



Your Touchstone Energy® Partner

Power Facts

An informational publication for members of Mecklenburg Electric Cooperative concerning electricity and related subjects.

December 2009

Holiday Specials Through Co-op Connections

Mecklenburg Electric Cooperative members receive discounts when they use their Co-op Connections Card to make purchases with participating businesses. During the month of December, national companies are offering great holiday specials when you shop online or by phone. Co-op Connections customers receive a 15% discounted price with the following companies offering specials that will be valid through 12/23/09.

To take advantage of these special offers or obtain a complete listing of local and national businesses participating in this program, click on the Co-op Connections Card on our website - www.meckelec.org.

Pet-Meds



For anyone who has a dog, cat or other pet, Pet-Meds is also offering Co-op Connections cardholders a discount of 10% off all purchases from America's #1 pet pharmacy, 1-800-Pet-Meds. Redeem this offer online by going to <http://www.1800petmeds.com/connections>.



Holiday Greetings to our Good Neighbors!

Every employee of the Mecklenburg Electric Cooperative family would like to thank you for your goodwill. We are truly grateful for the gift of your loyal friendship and the confidence and trust that you have placed in us.

Every day we place our emphasis on reliable electric service to our members, as well as customer satisfaction and safety throughout the community; and it has been a privilege and a pleasure to serve you this past year. We are deeply thankful for your support, and we look forward to serving you for many years to come.

Best wishes to you for a happy and healthy holiday season. May you enjoy a wonderful season warmed by the love of family and friends.

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Recipes for the Holidays

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Here are some recipes for dishes to serve at holiday meals or gatherings. They were sent to us by members of Mecklenburg Electric Cooperative.

No-Bake Chocolate Oatmeal Cookies

Sent by Janet Craft of Chatham

2 cups sugar
1/2 cup milk
1 stick butter
4 teaspoons cocoa
3 cups oatmeal
1/2 cup peanut butter
Coconut or nuts or both
1 teaspoon vanilla

Melt butter. Add sugar and cocoa and mix together. Add milk. Stir well. Bring to boil and boil one minute. Pour over oatmeal and peanut butter. Add coconut, nuts, vanilla and mix well. Drop by teaspoons onto wax paper. Cool.

Grape Dessert

Sent by Phyllis East of Chatham

8 oz. sour cream
8 oz. cream cheese, softened
1/2 cup sugar
2 teaspoons vanilla

Combine ingredients and beat well. Toss with four pounds red seedless grapes. Put in 9" X 13" dish. Mix 1-1/2 cups pecans and 1 cup brown sugar. Sprinkle on top of grape mixture. Refrigerate until time to serve.

Chicken Puffs

Sent by Audrey Tuck of Pittsville

2 cups cooked chicken, chopped
1 (3 oz.) package cream cheese
1/4 teaspoon salt
2 Tablespoons melted margarine
1/8 teaspoon black pepper
1 Tablespoon onion, chopped
1 package crescent rolls

Mix first six ingredients well. Place a portion of the mixture on each roll. Pull four corners together and pinch together. Place on cookie sheet and bake at 400 degrees until slightly brown. Rolls may be cut in half for appetizers.

Chocolate Lover's Bars

Sent by Velma McGregor of Gretna

1 cup crushed peanut butter sandwich cookies (about 30)
3 Tablespoons margarine, melted
1-1/4 cups lighted salted dry roasted peanuts, finely chopped
6 oz. semi-sweet chocolate morsels
1 cup flaked coconut
1 can (14 oz) sweetened condensed milk

Preheat oven to 350 degrees. Oil or spray 9" X 13" pan. Combine cookie crumbs and margarine and press in prepared pan to form crust. Layer nuts, chocolate morsels, and coconut evenly over crust. Drizzle condensed milk over top. Bake for 20 minutes until coconut is golden brown. Cool completely in pan. Cut into bars.

