July 2025

Redwood Electric Cooperative

60 Pine Street Clements, Minnesota 56224



Visit us along with other Touchstone Energy Coops at Farmfest 2025! Bring this coupon to booth #2201

Enter for a chance to win one of these battery-powered EGO products!



FARMFEST 2025

AUGUST 5-7

28366 COUNTY HIGHWAY 13 MORGAN, MN (GILFILLAN)





*Bring this coupon to Farmfest booth #2201 for a chance to win one of 5 battery-powered EGO products!

MEMBER INFO:

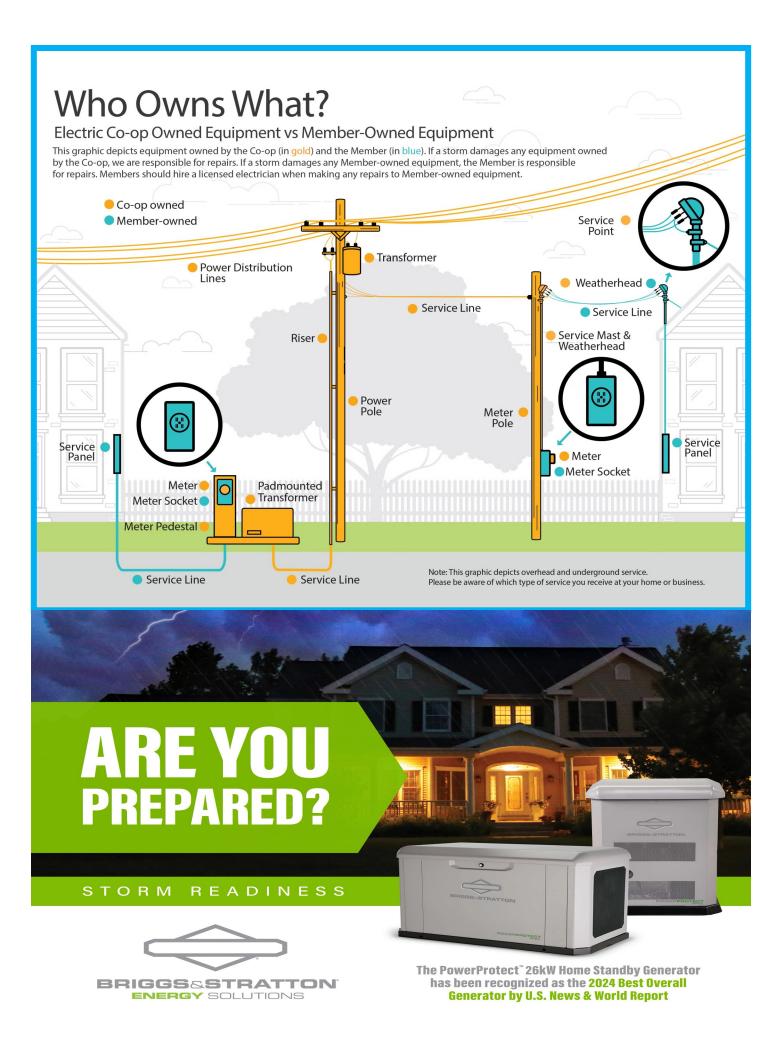
REC Member Name:

Service Address:

Account #:

Phone #:

Email Address:



July is National Grilling Month

Grilling outdoors is not only a good way to keep your house cooler and lower your energy bill, it's a great way to enjoy warm summer days with family and friends — but more than half of grill fires occur during these peak months.

Each year, grill fires cause thousands of injuries and millions of dollars in property loss, according to the National Fire Protection Association (NFPA). Most grill fires can be prevented with proper maintenance and safe use.

Stay safe by following these simple tips:

- Keep your grill clean by removing grease or fat buildup from grates and trays.
- Place the grill on a stable surface, away from homes, deck railings and overhanging branches.
- Keep children and pets at least three feet away.
- Never leave an active grill unattended.
- Use propane and charcoal grills outdoors only to prevent fire hazards and carbon monoxide poisoning.

