thrive best in a low-acid, moist food at 50-115 degrees temperature. The bacteria die when food is cooked at 140 degrees for 10 minutes. Foods most frequently involved are those containing raw eggs, bakery custards, poultry, beef, and pork.

Symptoms of salmonellae poisoning: diarrhea, abdominal cramps, headache, chills, fever, and vomiting.

*Clostridium perfringens*: Found in human and animal intestinal tracts, and in the soil. These microorganisms grow best at temperatures between 45-130 degrees, and are most commonly found in meat, especially meat pies, stews, reheated meats, and gravies from beef, turkey, or chicken. Undercooked meat may be the cause of such poisoning, but, more often, the cause is traced to improper cooling of cooked foods, especially meat and poultry with gravy, and beef and chicken stews.

Symptoms of clostridium perfringens include abdominal cramps, diarrhea, and nausea, but usually without vomiting.

*Staphylococcus aureus* (staph): Can be found everywhere, but live mostly on the skin or in the nose

and throat of warm-blooded animals. They can be found in healthy people who are unaware of the bacteria. Cuts on a person's hands often provide transfer of the infection.

When staph grows extensively on food, it produces a toxin that is extremely resistant to heat. The toxin causes stomach and intestinal disturbances, usually within two to four hours after consumption. Staph bacteria may thrive on custard and cream pastries; meat, poultry, egg, or potato salads and salad sandwiches; sliced meats, and other meat products left at room temperature for several hours.

Symptoms can be violent: severe nausea, cramps, vomiting, diarrhea, and prostration.

*Clostridium botulinum*: Fortunately, the botulinal spores produce the lowest incidence of poisoning.

The spores produce the potentially fatal botulism toxin only in surroundings protected from air and low in acidity. While boiling kills most other living organisms, botulinal spores must be destroyed by sterilization under pressure at temperatures high above the boiling point. Containers with low-acid foods are potential environments for the production of this sometimes deadly toxin.

Symptoms include double vision, difficulty in swallowing, dry mouth, constipation, and sometimes vomiting. Although incidence of botulism is low, the death rate is high: perhaps a fourth to a third of its victims die.

concerning the food safety principles was that which led persons to believe USDA-inspected meat and poultry were unlikely to carry bacteria. Since salmonellae are present in the environment and since it isn't economically practical to produce and market sterile fresh meat and poultry products, USDA inspection processes do not include provisions for testing or regulating the presence of salmonellae in these products.

Many surveyed were not aware of the danger of staphylococcal infection of an uncovered cut coming into contact with fresh meat or poultry.

Some thought refrigeration completely stopped bacteria growth and that freezing killed bacteria.



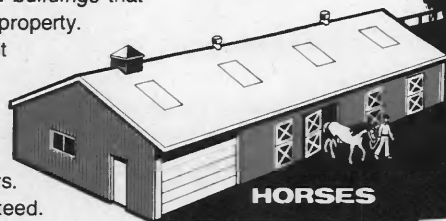
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(except a place to put it)



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**The Christmas flower-**

Mason County family produces thousands

(continued from page 11)

Back in 1957, when Anna Mae Knoles decided she wanted to grow more petunias, the Knoleses put up a greenhouse measuring 336 square feet. "We outgrew that first greenhouse in a year," Kenneth Knoles said. The elder Knoles said the first flower shop also was opened in 1957. Now, in addition to the facility near Mason City, the Knoles Gardens operation includes shops in Pekin and Havana and an artificial flower shop in Mason City.

The greenhouse operation is designed for year-around production. In the spring, the Knoleses produce bedding vegetable plants by the thousands, maybe even by the millions, as Ken put it. Seventeen people work full-time, with seasonal help hired in the spring, Kenneth Knoles said.

The winter mums bloom by the first of March, usually. The bedding plants follow the winter mums. Summer mums go in about the first of June and are ready about the end of August or the first of September. Throw in the poinsettias and the year is full.

The Knoles greenhouse features an evaporative cooling system for summer. Water, pumped by an electric motor, flows over excelsior pads that cover one wall. At the opposite side of the greenhouse, three exhaust fans are placed to pull outside air in through the watered pads. Knoles said it results in reducing the temperature of outside air by about 15 degrees and provides humidity for the plants, too. In winter, heat is by propane furnaces with electric blower fans pushing the heat through long plastic tubes with holes along the length to even the heat flow.

