Stay sharp during harvest

It's harvest season and electrical accidents can crop up unexpectedly. Keep these important safety tips in mind to ensure a safe and secure harvest.

**Stay mindful of overhead power lines**
Maintain a safe distance from power lines and any machinery working around them. If you’re working in the field, keep an eye on your clearance as large machinery, such as tractors or combines, can come dangerously close to power lines. Distance yourself by at least 10 feet to avoid accidental contact.

**Plan before you dig**
Before starting a project that involves digging, be sure to call 811. We’ll mark underground utility lines to help you stay safe, avoid damage, and prevent an accidental outage.

**Keep an eye on the weather**
Storms can strike at a moment’s notice. Be aware of changes in weather conditions, prepare, and have a safety plan in place.

**Report safety concerns**
If you notice any electrical hazards or potential issues near power lines or utility equipment, please contact us immediately at 800-257-4044. Prompt reporting can prevent accidents and help keep you and your community safe.

Visit [otpco.com/FarmSafety](http://otpco.com/FarmSafety) for more tips. Stay safe, and happy harvest!

Beat the heat!
The month of August tends to bring some of the warmest temps. Help beat the heat with these simple steps:

- Use window coverings to prevent the sun from heating your home.

- Consider grilling or cooking your meal with a smaller appliance such as a crockpot, air fryer, toaster oven, pizza maker, or microwave. Keep unwanted heat out and save energy while cooking.

- Turn on your ceiling fan to feel up to four degrees cooler, without lowering your thermostat.

- Avoid placing lamps or TVs near your thermostat. Thermostats can sense appliance heat and run longer cooling cycles than necessary.

Stay cool and find additional ways to save energy and money at [otpco.com/tips](http://otpco.com/tips)!

Enhanced online experience coming soon
Watch for updates on our website—including an improved My Account portal and a refreshed Ways to Save section—to launch soon!
Orange Creamsicle Dessert

INGREDIENTS:
2 cups orange sherbet, softened
8 ounce package cream cheese, softened
14 ounce can sweetened condensed milk
½ cup orange juice
8 ounce tub whipped topping, thawed

DIRECTIONS:
Line a 9x5 inch loaf pan with foil. Spread the sherbet evenly onto the bottom of your prepared pan and freeze for 10 minutes. Meanwhile, beat cream cheese in a large bowl until creamy. Gradually add the condensed milk and juice, beating until blended. Gently stir in the whipped topping. Pour mixture over the sherbet in the pan and freeze for 3 hours. To unmold, invert pan onto plate and remove foil. Slice to serve. Makes 12 servings.

Submitted by Kim Marion, Dunseith, ND