Gas grills pose a greater fire risk due to leaks. To ensure safe grilling, check for leaks each season:

- Mix equal parts dish soap and water.
- After attaching the gas cylinder, open the valve one turn counterclockwise.
- Apply the soapy mixture to the hose and connections. If bubbles form, a gas leak is present. If you detect a leak, turn off the gas and grill immediately. If the leak stops, have the grill serviced by a professional before use. If the leak continues, move away and call the fire department for assistance. Do not move the grill. Bonus safety tip: Open the lid before lighting a gas grill to prevent gas buildup. If the flame goes out during use, turn off the gas and wait at least five minutes before relighting.

Charcoal grilling is a favorite way to cook outdoors but pose fire and carbon monoxide risks if not handled properly. Follow these essential safety tips:

- Only use charcoal starter fluid designed for grills; never use gasoline or other flammable liquids.
- Never add lighter fluid to a lit fire this causes flare-ups.
- Store starter fluid away from heat sources and out of children's reach.
- Let charcoal coals and ashes cool completely before disposing of them in a metal container.

Electric grills are safe outdoors if proper safety precautions are followed:

- Ensure your electric grill is outdoor rated to withstand exposure to moisture and varying temperatures.
- Never use an electronic grill in rainy or wet conditions. Store the grill in a dry place when not in use.
- Keep electrical connections away from water, damp surfaces or pools to avoid electric shock.
- Always plug your grill into a Ground Fault Circuit Interrupter (GFCI) outlet to protect against shocks. If using an extension cord, make sure it's outdoor-rated and GFCI-protected.
- Check the power cord for frays, cracks or damage before use.
- Turn off and unplug the grill after use.

If your electric grill stops working, consult the manufacturer instead of attempting electrical repairs yourself.

Cleaning your grill

Dirty grills are a leading cause of grill fires, according to the NFPA. Despite the belief that a seasoned grillen-hances flavor, regular cleaning is essential for safety and performance:

- Let the grill cool before cleaning or storing it.
- Clean all grill parts including grates, burners, side tables and grease traps to prevent grease fires.
- Follow the manufacturers instructions for proper cleaning.

Take these precautions and enjoy a safe and flavorful grilling season.



Cucumber Summer Salad

Ingredients:

- 2 cucumbers, peeled and sliced
- 1 red onion, sliced into rings
- 1/2 pint cherry tomatoes, halved
- 1/3 cup white vinegar
- 1/4 cup oil
- 2/3 cup water
- 3 tbsp granulated sugar
- Salt and pepper to taste



Directions:

- Prep Veggies: Cut tomatoes in half, slice red onion into rings and peel and slice cucumber.
- 2. Make Dressing: In a bowl, mix vinegar, oil, water, sugar, salt, and pepper.
- 3. Combine: Pour the dressing over the cucumber, tomato, and onion mixture. Stir well.
- 4. Chill: Refrigerate for up to an hour before serving.





60 Pine St. Clements, MN 56224 (507) 692-2214 or (888) 251-5100 (Toll free number & Outage number)

Pay-by-Phone #:

844-905-2209

Email address:

office@redwoodelectric.com

Web:

www.redwoodelectric.com

Office Hours:

7 a.m. to 3:30 p.m. Monday-Friday

Jim Haler, General Manager

Board of Directors

Daniel Tauer, President
Emily Evans, Vice President
Jill Weber VanDerWal, Secretary-Treasurer
Michael J, Baune, Director
Dean Fultz, Director
George Turbes, Director
Richard Nelson, Director

The Board meets the fourth Thursday of each month at Redwood Electric Cooperative's building at 60 Pine St. Clements, MN 56224

STATEMENT OF NON-DISCRIMINATION

Redwood Electric Cooperative is an equal opportunity provider and employer. If you wish to file a Civil Rights program complaint of discrimination, complete the USDA Program Discrimination Complaint Form found online at http://www.ascr.usda.gov/

complaint filing cust.html, or at any USDA office, or call (866) 632-9992 to request the form. You may also write a letter containing all of the information requested in the form. Send your completed complaint form or letter by mail to:

U.S. Department of Agriculture, Director, Office of Adjudication, 1400 Independence Avenue, S.W., Washington, D.C. 20250-9410, by fax (202) 690-7442 or email at program.intake@usda.gov.





Visit our website