There are five greenhouse units now, providing approximately 8,300 square feet.

During the spring, the Knoles place is the subject of tours by school children, 4-H groups and garden clubs.

Then, it is the spread of bedding plants and the last of the winter mums that provide the attraction.

In December, it's the sea of bright red—just as long as it's all gone by Christmas.



# Lines With People In Mind...

## Searls assisting New Guinea government



Adams Electrical Co-Operative Manager Dean L. Searls of Camp Point is participating in a 90-day electric feasibility study to begin at Port Moresby, Papua, New Guinea. Departing from Washington, D. C., along with Jack K. Hicks, manager of Linn County REC in Iowa, Searls traveled to New Guinea by way of Hawaii and Sidney, Australia.

The purpose of the special mission is to meet with government officials and villagers to study the feasibility of establishing an electric distribution corporation in the Arapa River Basin and Siwai area on the island of Bougainville at the north end of the Solomons chain. The assignment is being funded by the government of Papua, New Guinea, through a contract with the National Rural Electric Cooperative Association (NRECA), Washington, D. C.

Manager of the Camp Point electric cooperative since 1941, Searls is a veteran of similar study assignments for NRECA, including one mission to Guatemala in 1964 and another to South Vietnam in 1965.

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## Hanson is REA branch chief

Joseph F. Hanson, popular Illinois operations representative for the Rural Electrification Administration from 1965 until 1974, has been appointed Chief, Loans and Borrowers' Management Branch, in the newly-established Electric Borrowers' Management Division, REA.

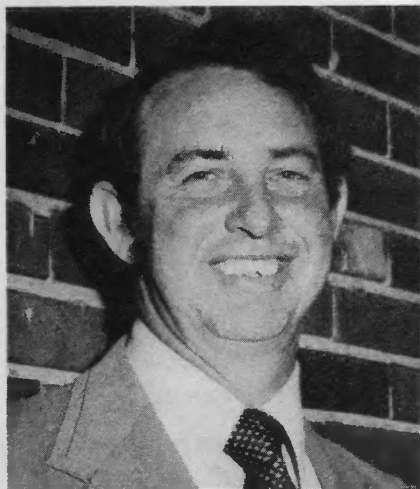
Hanson, a native of Danville, joined REA in 1962 and served as a retail rate analyst and power requirement officer before his assignment in Illinois. From 1974 until the recent appointment, Hanson was a management analysis officer in the branch he now directs.

A 1962 graduate of the University of Illinois with a bachelor's degree in finance, Hanson received a master of arts degree in financial management from the University of Maryland.



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## Webb headlines cooperative month program



Glenn Webb of Tunnel Hill, vice president of the board of F. S. Services, Inc., was featured speaker at the 1976 National Cooperative Month Luncheon held in Washington, D. C., in October.

In his address before 160 top cooperative leaders, government officials and members of Congress, Webb urged farmers to assume a more active role in the direction of their cooperatives.

"We must make a commitment to use our cooperatives to fully realize the unique advantages that come from group action. . . . We must tell the cooperative story to a new generation of members and gain their commitment to their cooperatives."

"To gain commitment from the noncommitted is a challenge for cooperative organizations," Webb said. "We face this challenge with a determination and a dedication to the cooperative way."

The son of Southeastern Illinois Electric Cooperative Director and Mrs. Ray Webb, Glenn Webb is a fruit and livestock farmer. He is a member of the boards of the Illinois Grain Corporation, Fruit Belt Service Company and the Illinois Fruit Growers Exchange.



