



Community focused.
Consumer led.
Member owned.



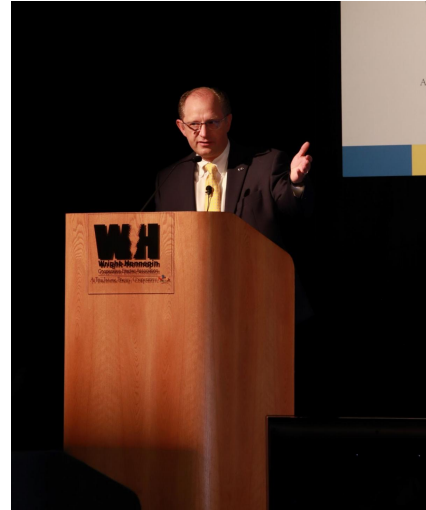
Celebrating 85 years at WH's 2022 Annual Meeting

Wright-Hennepin's (WH) 2022 Annual Meeting will be held on Thursday, April 21, 2022. The meeting will include:

- Director elections for Districts 4, 6 and 8
- Financial report
- Board Chair report

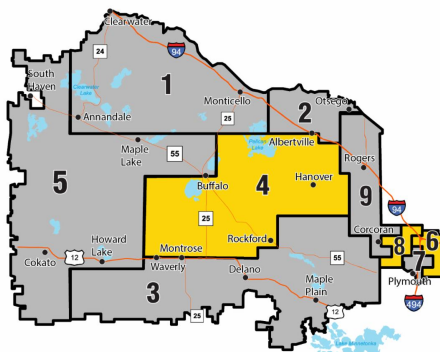
Due to ongoing health concerns, attendance will be limited to 60 members. Those in attendance will receive a \$20 bill credit, a pound of butter and a gift in honor of WH's 85th anniversary. To attend in-person, call (763) 477-3000 to register. Tickets will be required, and social distancing will be enforced.

The event will also be livestreamed for members to watch from home, and those viewing the livestream can enter to win one of four \$85 bill credits.



[Learn about WH's Annual Meeting](#)

Now accepting director applications



WH members can now submit nominations to vie for a seat on the cooperative's board of directors in Districts 4, 6 and 8. Results will be announced at WH's Annual Meeting.

Members in these districts who would like to compete in the election need to file a [director nominee application form](#) by March 2, 2022.

[Learn more about the role of a director](#)

Scholarship and Youth Tour applications are now open

Each year, WH awards [scholarships](#) to local high school seniors. Students whose parents/guardians are members of WH are eligible and encouraged to apply for the following scholarships:

Local School Scholarship

WH awards one scholarship to students at each of the following schools: Annandale, Buffalo, Dassel-Cokato, Delano, Heritage Christian Academy, Howard Lake-Waverly-Winsted, Maple Grove, Maple Lake, Monticello, Orono, Osseo, Rockford, Rogers, Parnassus Preparatory School, St. Michael-Albertville, Watertown-Mayer, Wayzata and Wright Technical Center.



Individual Schools have varying deadlines.

At Large Scholarship

WH offers one "at-large" scholarship for students who attend private schools or schools that neighbor WH's electric service territory. **Applications are due by April 1, 2022.**

Edward R. Slebiska Scholarship

Two scholarships are awarded annually to young men and women in WH's service territory who want to pursue a career as an electric line worker. **Applications are due by April 15, 2022.**

Basin Electric Scholarships

Basin Electric Power Cooperative, one of WH's wholesale power suppliers, awards scholarships annually to its distribution cooperatives' members and descendants of employees who work at those cooperatives. **Applications are due by February 4, 2022.**

Apply for a scholarship

High school juniors are encouraged to apply for the 2022 Youth Tour! This is an exciting opportunity for students to meet peers from all over the country, to learn about electric co-ops and to see our nation's capital and government up close.



Apply for the 2022 Youth Tour

How a security system can help protect your pets

We help families protect what matters most every day, and that includes pets. Often, people think that owning indoor pets that move around during the day will be a problem, but that's not the case if the



system is set up properly.

WH Security systems are designed to set up a safety perimeter around your house through the use of door and window sensors. Our door and window sensors are triggered by the act of opening a door or...

[Read more](#)

Save 30% on LED lighting



Now's the perfect time to make the switch from incandescent to durable, longer-lasting LED lights. Take advantage of this limited-time 30% discount. Offer ends Monday, February 28, 2022.

[Shop now](#)

January's no-bake recipe

Hot chocolate no-bake cheesecake

[via Delish](#)

Ingredients

- 1 1/2 c. heavy cream
- 12 oz. cream cheese, softened
- 1/2 c. sugar
- 2 packets hot cocoa mix
- 1 c. mini marshmallows
- Whipped cream, for serving

Directions:

1. In the bowl of a stand mixer fitted with the whisk attachment, beat heavy cream until stiff peaks form. Add cream cheese and sugar and beat until completely smooth.
2. Fold in hot cocoa powder and mini marshmallows. Pour mixture into prepared pie crust, smoothing over top with a rubber spatula.
3. Top with more mini marshmallows and cover with plastic wrap. Refrigerate until firm, at least 4 hours but preferably overnight.
4. When ready to serve, top with whipped cream and sprinkle with hot cocoa powder.



STAY CONNECTED

