

matter of locating and repairing hundreds of small breaks in the lines, but they all took time. The same story, with minor variations, explains the predicament Southeastern found itself in, Cummins noted, but since Southeastern suffered more damage initially, cleanup was taking longer. While Southeastern crews were still hard at work and Egyptian's were just breathing sighs of relief, a second — more severe — storm hit.

"At about 5 p.m. on Wednesday, July 2, with our system still weakened from the June 28 storm, we suffered the worst storm in our history," Cummins told his audience, adding, "Our crews were still tired from the long hours they'd put in repairing the damages caused by the first storm. We serve a total membership of just over 17,000, and 14,000 of them were out of service when the storm ended. They weren't alone, though, because all the other power suppliers in the area were hit hard, too."

Again, falling trees were the major cause of trouble. All outside crews were called back in for a long work session, two crews were borrowed from Southern Illinois Electric Cooperative and 50 contracted personnel were called in to augment the cooperative's seven line and four forestry crews. Back at the office, the switchboard and radio were staffed around the clock. "Still," Cummins said, "some members who couldn't reach the cooperative by phone were really irritated. Our switchboard can handle normal business calls, but it was swamped during the outage."

Both men agreed that while the storms were severe and the outages long, there was only a limited opportunity to take advantage of outside aid because of the nature of the damage.

"The breaks in our lines were small and widely scattered," Kuhn said, "and we made it a policy to send one of our men, in a radio-equipped vehicle, with each work crew. His job was to find the trouble spots for them. When we ran out of men who knew the system, we couldn't use more crews. All a crew could do if it didn't have a guide would be to drive around looking for trouble spots and they wouldn't be able to do any kind of systematic repairs."

MONSTER MAUL

FAST-N-EASY WOOD SPLITTING



- Splits most logs in one lick—won't stick.
- No struggling lifting heavy logs up to high priced power splitters.
- Drop 'em, saw 'em, stand 'em up, and split 'em!
- Forget about lost, stuck, or flying wedges.
- No gasoline, no set-up, no take-down.
- No wooden handles to replace.
- No gimmicks. Just simple physics!

We at Sotz have been making the same quiet offer for years: Try a Monster Maul at our risk! Within one year, if you don't think it's the fastest, least tiring method of splitting firewood, let us know, and we will give you your money back, including shipping...Plus, it's guaranteed against failure for 10 years.

SPECIFICATIONS

Weight: Head-12 lb. (Total weight 15 lb.)
 Construction: High-carbon steel head, hardened edge. All-steel handle.
 Guarantee: 1-YEAR TRIAL OFFER + 10 years against failure.
 Price: **\$24.98**, delivered to your door.

Sotz Corporation, 13668 Station Rd., Columbia Station, OH 44028



FINANCING
NO
PROBLEM!

Have you been priced out of today's housing market?

Miles Homes could be the answer!

If you have the ambition and desire to build your own home, then the Miles Plan could be for you. **THE MILES HOME OWNERSHIP PLAN IS UNIQUE.** Your desire and dedication are more important than ready cash — start now to build the home of your dreams... the Miles Way.

- Liberal credit — Low monthly payments while building.
- Foundation assistance.
- Land may not have to be fully paid for.

- Pre-cut materials, blueprints, **step-by-step instructions.**
- 24 months to build.
- There is a representative near you. Phone: (612) 588-9700.

Miles has nearly 30 years experience helping over 15,000 families to build their own home. Send coupon today to see how Miles can help you.