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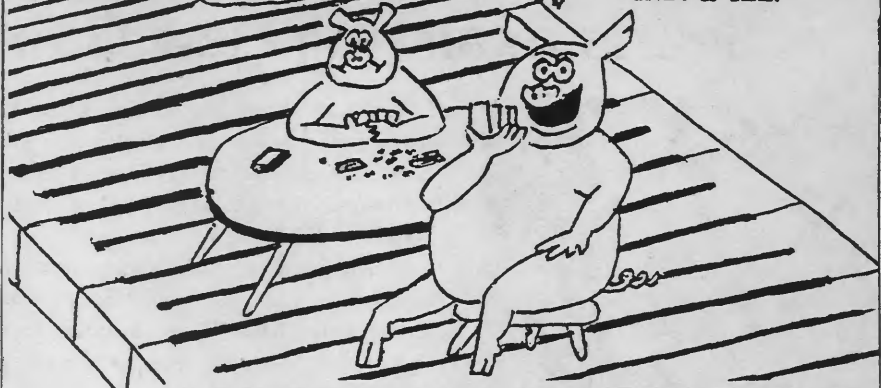
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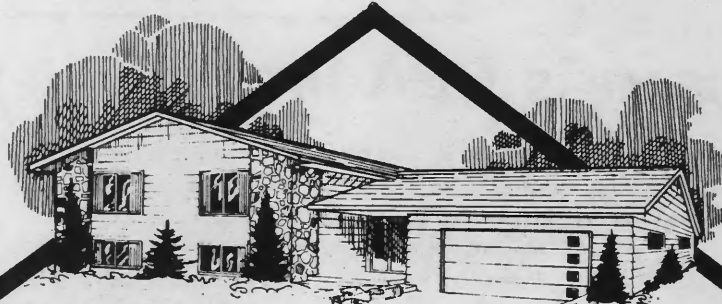
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# Energy Conservation Now

## Plastic Storm Windows

By Lyle E. Dunham  
Director, Member Services  
Association of Illinois  
Electric Cooperatives



*This is another in a series of articles designed to help you save money through the wise and careful use of electricity.*

Quality, properly installed insulation, in some cases, can save up to 30 percent in heating or energy costs. You may be thinking about this saving while you are performing "do-it-yourself" projects.

In the first article of this series, caulking and window and door weather-stripping were discussed. It is hoped that information provided an incentive for getting started on following suggestions for closing those air-energy leaks. Those who have properly and thoroughly closed those leaks should notice the additional sense of comfort when those chilly winds blow. As a bonus, heating costs possibly have been reduced as much as 10 percent.

Successfully encouraging 70 percent of our members to follow suggestions for closing air leaks and adding insulation to save 10 percent in fuel use and cost is much better than getting 10 percent to save 70 percent. More persons will be aware of the additional comforts and energy savings.

The next step for "comfort conditioning," the addition of storm

windows, is a big step, but it will do heaps of good in saving energy. This can be done a window at a time. Naturally, you would want to add storm windows to the prevailing wind sides, north and west, first.

If you have no storm windows now, why not try an economical and fairly easy installation? Six-mil polyethylene (clear plastic, as we generally call it) can be added either to the inside with masking tape or the outside with nailing strips. The total cost should not exceed a dollar per window. Of course, this type of window protection will not last more than a season, but it will give you an indication as to whether to invest in the more glamorous and attractive permanent single-pane, double-track or triple-track custom-made storm windows.

To install the polyethylene (plastic), it will be necessary to measure the width of your largest window to determine the width of the plastic roll to buy. Measure the windows' lengths to determine linear feet and therefore how many rolls or kits to buy.

Attach the plastic to the inside or outside of the frame so it will block airflow that leaks around the movable parts of the window. If you attach the plastic to the outside, use slats and tacks. If you attach to the inside, masking tape will work.

Inside installation is easier and will provide greater protection to the plastic.

Be sure to install tightly and securely, and remove all excess. Besides making it look better, this will also make the plastic less susceptible to deterioration during the winter.

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IT'S NOT A MEAL WITHOUT POTATOES

KNUDTSON

POTATO FARM



*At left, Mrs. Knudtson sorts potatoes before they go to the scales for bagging. At right, Darwin Knudtson checks the crop late in the growing season.*

Spuds are no small potatoes to Darwin Knudtson, who farms 750 acres in Henry County, north of Geneseo. In fact, potatoes are a major part of his farming operation.

At the entrance to his farm, Knudtson has a sign proclaiming, "It's not a meal without potatoes," and he believes it.

