

The Outlet

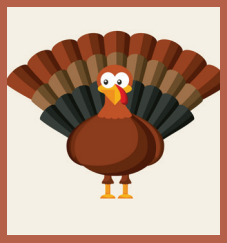
November 2026



HONORING OUR VETERANS

To all Veterans, past and present, we are forever grateful for your dedication and commitment to protecting our nation.

Thanksgiving Closing



Riverland Energy will be closed November 26th & 27th for Thanksgiving.

Report outages anytime, day or night, including weekends and holidays, by calling 800-927-6206 or using SmartHub.

Energy Efficiency Tip of the Month

Adjust your water heater settings to save energy. As cooler weather arrives, your water heater may be working harder to keep up with longer, hotter showers. Check its temperature setting and consider lowering it to 120°F, which the U.S. Department of Energy recommends for most households. Lowering the temperature can reduce energy use while also helping prevent scalding. Always check the owner's manual before making adjustments.

Source: U.S. Dept. of Energy

Seasonal Reminders

Dual Fuel Winter Preparedness Test:

Note: This test applies only to members enrolled in Riverland Energy Cooperative's dual fuel heating program.

The 2026 Winter Preparedness Test for interruptible heat (dual fuel) accounts is scheduled for Wednesday, Nov. 18, beginning at 6:55 a.m. This test is performed in advance of the winter Full Load Control season. We want to ensure member familiarity with the control sequence as well as making sure back up heating systems have valid proper function. During the test, residential interruptible heat load classes (2, 2W, 4B) will be controlled:

- 6:55 a.m. – Controls start
- 7:00 a.m. – All loads interrupted (2, 2W, 4B)
- 10:00 a.m. – Class 2, 2W and 4B loads begin restoral
- 10:30 a.m. – Class 4B loads fully restored
- 11:00 a.m. – Class 2 and 2W loads fully restored



Snowbirds:

Going away this winter? Stay connected with SmartHub! Pay your bill, track your daily energy use, and manage your account from your phone or computer. Prefer autopay or prepaid billing? Riverland Energy makes it easy to choose what works best for you. Visit our website www.riverlandenergy.com for more information.

OPERATING STATISTICS

September 2026

	Monthly		Year-to-date	
	2025	2026	2025	2026
KWHS PURCHASED	23,099,756	52,708,765	231,219,723	404,974,762
KWHS SOLD	22,369,426	51,767,335	224,104,522	397,291,533
REVENUE	$3,651,627	$4,801,480	$35,198,451	$43,489,585
COST OF PURCHASED POWER	$2,089,271	$3,130,472	$20,050,029	$27,594,271
OTHER EXPENSES	$1,418,739	$1,571,635	$14,348,442	$14,807,359
OPERATING MARGINS	$143,616	$99,373	$799,980	$1,087,955
NON-OPERATING MARGINS	$6,384	$(102,802)	$511,129	$(59,239)
CAPITAL CREDITS-ASSOC. ORGANIZATIONS	$230,226	$278,370	$1,059,283	$1,711,025
TOTAL MARGINS	$380,226	$274,940	$2,370,392	$2,739,741

Be Safe Around Transformers This Winter

Before you break out that snow plow this winter, please be mindful of the pad-mounted transformers in your area. Snow can hide these green electrical boxes, and striking one can cause serious injury, equipment damage, and an outage.

Locate any transformers near your driveway or plowing area and mark their locations before snowfall. Keep plowed snow away from them so REC crews can access them safely.

Remember, safety first!



Month of November

Billing Date:
November 1, 2026
(October usage)

Current amount due:

November 30, 2026

Past due balance must be paid **BEFORE** November 23, 2026 to avoid disconnection.

TURKEY FRYER safety tips



Keep holiday meals joyful – don't let a fire ruin the feast.

Deep-frying a turkey can be delicious, but it's also one of the riskiest ways to cook. Before you plug in or fire up a fryer, follow these safety tips:



Use outdoor fryers at least 10 feet away from buildings, garages and overhangs.



Place the fryer on a flat, sturdy surface and don't move it once it's heating.



Never leave a fryer unattended. Keep children and pets at least 3 feet away.



Wear oven mitts and use long utensils to avoid contact with hot surfaces and oil.



Test oil level by filling fryer with water and lowering the turkey to see how much oil is needed. Dry completely before adding oil.



Use a fully thawed and dry turkey — never fry a frozen one.



Use a thermometer to make sure oil is at the recommended temperature.



Avoid overloading outlets if using an electric fryer; unplug other appliances before use.



Consider using an electric fryer or going oil-free with an air fryer for safer indoor cooking options.

Learn more: SafeElectricity.org®