Miles Homes

12 Insilco A Division of Insilco Corporation

Send me your **FREE** Great Homes Idea Book

MILES HOMES, Dept. E004-1210

(618) 586-2245 (815) 398-9819

4500 Lyndale Ave. N., Minneapolis, MN 55412

Name _____

Address _____

City _____ State _____ Zip _____

County _____

Phone (_____) _____

I plan to do all or part of the work

\$1.00 enclosed for priority handling



Spoon River Electric News

SPOON RIVER ELECTRIC CO-OPERATIVE, INC. 309-647-2700 CANTON, ILLINOIS



Elections highlight annual meeting

Three Lewistown area community leaders won reelection to the Spoon River Electric Co-operative board of directors November 5 during your cooperative's 43rd annual members' meeting. They are Kenneth Shelby, Donald R. Sill, Sr., and C. Lee Duncan.

Officers' reports concentrated on Spoon River member-owners' continuing concern over rising electric costs. They reported there is little hope in the near future for an end to the rise.

General Manager William H. McCamey described 1973 as the turning point in electric utility costs that have driven up members' electric bills. "That year saw a double blow," he said. "The Arab oil boycott started the upward spiral of fuel costs and as January, 1973, dawned President Richard Nixon issued an executive order that ended the electric cooperatives' two percent loan program."

Treasurer Lee Duncan described what has happened to Spoon River costs during the period 1973 through 1979. While revenue received by the cooperative increased 186 percent, wholesale power cost climbed 271 percent, Duncan said. "Taxes rose 254 percent, operations and maintenance by 206 percent, and interest on debt rose by 321 percent showing the result of the end of the two

percent loans and the rapidly rising rates of money borrowed on the open money market."

Manager McCamey explained that electric cooperatives today receive no federal tax money to offset the high cost of providing electric service in sparsely populated rural areas as they did prior to 1973. "Electric distribution cooperatives today receive 70 percent of new investment capital from the Rural Electrification Administration at an interest cost of five percent," he said. "The money for these loans is provided by interest and principal repayments on the pre-1973 loans. The other 30 percent of our needed investment capital is provided at market rates." The current rate is 11 percent.

McCamey said declining energy consumption by members since 1979 has magnified the impact of rising costs on electric rates. "Don't get me wrong," he said, "we're not advocating growth for the sake of growth, but the fact remains that increasing kilowatt-hour sales by electric utilities resulted in lower unit costs for consumers. Growth and the resulting economies of scale have meant that electric rates have risen less rapidly than the increasing cost of providing electric service," McCamey explained. "When unit sales turn down as they have since 1979, economies of scale work in

reverse and the impact of rising costs on our kilowatt-hour rate is magnified."

"Is the cost of electricity really high?" McCamey asked Spoon River members. "I think most of you would agree that doing without would be the most expensive energy of all."

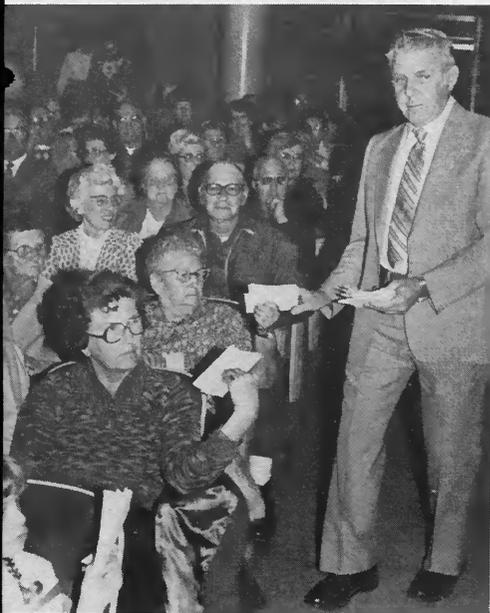
Board President Gene H. Burton of Browning reported power supplies for Spoon River members are assured through the 1980's through the cooperative's membership in Western Illinois Power Cooperative. That organization owns 10 percent of the Clinton Power Station now under construction by Illinois Power Company. "WIPCO's share of the output of that plant...will be 10 megawatts of power," Burton said, "and should provide us with our energy capacity needs through most of the 80's."