"I love potatoes," he says, "and I eat 'em all the time. People come here sometimes and say, 'I bet you just hate potatoes, don't you,' and I set 'em straight in a hurry. There are a million ways to fix potatoes, and I like 'em all!'"

The bulk of the Knudtson potato operation centers around 200 acres of red potatoes, because of competitive factors. "During the time of the year when I'm ready to harvest it's hard to get good reds, and the soil here is very good for red potatoes, so I can sell really good ones before growers in



other areas are harvesting," Knudtson explains. He also grows about 80 acres of russets.

On any given day during the seven-week harvest season, the Knudtsons and their work force will often send some three to four truckloads of No. 1 potatoes off to large supermarkets; some will also go to canners and small merchants from as far away as Missouri and Arkansas.

The work force, which includes all the Knudtsons living at home and Clyde Weimer, their full-time hired man, swells to about 20 persons when the harvest is underway. Mrs. Knudtson—Rita—helps with the sorting, and so does 16-year-old daughter Julie, who's a junior in high school. Nine-year-old Sandra is a little young to be of much help, "but she can pitch in when we really need her—like to sort out dirt and trash," Knudtson says, "and she answers the

phone, too." Dean, the Knudtsons' 22-year-old son, is a full-time worker, too. Being a member of the family, he gets one privilege others don't. He adjusts his work schedule—when possible—so he can take his lunch break half an hour late. A confirmed soap opera addict, he makes it a point to keep up with "As the World Turns." "Sometimes it's not possible for Dean to get off at the right time," Knudtson grins, "so we make it a point to fill him in on the latest."

Knudtson uses a Lockwood potato harvester, which was manufactured in Antigo, Wisconsin, to get his spuds out of the ground. From there, they go into trucks which back up to a conveyor belt where employees sort out dirt and trash before the potatoes go into a sizer, which shunts small ones onto a conveyor belt that sets them aside for a canner.

An automatic washer is the next

step, and the tubers are sorted for grade, either No. 1 or No. 2.

Knudtson uses another piece of equipment in his farming operation, too. Although airplanes are not generally thought of as farming equipment, Knudtson's Cessna Cardinal is pressed into work occasionally. "I've used it to fly up for parts for the harvester, but not very often, because the service is so good it's not necessary very often," the farmer says, "but I use it often to look over my crops. You can see the problems in your fields a little better from the air. They really stand out."

Aside from the potato operation, Knudtson, who's a director of the board of directors of Farmers Mutual Electric Company, has 420 acres of corn, 30 acres of soybeans and 25 of rye. He also owns a 140 acre farm in Minnesota, which he leases out on a crop-share basis.





HOLIDAY ROAST TURKEY — GOLDEN HARVEST PEACHES — CHEESE CRESCENTS — HOLIDAY PUDDING BITES

CHEESE TWISTS



CRANBERRY-SOUR CREAM SALAD



EGGNOG PIE



CHRISTMAS COOKIES



# A Holiday of Happiness to You

## HOLIDAY ROAST TURKEY

To thaw turkey, enclose in a heavy brown sack, fold over end and allow to stand at room temperature for about 1 hour per pound. Remove plastic bag, remove neck and giblets, rinse turkey and pat dry. Cook neck and giblets for broth and for flavoring dressing and giblet gravy. Stuff turkey loosely with favorite dressing (allowing  $\frac{3}{4}$  cup per pound), fasten down legs by tying or tucking under skin band, and skewer neck skin to back. Twist wings akimbo under bird.

### Time Chart For Roasting Turkey In Preheated 325 Degree F Oven

Ready-to-cook Weight	Approximate Cooking Time
12 lbs.	4½ hours
16 lbs.	5½ hours
20 lbs.	6¾ hours
24 lbs.	7 hours

(Note: Because turkeys vary from one to another due to conformation, variety, etc., cooking times can be only approximate, and it would be well to allow an extra half hour of roasting time).

## GOLDEN HARVEST PEACHES

- 1 can (29 oz.) cling peach halves  
2 tablespoons butter  
1 teaspoon pumpkin pie spice

Drain peaches. Melt butter in skillet. Stir in spice, mixing well and simmer 2 to 3 minutes. Arrange peach halves cup side up in baking dish. Drizzle with spice mixture. Bake in 350 degree oven 10 to 15 minutes. Serve hot with turkey.

