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Norris Public Power  
606 Irving Street  
Beatrice, NE 68310  
402-223-4038  
[www.norrisppd.com](http://www.norrisppd.com)

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### Notice – Change in Office Hours

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Beginning March 1, 2019, all Norris Public Power District customer service centers, including the main office, will be open weekdays from 8:00 a.m. to 4:00 p.m.

Customers may receive assistance at the following service centers.

Beatrice	402-223-4038
Hebron <i>(closed from 12:00 – 12:30 p.m.)</i>	402-768-6515
Centerville	402-794-9900
Seward	402-643-2951

**For outages or downed power lines call 800-858-4707.**

### Bill Payment Information and Options

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Norris now accepts American Express credit cards. Use your American Express to pay your electric bill in person, by phone and online. District kiosks do not currently accept American Express as a form of payment.

For your convenience, Norris has set up the following bill payment options:

**Drive-up Kiosk** - available at District offices in Beatrice and Centerville



**Interactive Voice Recognition (IVR) System** – 866-999-4503

**SmartHub App** – Download the FREE SmartHub app for your Apple or Android device

**Auto Pay Program** – To sign up, register or login to SmartHub. Select “Billing & Payments” and then select “Auto Pay Program” to add automatic bill payments, or you may contact a Customer Service Representative at 800-745-2799 for assistance

**In Person** – At any District office, drop boxes are also available

**Online** – [www.norrisppd.com](http://www.norrisppd.com)

**Mail** – 606 Irving Street, P.O. Box 399, Beatrice, NE 68310

**Payment Drop Off Locations** – • Bruning State Bank, Bruning • Farmers & Merchants Bank, Firth • Farmers & Merchants Bank, Panama • Farmers & Merchants Bank, Wilber • First State Bank, Filley • First Tri County Bank, Plymouth • Great Western Bank, Crete • Heartland Bank, Fairbury • Security First Bank, Cortland • State Bank of Odell, Odell • State Bank of Odell – Diller Branch, Diller

**MoneyGram** – Coming soon

**SIGN UP AND  
WIN!**

**Sign Up for Automatic Bill Payments and  
Win a \$50 Visa Gift Card.**

*Customers already taking advantage of automatic  
bill payments are not required to re-enroll and will  
be automatically entered in this drawing.*

**Winners will be drawn on  
April 30, 2019.**

### **Say Goodbye to Your Old Electric Blanket**

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If your electric blanket has seen better days, it's time to replace it. Throw it out and don't donate it, as it could be a fire hazard. Older electric blankets are more apt to be worn through or damaged, and they and their 100 feet of wiring account for thousands of worldwide injuries and deaths each year.

Fans of toasty, warm beds should inspect their electric blanket frequently, regardless of its age.



Occasionally, a newer blanket or even one that's fresh out of the bag could have a wiring issue, so always test and inspect your blanket before using.

When inspecting your electric blanket or throw, the U.S. Consumer Product Safety Division recommends looking for cracks or breaks in wiring, plugs and connectors. Also look for dark, charred or frayed spots on either side of the blanket. If your electric blanket has any of these characteristics, throw it away, as it may be a potential fire hazard.

When purchasing a new one, make sure it has been tested by a reputable testing laboratory such as Underwriters Laboratories (UL). Also be sure to read and follow the manufacturer's instructions. When using, it's better to warm your bed with the blanket before going to bed (don't leave it unattended, though), and turn it off before climbing in.

Norris Public Power District reminds you even if your electric blanket is in good shape, it still requires a little extra care compared to a traditional blanket:

- Don't allow anything on top of the blanket when in use, like a comforter, bedspread or even pets, which may cause the blanket to overheat. In addition, pet claws can cause rips and tears, which may expose the wiring and create shock and fire hazards.
- Do not use an electric blanket that is wet, soiled or wrinkled.
- Do not tuck in an electric blanket, which can cause excessive heat build-up.
- Don't store the blanket folded; instead, roll it for storage, which puts less stress on the internal wires. A better option is to store flat if you can, such as on a spare bed.
- Do not leave any heating appliance unattended.
- Don't wash it often. Repeated washings can damage the electrical circuitry. (Follow proper instructions when washing; usually the spin cycle is not recommended.)
- Do not sleep or lounge on top of the electric blanket.

## **Ingredients**

4 Cups fresh or frozen tart cherries pitted  
4 Tablespoons cornstarch  
1 ½ Cup granulated sugar  
¼ Teaspoon vanilla extract

Pie crust, enough for top and bottom crust  
1 ½ Teaspoon butter  
1 Tablespoon granulated sugar



## **Directions**

Preheat oven to 375 degrees.

Place the cherries in a medium saucepan and place over medium heat and cover. After the cherries begin to lose their juice, about 5 minutes, remove from the heat.

In a small bowl, mix together the sugar and cornstarch. Pour the sugar mixture into the hot cherries and mix well. Add the vanilla extract and mix to combine. Return the mixture to the stove and cook over low heat until thickened, stirring frequently. Remove from the heat and let cool. If the filling is too thick, add a little water; too thin, add a little more cornstarch.

Use your favorite pie dough recipe to prepare your crust. Divide the dough in half and on a lightly floured surface, roll out each piece large enough to fit into an 8 to 9-inch pan. Line the pan with one of the dough pieces, fitting it to the pan, leaving the sides long.

Pour the cooled cherry mixture into the crust. Dot all over with the butter. Place top crust on and pinch together with the bottom crust. Trim and flute the edges. Make a slit in the middle of the crust for steam to escape. Sprinkle with the sugar.

Bake for about 50 minutes. Remove from the oven and place on a rack to cool.