At the conclusion of the business meeting Spoon River directors met to reorganize for the coming year. Burton was reelected president, Richard Turner of Smithfield, vice president; David A. Bailey of Maquon, secretary; Duncan, treasurer; and Allen Blout of Ellisville, assistant treasurer.

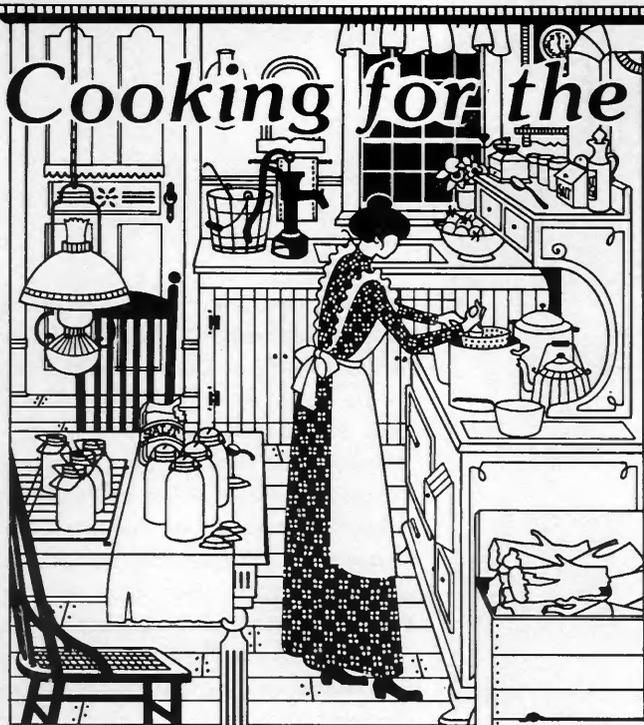
Spoon River Electric Co-operative serves more than 4,200 meters over 1,163 miles of energized line located in Fulton, Knox, Peoria and Schuyler counties.



Opposite page: Another large gathering of Spoon River member-consumers was present for the meeting at Canton Senior High School November 5. This page, clockwise from left: Employees assist members registering. Barbara Campbell, left, and Lynn Chenoweth, seated at file, of the Spoon River staff, register Don Bringman, General Manager of WIPCO, as Mrs. Bringman talks with former Spoon River Director Don Elliott at the far right. Also seated is Brandon Jackson, REA Operations Field Representative for Illinois. Cooperative President Gene Burton, at speaker's stand, with remainder of board seated. Ray Owen of the cooperative staff assists during the election of directors.



Cooking for the holiday season...



AMBROSIA COOKIES

- | | |
|---------------------------|---------------------------------|
| 1 cup butter or margarine | 1 1/2 cups rolled oats |
| 1 cup brown sugar | 1 cup nuts, chopped |
| 1 cup granulated sugar | 1 cup seedless raisins |
| 2 eggs, beaten | (I prefer bleached ones) |
| 2 cups flour | 1 cup dates, chopped |
| 1 teaspoon baking powder | 1 tablespoon grated orange rind |
| 1/2 teaspoon soda | 1 tablespoon grated lemon rind |
| 1/2 teaspoon salt | 1 teaspoon vanilla |
| 1 cup coconut | |

- 1 add to this:
1 cup candied cherries, chopped
1 cup candied fruit cake mix

Cream butter or margarine. Add brown and white sugars gradually, creaming well. Add beaten eggs and mix well. Sift together flour, baking powder, soda and salt. Stir into creamed mixture, beating until smooth. Add vanilla and mix well. Add all other ingredients and mix thoroughly. May have to use hands for mixing. Drop from a teaspoon onto greased baking sheets. Bake at 375 degrees for about 12 minutes. Makes 7 doz.