## CHEESE CRESCENTS

- 1 pkg. (15¾ oz.) complete cheese pizza mix  
1 egg, separated  
1 tablespoon margarine  
¾ cup warm water  
Three Cheese Filling\*

Add margarine to pizza dough mix; cut in with knife or pastry cutter. Stir in egg yolk (reserve white) and warm water; mix well, about 25 strokes. Cover and let rise in a warm place for 5 minutes. Knead 50 times on well-floured board. Roll out  $\frac{1}{8}$ " thick. Using coffee cup as pattern, cut 3"-4" dough circles. Place one teaspoon cheese filling on half of each dough circle. Fold in half; seal with fork dipped in flour. Place on cookie sheet; brush with egg white. Bake at 425 degrees for 8-10 minutes. Serve with hot pizza sauce. Makes 16-20.

### \*Three Cheese Filling

- ⅓ cup ricotta cheese\*\*  
⅓ cup chopped mozzarella cheese  
Canned grated cheese from pizza mix  
3 tablespoons chopped parsley  
Dash nutmeg  
Combine all ingredients; mix well.

\*\*Substitute: ⅓ cup drained small curd cottage cheese.

## HOLIDAY PUDDING BITES

- 1 can (30 oz.) fruit cocktail  
1 egg  
1 cup sugar  
1 cup flour  
1 teaspoon baking soda  
½ teaspoon salt  
Hard Sauce or whipped cream

Drain fruit cocktail (about 15 minutes). Beat egg and sugar until thick. Set aside ⅓ cup fruit cocktail; add remainder to mixture. Combine flour, soda and salt; stir into fruit mixture. Fill 8 well-greased molds (5 ozs. each) about  $\frac{2}{3}$  full. Bake in 350 degree oven 30 minutes. Cool in mold before removing. Garnish with Hard Sauce or whipped cream and reserved fruit cocktail. Pudding may be baked in well-greased 8-inch square pan. Bake 45 minutes. Makes 8 servings.

## CRANBERRY-SOUR CREAM SALAD

- CREAM LAYER:**  
¼ cup water  
1 tablespoon (1 envelope) unflavored gelatin  
¾ cup dairy sour cream  
¾ cup milk  
2 tablespoons prepared horseradish  
**HAM LAYER:**  
¼ cup cranberry juice cocktail  
1 tablespoon (1 envelope) unflavored gelatin  
1½ cups finely chopped cooked ham  
1 package (10 oz.) frozen cranberry relish, thawed  
¾ cup cranberry juice cocktail  
⅓ cup chopped celery  
1 tablespoon instant minced onion  
1 teaspoon dry mustard

To prepare Cream Layer: In a small saucepan soften gelatin in water. Heat over low heat, stirring constantly, until gelatin is dissolved. In a small bowl gradually add milk to sour cream; add horseradish, then gelatin. Pour into 5-cup mold; chill until just set. To prepare Ham Layer: In a small saucepan soften gelatin in ¼ cup juice. Heat over low heat, stirring constantly, until gelatin is dissolved. In a bowl combine ham, relish, ¾ cup juice, celery, onion and mustard; add gelatin. Spoon over Cream Layer. Chill until firm. Makes 6-8 servings.

## EGGNOG PIE

- 1 pkg. (4½ oz.) egg custard mix  
1½ teaspoons unflavored gelatin  
2¼ cups milk  
¼ teaspoon ground nutmeg  
2 teaspoons rum extract  
2 cups (or one 4½-oz. container) frozen whipped topping, thawed  
1 baked 9-inch pie shell, cooled
- Combine custard mix and gelatin in saucepan. Blend in milk. Bring quickly to a boil, stirring constantly. Chill until thickened. Beat until smooth. Add nutmeg and rum. Blend in 1½ cups of the whipped topping. Pour into pie shell. Chill until firm—about 3 hours. Garnish with remaining whipped topping; sprinkle with additional nutmeg and decorate with spearmint candy leaves and red cinnamon candies, if desired.

