# Beyond \* the lines

Carroll Electric exists to serve our members with safe, reliable, and affordable electricity.

## Investing Communities





Kathleen Blossom poses with the Carroll Electric crew following the planting of 15 pear trees.

OPERATION ARBOR was initiated by Carroll Electric as a public outreach to advance arboriculture in our communities and to demonstrate how trees and electricity can safely flourish together. Electricity is an essential part of today's lifestyle and trees are, well, essential to a healthy environment. Enjoying reliable electricity can be accomplished around trees if a compatible distance separates them. Trees near overhead and underground electric lines must be managed to continue the high reliability of service Carroll Electric provides to its members. Trees planted outside the power line easements are the best locations for them to grow to maturity.

The Cradle, a maternity support center in Berryville, Ark., made application and was accepted to be a recipient of Operation Arbor. Kathleen Blossom, Director, selected two types of fruit-bearing pear trees. "Pears are one of the

first fruits offered to babies. Once the trees produce fruit, it will be shared with the mothers of infants in Carroll County," explained Mrs. Blossom. It is expected the trees planted will be producing fruit in 3-4 years. Fresh juicy pears for growing babies...does it get any better?

Fifteen dwarf pear trees were planted at The Cradle's property mid-May by professionals from Carroll Electric. Many of these employees are ISA (International Society of Arboriculture) certified arborists. The Cooperative employs 15 certified arborists who work in all 11 counties of its service area. Mulch for the trees was generously provided by Carl Ward, owner/operator of Razorblades Lawn Care of Berryville.

Be watching for future opportunities to apply for similar Operation Arbor projects.

### 2018 Scholarship Recipients

Carroll Electric is proud to award scholarships to these high school seniors in northwest Arkansas and southwest Missouri. The accomplishments of these students have given them a good foundation on which to build a successful future!

Kenzie Breedlove Alpena High School Steven Simmerman

Bentonville High School McKenzie Bing Bentonville West High School Marco Berrios Berryville High School Brooklyn Box Blue Eye High School Madison Olbertz Cassville High School Taylor Haisman Decatur High School Millie Matlock Deer High School Dalton Arnold Eureka Springs High School Haley Hays Gentry High School Madison Juarez Gravette High School Keenan Blackburn Green Forest High School Kathlina Beck Har-Ber High School Jaycie Keylon Harrison High School Anna Nuttle Home School

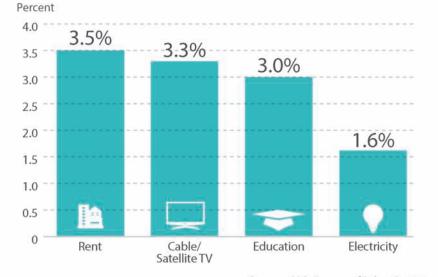
Kevin Cano Nakoa Manues

Miriam Wyatt Home School Huntsville High School Alesha Anderson Kingston High School Treyton Martin Mt. Judea High School Hannah Baldridge Ozark Adventist Academy Pea Ridge High School Haley Kate Webb Providence Academy Emma Theoldore Rogers High School Alicia Hudson Rogers Heritage High School Michael Connolly Shiloh Christian High School Spencer Lashley Siloam Springs High School Vanessa Correra Springdale High School Adriann Watson Valley Springs High School Grace Martin Western Grove High School

#### **ELECTRICITY REMAINS** A GOOD VALUE

The cost of powering your home rises slowly when compared to other common expenses. Looking at price increases over the last five years, it's easy to see electricity remains a good value!

Average Annual Price Increase 2012-2017



Sources: U.S. Bureau of Labor Statistics Consumer Price Index

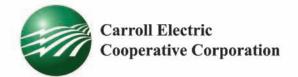
#### Garlic Roasted Potatoes



- 2 lbs. small red or white potatoes 1/2 cup olive oil
- 1 1/2 teaspoons kosher salt
- 1 teaspoon freshly ground pepper
- 2 tablespoons minced garlic (6 cloves)
- 2 tablespoons minced fresh parsley

Heat oven to 400°F. Cut the potatoes in half or quarters and place in a bowl with the olive oil, salt, pepper, and garlic; toss until the potatoes are well coated. Transfer the potatoes to a sheet pan and spread out into one layer. Roast in the oven for 45 minutes to one hour or until brown and crisp. Flip twice with a spatula during cooking in order to ensure even browning.

Remove the potatoes from oven, toss with parsley, season to taste, and serve hot.



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