

# Customer Connection



Energy news for our customers

Vol. 29 No. 4 | August 2022

## FOCUS ON SAFETY

# Harvest season safety

It's harvest season and electrical accidents can crop up unexpectedly. Look up. Look down. Look all around. When moving a piece of farm machinery, always walk around the entire vehicle and any equipment, looking for hazards before making your next move. Watch for power-line wires, guy wires, transformers, and meter sockets—they're extremely hazardous and you need to account for them.

Call us at **800-257-4044** if you've struck any of our facilities. If energized lines are down and you're not sure which utility to call, stay away and simply call 911.



*Stay safe, and happy harvest!*

# Prepare for August weather

August tends to bring even warmer weather, which can cause summer storms to roll in quickly. Prepare by making sure backup generators are properly wired to prevent backfeed and packing your summer storm kit to include:



**A flashlight and extra batteries.**



**Drinking water and nonperishable food.**



**First aid supplies.**



**Medicines, baby items, and pet supplies (if needed).**

For more severe weather safety tips, visit [otpc.com/SevereWeatherSafety](https://otpc.com/SevereWeatherSafety).

# Caring for our communities

Our Foundation provides support during times of need. In 2021 we addressed food insecurity in our communities by donating nearly \$60,000 to more than 25 local food shelves.

We provide financial assistance to support young minds, invest in our current and future workforce, create vibrant culture and vital communities, improve health and human services, and protect our natural resources.



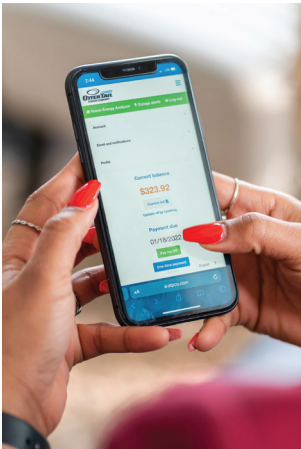
To learn more about our Foundation, visit [otpc.com/foundation](https://otpc.com/foundation).



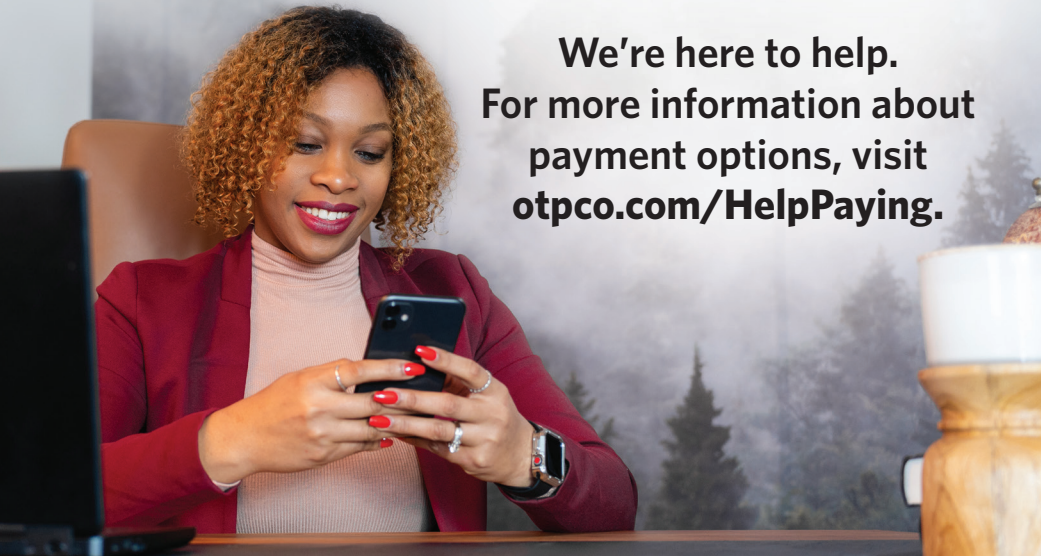


# Making payments

If you're concerned about paying your electric bills or have questions, call us directly to talk about payment options. We also encourage you to reach out to your local energy assistance agency or Community Action Council to apply for energy assistance. There are many programs available that provide a discount on electric bills for income-qualified households.



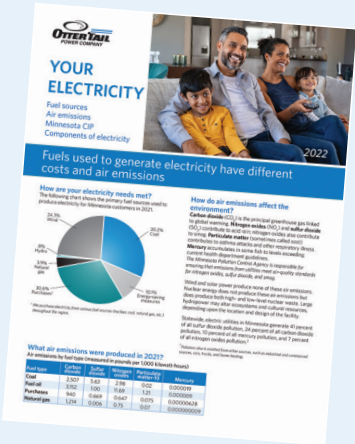
**We're here to help.**  
**For more information about payment options, visit**  
**[otpc.com/HelpPaying](https://otpc.com/HelpPaying).**



# Learn about your electricity

Many people don't know a lot about electricity, even though it's an essential part of everyday life. Our *Your electricity* brochure offers useful information about where electricity comes from, how we calculate rates, and ways to reduce your electricity use.

**Find the brochure at**  
**[otpc.com/YourElectricity](https://otpc.com/YourElectricity).**



# Join our Otter Voice community!

As an Otter Voice member, you'll have opportunities to provide feedback on our current practices, preview new programs, and suggest improvements for our company by participating in surveys and polls.

**Visit [otpc.com/OtterVoice](https://otpc.com/OtterVoice).**

## EMPLOYEE PROFILE

# Katherine Worwa

**Manager,  
Talent Management**

Katherine describes Talent Management as dynamic and fun—especially with our teams' strong commitment to our company mission. Her focus is on growing careers through recruiting and hiring strategies, training and development programs, and employee engagement plans. In her free time, Katherine enjoys reading, running, and spending time with her large extended family on Minnesota's lakes.



Left to right: Katherine's mom, her sister-in-law, and Katherine at the Burn the Bird 5K.

**We're hiring!**  
**Check out our job openings at**  
**[otpc.com/careers](https://otpc.com/careers).**

# Customers' cookery



## BBQ Bacon Ranch Pasta Salad

- 1 cup mayo
- ½ cup ranch dressing
- ½ cup BBQ sauce
- 2 cups tri-color rotini pasta, cooked
- 1 can black beans, rinsed
- 1 cup chicken, cooked and diced
- 4 T onions, chopped and sautéed
- 6 slices bacon, cooked and crumbled
- 1 cup shredded cheddar cheese
- 1 pepper, diced (any color)
- ½ cup cilantro, fresh and chopped
- 1 cup honey BBQ-flavored twisted corn chips
- Optional—additional fresh veggies

**DIRECTIONS:** Mix mayo, ranch dressing, and BBQ sauce. Combine with other ingredients except cilantro and chips—add those right before serving. Refrigerate overnight for better flavor.

*Submitted by Jodie Schmidt, Henning, MN*

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Send your favorite recipe to  
[communications@otpc.com](mailto:communications@otpc.com)  
or to the above address.

If we use your recipe, we'll send you a gift to thank you.

Please recycle

