

WATTS NEW

APRIL 2026

Look for us online at www.wheatlandrea.com



Announcement! OPERATION ROUND UP:

We are excited to announce that your Wheatland REA Board of Directors has elected to participate in an Operation Roundup program. This program has been very successful for other co-ops in many surrounding areas of our country.

Its mission is to accumulate and disburse funds for charitable purposes within our service territories. These funds will be disbursed to individuals or organizations.

Funding for the foundation comes from the Cooperative's members who participate. The process is simple. Members who take part in the program have their electric bills rounded up to the next highest dollar amount with the extra cents going into the foundation. For example, if your bill was \$67.39 it would be rounded to \$68 and the \$0.61 would be donated to the nonprofit foundation.

There is no need to worry about rounding up your bill. If you elect to participate, our system will do that for you! Your contributions to Operation Roundup will be shown on your January bill every year and are tax deductible.

The Operation Roundup foundation has the potential to make a huge difference for organizations throughout our service area. We urge your participation in this program. Your small change, together with other members, can make a big difference in our community.

*The choice is yours! if you choose to contribute but would like to give a flat donation, you may choose a dollar amount to donate. i.e. \$1, \$2, etc.

For any questions, call us at 307-322-2125 or stop by our office!

Don't Forget!

Starting May 4, 2026 our Summer office hours will be Monday-Thursday 7:00am-5:30pm

Mark your Calendars!

- Happy Easter! April 5, 2026
- Discovery Day is Saturday May 2, 2026, at the Platte County Fire Training Center.
- If you are interested in signing up for Budget Billing please call the office today to see if you qualify!



TEACH CHILDREN OUTDOOR

ELECTRICAL SAFETY:

Before your children head outdoors to play, share this basic safety information them:

- Point out overhead power lines and electrical equipment and emphasize that they should never climb on or play near them.
- Never climb trees near powerlines.
- Fly kites, drones and model airplanes in large open areas.
- Never fly a kite on a cloudy day when a thunderstorm may be approaching.
- Never go into an electric substation for any reason.

Wheatland REA
2154 South St.
Wheatland, WY 82201
(307) 322-2125
(800) 344-3351



Board of Directors

Robert Brockman
President
(307) 311-0909

Amy Miller
Vice President
(307) 331-0821

Doug Smialek
Secretary/Treasurer
(303) 968-7435

Sandra Hranchak
Director
(307) 331-8918

Jason Goertz
Director
(307) 331-2250

If you need to make a payment arrangement or want to inquire about energy assistance programs, we are here to help you. If you are struggling with a high bill and want to discuss options, please give us a call
307-322-2125

Capital Credits:

Just a friendly reminder, Capital Credit checks for the years 2010-2011 were dispersed at the Annual Meeting on March 25, 2026. If you were not able to attend the Annual Meeting, your check was mailed on March 26, 2026. Please note, you would have had to be a member on our system in 2010 or 2011 to be eligible for a Capital Credits check. For any questions please call the office at 307-322-2125.

Rebates:

We offer rebates! Here are some of the items:

Heat pumps, clothes dryers, induction cooktops, refrigerators and/or freezers, outdoor electric power equipment, commercial and industrial electric motors.

Don't forget to always look for the blue Energy Star!

Rebates must be submitted within 90 days of installation.

Stop by the office or give us a call before you buy to make sure your purchase will qualify for a rebate!

Steak Lettuce Wraps with Peanut Sauce:

Ingredients:

- 5Tbsp. soy sauce
- ¼ cup hoisin sauce
- 1Tbsp. chili-garlic sauce
- 1Tbsp. grated fresh ginger
- 1Tbsp. unseasoned rice vinegar
- 1tsp. toasted sesame oil
- ½ cup chunky peanut butter
- 1½ lb. flank steak
- 1tsp. vegetable oil
- 2 oz. thin rice noodles
- 2 heads butter lettuce leaves separated
- 1½ cups matchstick-cut carrots
- 1 English cucumber, sliced into matchsticks
- ½ cup fresh mint leaves.



Directions:

- Whisk together the soy sauce, hoisin sauce, chili-garlic sauce, ginger, vinegar, and sesame oil in a large bowl. Remove ¼ cup to a medium bowl and whisk in the peanut butter and ¼ cup hot water. Cover and set aside for serving.
- Put the steak in a shallow dish and pour the remaining marinade on top, flipping to coat. Cover and refrigerate for at least 30 minutes and up to 2 hours.
- Brush a grill or grill pan with the vegetable oil and heat over medium-high heat. Remove the steak from the marinade and pat dry with paper towels. Grill 4 to 6 minutes per side for medium-rare (a thermometer inserted into the center should read 135°F).
- Transfer the steak to a cutting board and let rest 5 minutes. Meanwhile, cook the rice noodles according to the package directions. Slice the steak against the grain. To serve, fill the lettuce leaves with the noodles, steak, carrots, cucumber, and mint and drizzle with some of the peanut sauce. Serve any remaining peanut sauce on the side.