## FLAKY CHEESE TWISTS

- 2 cups flour  
¾ teaspoon salt  
¼ teaspoon Hungarian paprika  
¾ cup butter, softened (in two parts)  
1½ cups (6 oz.) shredded Cheddar cheese  
⅓ to ½ cup cold water

Stir together flour, salt and paprika. Cut in ½ cup of the butter until mixture resembles coarse crumbs. Add cheese and mix well. Sprinkle with water a tablespoon at a time, mixing lightly until dough begins to stick together. Press into ball. Roll out on lightly floured surface to 10 x 16-inch rectangle. Spread with 2 tablespoons of the softened butter, fold 4 corners into center. Roll out again; spread with 2 more tablespoons butter, fold again. Wrap with wax paper and chill about 30 minutes. Roll out to ¼-inch thick. With floured pastry wheel or knife, cut into strips ½ x 4-inches and twist. Place on ungreased baking sheet. Bake in at 400 degrees 10 to 12 minutes or until golden brown.

## HOLIDAY SUGAR CAKES

- 1 cup butter or margarine, softened  
¾ cup confectioners' sugar  
1½ teaspoon vanilla  
2 cups flour  
½ cup light cream  
½ cup coarsely chopped pecans or walnuts  
Decorators' sugars or nonpareils

Blend all ingredients except decorators' sugars. Chill dough thoroughly. Heat oven to 350°. Shape dough into 1" balls; dip tops in sugars. Place on ungreased baking sheet. Bake 20 min. or until lightly browned. Makes 6 doz.

## STUFFED DATE DROPS

- DATE DROPS:**  
½ lb. (about 40) pitted dates  
½ cup walnut quarters  
2 tablespoons butter  
⅓ cup firmly packed light brown sugar  
1 egg  
¾ cup all-purpose flour  
¼ teaspoon baking powder  
¼ teaspoon baking soda  
¼ teaspoon salt  
¼ teaspoon nutmeg  
¼ cup dairy sour cream  
**BROWNED BUTTER FROSTING:**  
¼ cup (½ stick) butter  
1¼ cups confectioners' sugar  
¼ teaspoon vanilla extract  
½ tablespoon water

To prepare Date Drops: Stuff each date with a quarter of walnut. In a mixing bowl cream butter; gradually add sugar and continue beating until blended. Beat in egg. Sift together flour, baking powder, soda, salt and nutmeg; add alternately with sour cream to creamed mixture. Fold in stuffed dates. Drop onto baking sheets allowing one date per cookie. Bake at 400 degrees, 8-10 minutes. Remove to wire rack to cool. To prepare Frosting: In a small sauce-pan heat butter over medium heat, stirring constantly, until light amber color. Remove from heat. Add sugar and vanilla. Add water gradually until spreading consistency and beat until smooth. Frost cookies quickly. Yield: about 3 dozen.

## ROYAL FUDGE BROWNIES

- ½ cup (1 stick) butter  
3 sqs. (3 oz.) unsweetened chocolate  
2 cups sugar  
3 eggs  
1 tablespoon Cream de Menthe  
⅓ teaspoon salt  
1½ cups all-purpose flour  
1 cup chopped walnuts  
1 cup chopped candied cherries

Melt butter and chocolate together; transfer to large mixing bowl. Gradually beat in sugar. Add eggs, one at a time, beating well after each addition. Add Creme de Menthe and salt. Gradually add flour to chocolate mixture. Stir in nuts and cherries. Turn into a buttered 9-inch square baking pan. Bake at 350 degrees 35-40 minutes or until imprint remains after touching with finger. Remove to wire rack to cool. Cut into squares.

## CHOCOLATE PIXIES

- ½ cup (1 stick) butter  
4 sqs. (4 oz.) unsweetened chocolate  
4 eggs  
2 cups sugar  
3 cups all-purpose flour  
2 teaspoons baking powder  
½ teaspoon salt  
½ cup chopped walnuts  
confectioners' sugar

In a heavy saucepan melt butter and chocolate over low heat. In a large mixing bowl beat eggs and sugar; gradually drizzle in chocolate mixture. Sift together flour, baking powder and salt; gradually add to egg mixture. Stir in walnuts. Chill dough at least 30 minutes. Shape into balls 1-inch in diameter; roll in confectioners' sugar. Place on baking sheets. Bake at 300 degrees, 15-18 minutes. Remove to wire racks to cool.