CHOCOLATE SOUR CREAM FUDGE

- | | |
|--|--------------------------------|
| 2 cups sugar | 2 tablespoons light corn syrup |
| 1 cup dairy sour cream | 2 tablespoons butter |
| 2 sqs. unsweetened chocolate, broken into pieces | 1 teaspoon vanilla |
| 1/2 teaspoon salt | 1/2 cup chopped nuts |

Combine sugar, sour cream, chocolate, salt and syrup in heavy 2 qt. saucepan with cover. Cook and stir over low heat until sugar dissolves. Cook over medium heat until boiling; cover and cook for 3 minutes. Uncover and cook, stirring frequently, to soft ball stage. Remove from heat. Add butter and vanilla. Cool to lukewarm without stirring. Beat vigorously until candy is creamy and has lost its gloss. Add nuts and pour into buttered 8-inch square pan. Cut into 1 1/4" squares when hard.

RASPBERRY MERINGUE BARS

- | | |
|------------------------------------|-----------------------------|
| 1 cup (2 sticks) butter | 1/2 teaspoon almond extract |
| 1/2 cup firmly packed brown sugar | 3 egg whites |
| 1 egg | 3/4 cup sugar |
| 2 cups all purpose flour | 1/2 cup flaked coconut |
| 1 jar (12 oz.) raspberry preserves | 1/2 cup sliced almonds |
| 1/2 cup seedless raisins | |

Preheat oven to 325 degrees. Cream butter and brown sugar until light and fluffy. Blend in egg. Stir in flour; mix well. Spread dough in buttered 13" x 9" baking pan. Bake 25 minutes. Meanwhile, combine preserves, raisins and extract. Spread over baked cookie base. Beat egg whites until foamy. Gradually beat in sugar. Continue beating until stiff peaks form. Gently fold in coconut and almonds. Spread over raspberry mixture. Return to oven and bake until meringue is lightly browned, about 20 minutes. Cool in pan. Cut into 48 bars.

POPPY SEED DRESSING

- | | |
|-------------------------|---------------------------|
| 1 1/2 cups sugar | 3 tablespoons onion juice |
| 2 teaspoons dry mustard | 2 cups salad oil (Wesson) |
| 2 teaspoons salt | 3 tablespoons poppy seeds |
| 2 1/2 cup vinegar | |

Mix ingredients, beat and chill overnight. Serve over fresh fruits.

HASH CANDY

- | | |
|----------------------------------|-------------------------|
| 2 large or 18 small Hershey bars | 1 can evaporated milk |
| 1 pkg. chocolate chips | 1 jar marshmallow creme |

Melt candy bars and chocolate chips in double boiler, and remove from heat. Stir milk and marshmallow creme into chocolate mixture. Mix well. Add nuts if you wish and marshmallows. Mix well.

NEAPOLITAN COOKIES

- | | |
|------------------------------|--|
| 3/4 cup butter | 1 1/2 teaspoons baking powder |
| 1 cup sugar | 1/2 teaspoon salt |
| 1 egg | 1/3 cup finely chopped nuts |
| 1 teaspoon vanilla | 1 sq. unsweetened chocolate, melted |
| 2 1/4 cups all purpose flour | 1/4 cup chopped maraschino cherries, drained |
| Few drops red food color | |

Cream butter; gradually add sugar and beat until light and fluffy. Beat in egg and vanilla. Combine flour, baking powder and salt; gradually mix into creamed mixture to form a stiff dough. Stir in nuts. Divide dough into thirds. Add chocolate to one third. Add food color and cherries to second third. Leave remaining third plain. Shape each color into a roll 14" long; flatten to a width of 1 1/2". Place layers one on top of the other. Press lightly. Cut into 2 equal pieces, each 7" x 1 1/2". Wrap tightly in waxed paper. Refrigerate several hours or overnight. Preheat oven to 375 degrees. Cut dough into 1/8" thick slices; place on unbuttered cookie sheets. Bake until lightly browned, about 8 minutes. Cool completely on wire racks.

