

# URECC NEWSLETTER

NEWSLETTER | NOVEMBER 2023

## WE ARE THANKFUL FOR YOUR MEMBERSHIP

For us, this is a time of year for reflection, and topping our list of things we are grateful for is our wonderful community and members. We speak for all Upshur Rural Electric Cooperative employees when we say that we are thankful to be in such an incredible place. We are fortunate to live in the same place where we work which makes our ties to this community and our members that much stronger.

We would like to thank you for believing in us, our service, and we remain steadfast because of you. We hope you all have a wonderful Thanksgiving celebration this year!



## Socialize with us!

Stay up-to-date with your co-op and your community by following us on Facebook and on our website @ [URECC.coop](http://URECC.coop)



## THE BENEFITS OF A COOPERATIVE

- YOU ARE A MEMBER

When you sign up for service with Upshur Rural Electric, you are not just a customer, you are a member-owner of the cooperative. As a member-owner of Upshur Rural Electric, you are doing business with a company in which you have a vested interest.

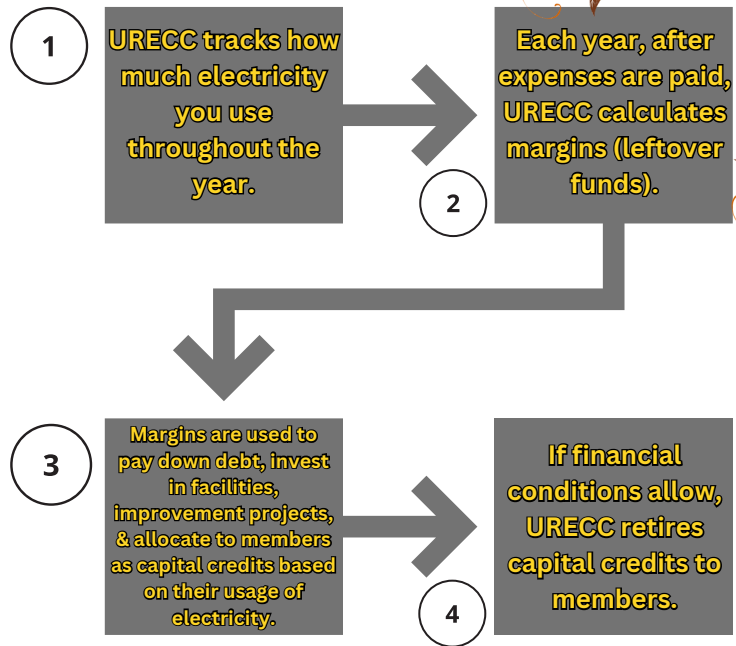
- YOU EARN CAPITAL CREDITS

Since Upshur Rural Electric is a non-profit organization whose members are in essence the owners, any monies collected above what is necessary to operate the business are returned to our members in the form of patronage capital credit. This benefit flows to a member-owner in the amount of energy that is used by each member-owner in that past return year instead of basing it on who has invested more in the company. The Board of Directors decide the percentage to refund taking into consideration the possible fluctuation of the cost of power and the financial strength of the cooperative.

# URECC.COOP

# How do Capital Credits Work?

Electric cooperatives function on a non-profit basis, meaning that any surplus in revenue may be allocated to members as Capital Credits, subject to financial feasibility.



## Jennifer's Famous Corn Casserole

- 6 cans shoe peg corn (drained)
- 1 container cream cheese w/chives
- 4 oz diced pickled jalapenos
- 6 to 8 oz grated cheese
- 1 stick of butter

Preheat oven to 350 degrees. Mix all the ingredients well and place in a casserole dish. Bake for 15 minutes, stir the mixture, and then bake for another 30 minutes until bubbly.