## MULLED CIDER EGGNOG

- 2 cups sweet apple cider  
1 stick cinnamon  
¼ teaspoon whole cloves  
¼ teaspoon whole allspice  
¼ teaspoon chopped candied ginger  
2 quarts dairy eggnog  
Grated nutmeg

In a 1-quart saucepan bring cider, cinnamon, cloves, allspice and ginger to a boil; simmer 10 minutes. Cool cider; strain and chill. In a large bowl, gradually add cider to eggnog. Heat amount desired to serving temperature over medium heat, stirring occasionally. Garnish each serving with freshly grated nutmeg. Yield: about 10½ cups. Note: To keep warm while entertaining, place in a heatproof pitcher over small warmer.





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20 words  
minimum



# PRINTED PATTERNS

## TO ORDER PATTERNS:

Send \$1.00 plus 5¢ sales tax in cash, check or money order for each pattern to:

Patterns, Illinois Rural Electric News  
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Springfield, Illinois 62708

(Please allow three weeks for delivery from New York.)



9212  
SIZES 10½-22½



9214  
SIZES 8-18



9195  
SIZES 8-18



9495  
10½-22½



9431  
10½-18½



9357  
36-50



9470  
2-8



9250  
8-20



9217  
8-20



9096  
SIZES 34-48



9183  
SIZES 34-48



9070  
SIZES 8-18

- No. 9212 is cut in sizes 10½, 12½, 14½, 16½, 18½, 20½, 22½. Size 12½ (bust 37) takes 2 7/8 yards 45-inch fabric.
- No. 9214 is cut in sizes 8, 10, 12, 14, 16, 18. Size 12 (bust 34) tunic 2½ yards 45-inch; blouse 1½; pants 2 5/8.
- No. 9195 is cut in sizes 8, 10, 12, 14, 16, 18. Size 12 (bust 34) jumpsuit 4 yards 60-inch fabric.
- No. 9495 is cut in sizes 10½, 12½, 14½, 16½, 18½, 20½, 22½. Size 14½ (bust 37) takes 2½ yards 54-inch fabric. Transfer.
- No. 9431 is cut in sizes 10½, 12½, 14½, 16½, 18½. Size 14½ (bust 37) jacket 1 5/8 yds. 60-inch; pants 1¼ yards.
- No. 9357 is cut in sizes 36, 38, 40, 42, 44, 46, 48, 50. Yardages in pattern.
- No. 9470 is cut in sizes 2, 4, 6, 8. Size 6 takes 1 3/4 yards 45-inch fabric.
- No. 9250 is cut in sizes 8, 10, 12, 14, 16, 18, 20. Size 12 (bust 34) takes 2 7/8 yards 60-inch fabric.
- No. 9217 is cut in sizes 8, 10, 12, 14, 16, 18, 20. Size 12 (bust 34) takes 2 5/8 yards 45-inch fabric.
- No. 9096 is cut in sizes 34, 36, 38, 40, 42, 44, 46, 48. Yardages in pattern.
- No. 9183 is cut in sizes 34, 36, 38, 40, 42, 44, 46, 48. See pattern for yardages.
- No. 9070 is cut in sizes 8, 10, 12, 14, 16, 18. Size 12 (bust 34) long-sleeved shirt 2¼ yards. 45-inch; other 1 5/8 yards, 60-inch fabric.



Extra

☆ LAST ENROLLMENT THIS YEAR ☆


# HOSPITAL MONEY!

December Enrollment

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**J. K. STERN**  
 Former: President, American Institute of Cooperation  
 Trustee, American Country Life Association



"The years have taught me that adequate insurance at minimum cost is as important to the folks in rural areas as is electricity—and in my opinion C.I.F. is dedicated to serving that need. For this reason more than anything else, I am happy to be on the board and to help in some measure to further the success of this program."  
 Ken Stern  
 C.I.F. Vice President/Director

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