2021 Virtual Annual Meeting a Success

Another DMEA annual meeting is in the books. On June 17, 2021, DMEA held a virtual meeting for the second year in a row. More than 120 members logged on, attending from the comfort of their homes. Despite the non-traditional platform, our meeting followed the traditional agenda including a formal vote on the three candidates running unopposed in this year’s election:

William (Bill) Patterson – District 1
Kyle Martinez – District 2
Leslie (Chris) Hauck – District 5

DMEA’s legal counsel, Jeff Hurd, facilitated the elections using Zoom’s polling feature, and members were asked to cast their vote on the following: As a member of DMEA in good standing, I submit this vote for the 2021 Board of Directors: Bill Patterson for District 1, Kyle Martinez for District 2, and Chris Hauck for District 5. One hundred and nine members participated in the vote with 92% voting YES and 8% abstaining. As a result, all three directors retained their seats for another three-year term.

The real highlight of the meeting was the announcement of the recipients of DMEA’s Powering Connections Business Grants. We awarded a total of $35,000 to nine local businesses from across our service territory. Please join us in congratulating these recipients:

- **Creative Corner, Montrose** $3,000
- **Olathe True Value Hardware, Olathe** $3,000
- **Paonia Laundromat, Paonia** $3,000
- **Fox Theater, Montrose** $3,000
- **Black Canyon Motel, Montrose** $5,000
- **Guru’s Restaurant, Montrose** $5,000
- **Surface Creek Valley Historical Society, Cedaredge** $3,000
- **Ollie’s Ice Cream, Paonia** $3,000
- **Ladybugs Daycare, Montrose** $5,000

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**2021 ANNUAL MEETING HIGHLIGHTS**

- 140+ in attendance
- Bill Patterson, Kyle Martinez, Chris Hauck elected after an uncontested race
- DMEA announced financial successes:
  - $2M in reduced power costs since Tri-State exit!
  - Plus, no anticipated rate increase for 2021 and 2022.
- DMEA announced plans for 80MW solar development in Delta County
- Almost 54% of DMEA members can now get high-speed fiber internet from Elevate
- Twenty members won virtual door prizes, all gift cards to local businesses
The Black Canyon Boys & Girls Club (BCBGC) launched its capital campaign in May of 2019 with the goal of building a facility that could accommodate the critical need for childcare in Montrose. Currently operating out of rented space in Celebration Church, the Club can support just 100 members with quality afterschool and summer childcare. As of today, the BCBGC has a three-year waiting list with close to 100 children on it. A larger facility would mean BCBGC would no longer have to say no to any child.

The initial plan was an 18,500 square foot facility that came with a price tag of $3 million; then COVID-19 hit. With the influx of new construction, costs skyrocketed. The build cost now sits at $4.7 million for an 11,000 square foot facility. Despite the increased cost, the local community has pulled through in a big way, funding all but the last $100,000 for the new facility. BCBGC hopes to break ground by the end of 2021.

DMEA was able to support the BCBGC’s capital campaign through CoBank’s Sharing Success program, which provides matching grants to customers, like DMEA, doubling our charitable contributions. Over the past two years, DMEA secured $15,000 from CoBank and has donated $30,000 in total to the BCBGC capital project!

“Despite setback after setback, the Black Canyon Boys & Girls Club is determined to build its new permanent facility to help great futures start here. DMEA has been a pivotal partner in making that dream become a reality,” said Bud Taylor, BCBGC Executive Director.

Interested in helping out? With just $100,000 more in donations, the BCBGC will be able to build a full-sized gym! Find out more ways you can support at www.bcbgc.org.
WE’RE BUILDING

ELEVATE GRANT ZONE UPDATE

Thank you to the State of Colorado Broadband Board for these generous grant awards.

**Cedar Mesa**
Grant Funds Awarded: **$1,179,022**
Construction will begin late this year.

**North Mesa**
Grant Funds Awarded: **$1,431,083**
Construction is underway now and service will be available in August.

**Beaver Hill**
Grant Funds Awarded: **$854,865**
Construction will begin in September.

Thank you to the State of Colorado Broadband Board for these generous grant awards.
Electric vehicles are increasing in popularity. With charging infrastructure rapidly increasing and batteries that can go longer than ever, how do they stack up against standard ICE vehicles?

**EV WINS**
- Greater Energy Efficiency
- Zero Tailpipe Emissions
- Higher Performing
- Increased Energy Security
- Supports U.S. Economy
- Lower Fuel Cost
- Home Recharging
- Far Less Maintenance
- Tax Incentives

**EV LOSSES**
- Cost of Replacement Batteries
- Time at the Pump
- Lack of Infrastructure
- Range Anxiety

Electric vehicles are increasing in popularity. With charging infrastructure rapidly increasing and batteries that can go longer than ever, how do they stack up against standard ICE vehicles?
Pasta Primavera With Peas and Asparagus

Becky Orona, Customer Service Representative

Ingredients:

- ¼ lb sugar snap peas, stems trimmed
- ½ lb asparagus, ends snapped
- 2 tbsp unsalted butter
- ¾ c fresh English peas
- ¼ c thinly sliced spring onion, white part only
- 2 garlic cloves, finely chopped
- ½ tsp fine sea salt, more to taste
- Black pepper to taste
- 12 oz fettuccine or tagliatelle
- ½ c grated Parmigiano-Reggiano, room temp
- ½ c crème fraîche or whole milk Greek yogurt
- 3 tbsp finely chopped parsley
- 1 tbsp finely chopped tarragon

Directions:

Bring a large pot of heavily salted water to a boil over medium-high heat. While the water is coming to a boil, slice snap peas and asparagus stems into 1/4-inch-thick pieces; leave asparagus tips whole. Melt butter in a large skillet over medium-high heat. Add snap peas, asparagus, English peas, and onion. Cook until vegetables are barely tender (but not too soft or mushy), 3 to 4 minutes. Stir in garlic and cook 1 minute more. Season with salt and pepper; set aside. Drop pasta into boiling water and cook until al dente (1 to 3 minutes for fresh pasta, more for dried pasta). Drain well and transfer pasta to a large bowl. Immediately toss pasta with vegetables, Parmigiano-Reggiano, crème fraîche, and herbs. Season generously with salt and pepper, if needed.