GINGER BEER CAKE

- | | |
|-----------------------|---------------------|
| 1 box yellow cake mix | 1 tablespoon ginger |
| 1 1/3 cups beer | 1 teaspoon cinnamon |
| 2 eggs | 1/4 teaspoon nutmeg |

Combine dry ingredients, eggs and beer. Mix well. Turn into bundt pan and bake at 350 degrees for 35 minutes or until brown. Frost with:

- | | |
|---------------------------|--------------------|
| 1 stick margarine | 1 cup pecans |
| 1 8-oz. pkg. cream cheese | 1 teaspoon vanilla |
| 1 box powdered sugar | |

Combine margarine, cream cheese and vanilla. Gradually add sugar, blending well. Stir in pecans.

CROWN JEWELS CAKE

- | | |
|-------------------------------|---|
| Cake: | 1/4 cup EACH: diced dried apricots, diced candied cherries, seedless raisins, chopped nuts. |
| 1 cup (2 sticks) butter | |
| 1 pkg. cream cheese (8 oz.) | |
| 1 1/2 cups sugar | |
| 4 eggs | |
| 2 1/4 cups sifted cake flour | |
| 1 1/2 teaspoons baking powder | |
| 1/4 teaspoon salt | |
| 1 teaspoon vanilla | |

GLAZE:

- | |
|----------------------------------|
| 1 cup sifted confectioners sugar |
| 1 1/2 tablespoons milk |
| 1/2 teaspoon almond extract |
| Candied cherries |
| Whole almonds |

Preheat oven to 325 degrees. For cake, beat butter and cream cheese in large mixer bowl until creamy. Add sugar; beat until light and fluffy. Add eggs, one at a time, beating well after each addition. Combine flour, baking powder and salt. Gently fold dry ingredients into creamed mixture. Stir in vanilla, fruit and nuts. Pour batter into well-buttered and floured 10-inch fluted ring tube pan. Bake until wooden pick inserted near center comes out clean, about 70 minutes. Cool on wire rack 15 minutes. Remove cake from pan. Cool completely. For glaze, combine first three ingredients; stir until smooth. Drizzle over top of cake. Decorate with cherries and almonds.

OLD FASHIONED FILLED COOKIES

- | | |
|-------------------------------|-----------------------------------|
| 3/4 cup (1 1/2 sticks) butter | 2 3/4 cups all purpose flour |
| 1 cup sugar | 1/4 teaspoon soda |
| 2 eggs | 1/2 teaspoon salt |
| 1 teaspoon vanilla | Cherry Pastry and Dessert filling |
| 1 teaspoon grated lemon peel | |

Cream butter; gradually add sugar and cream until light and fluffy. Beat in eggs, vanilla and lemon peel. Combine flour, soda and salt; stir into creamed mixture. Cover and chill. Preheat oven to 375 degrees. Roll out cookie dough on lightly floured surface to 1/8" thickness. Cut into 2 1/2" circles. Using a smaller cutter, cut out small design in center of half the circles. Place plain circles on cookie sheets. Top each circle with 1 teaspoon cherry filling. Top with cookies with centers cut out. Press edges lightly with floured fork to seal. Bake 10 to 12 minutes. Remove to wire racks to cool.

MULLED CIDER

- | | |
|---------------------------|-----------------------------|
| 3 quarts apple cider | Spice Bag: |
| 2 cups of orange juice | 1/2 teaspoon ground nutmeg |
| 2 lemons, sliced thin | 3 teaspoons ground allspice |
| 1/2 cup light brown sugar | 1 teaspoon cinnamon |
| 3/4 cup granulated sugar | 4 cinnamon sticks (broken) |
| 1 cup of water | |

Mix cider, orange juice, sugars and water in kettle. Tie spices in bag and place in liquid and let boil 4 or 5 minutes. Add lemon slices. Cover a few minutes and simmer. Remove bag and serve hot. Serves 18. Leftover can be stored and reheated. Add small amount of water or more cider if syrupy.