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In observance of the upcoming holidays, all Norris Public Power District offices will be closed on Monday, December 25th and Monday, January 1st.

To our Customers and Friends we extend our Best Wishes for a Joyous Holiday Season and Successful New Year.

Most Electric Rates to Decline in 2018

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* The last time Norris had a customer rate increase was January 1, 2013. During the following four years, the District did not increase customer rates. **For 2018, the District will have an opportunity to lower customer rates by slightly less than one percent overall.**

* The merger of Norris Public Power District and Seward County Public Power District (Seward District) was effective May 1, 2017. **Due to efficiencies gained by combining operations, the merger is projected to save District customers \$1.3 million annually by 2022.**

* The merger is projected to provide \$500,000 in savings in 2018.

* A majority of former Seward District customers will receive a portion of the merger savings through rate reductions as these customers are transitioned into Norris rate schedules over the next five years. Some of the former Seward District customers will experience rate increases, but the majority of the rate classes are projected to experience rate decreases in the 8 to 12% range in total over the next five years.

* Customers billed using Norris District rate schedules in effect prior to May 1, 2017 will realize a portion of the merger savings with a savings credit included in the rates designed for 2018 through 2021.

Space Heater Safety

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Norris Public Power District urges everyone to understand the importance of using space heaters safely.

Purchase only space heaters that have been safety tested and UL approved. Make sure the unit is equipped with an emergency tip-over shut-off feature and heating element guards. Read and follow all of the manufacturer's instructions for operation and care.

Before using a space heater, make sure your smoke and carbon monoxide detectors are in good working condition.

Check to make sure the heater is clean and in good condition, and have all problems professionally repaired.

Place the heater out of high-traffic areas and on a level, hard, non-flammable floor surface - NOT on carpets, furniture or countertops.

Space heaters have one purpose - to provide supplemental heating. Never use them to thaw pipes, cook food, or dry clothing or towels.

Remember to keep space heaters at least three feet from combustible liquids like fuel, spray cans and paint, as well as flammable items such as draperies, blankets and sofas.

Never allow pets or children near an electric heater. Accidental contact could result in serious shock or burns.

Do not overload circuits. Never use extension cords or multiple plugs with a space heater, and make sure the unit is not plugged into the same circuit as other electric appliances.

If your space heater is plugged into a ground fault circuit interrupter (GFCI) and it trips, don't assume there is something wrong with the GFCI. Immediately stop using the heater until a professional can check it. If not, a serious shock could occur.

Never leave space heaters unattended. Turn off your space heater and unplug it before leaving the room or going to bed.

Replace older space heaters with newer, safer models.





Gingerbread Men Cookies

Ingredients:

½ cup butter, softened	2 2/3 cups all-purpose flour
¾ cup packed dark brown sugar	1 teaspoon baking soda
1/3 cup molasses	½ teaspoon salt
1 large egg	2 teaspoons ground ginger
2 tablespoons water	½ teaspoon ground cinnamon
	½ teaspoon ground nutmeg
	½ teaspoon ground allspice

Frosting of choice

Directions:

1. Cream butter and brown sugar until light and fluffy. Beat in molasses, egg and water. In another bowl, whisk together remaining ingredients minus frosting; gradually beat into creamed mixture. Divide dough in half. Shape each into a disk; wrap in plastic. Refrigerate until easy to handle, about 30 minutes.
2. Preheat oven to 350 degrees. On a lightly floured surface, roll each portion of dough to 1/8 inch thickness. Cut with a floured 4 inch gingerbread man cookie cutter. Place 2 inches apart on greased baking sheets.
3. Bake until edges are firm, 8 – 10 minutes. Remove to wire racks to cool completely.
4. Frost as desired.

Yield: About 2 dozen

Recipe By: Taste of Home