

Travel Restrictions? Enjoy a Staycation!

With recent restrictions on travel and gathering, we offer a solution! Enjoy a staycation. What is a staycation you may ask? Rather than spending loads of money on hotels, gas and travel, here are six options to celebrate the excitement of staying in!

Have a Spa Day

Make your own honey sugar body scrub by warming a jar of honey, pour one quarter cup of honey into the bowl. Stir two tablespoons of your favorite carrier oil, mix about a half cup of brown or white sugar into the honey. Add a few drops of your favorite essential oil and voila! You can also use a face mask and soak your tired tootsies in some warm water with a bath bomb. Pamper yourself (and your budget)!



Host a Private Movie Marathon

Head to the Red Box or check out Netflix and pick two movies from different genres. Air pop some kernels and season with your favorite topping, try Ranch seasoning, Parmesan cheese, or Alpine Touch!



Find a New Favorite Meal

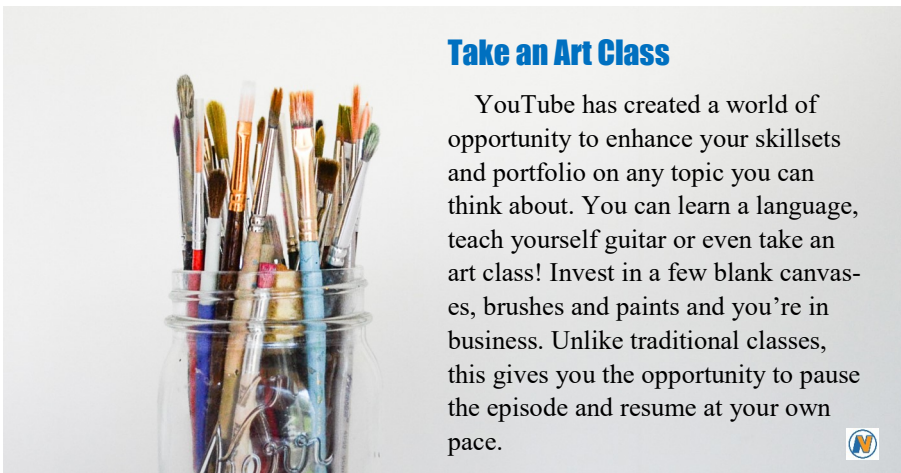
Invest in a meal plan by mail. The company will ship you a box filled with fresh and delicious ingredients, a recipe card to tell you how to make it, and all the supplies to create a new dish you'll love. Dietary restrictions? There are plans that take those into account as well! Take an evening to create a memorable meal with the ones you love.

See a Live Performance in Your Livingroom

The Metropolitan Opera, and other classic opera houses throughout the world have provided live stream and recorded performances. These are now available to enjoy from the comfort of your own home. The list of upcoming and recordings can be found here at <https://www.classicfm.com/music-news/live-streamed-classical-music-concerts-coronavirus/>. Travel the world from your couch, and hear Tchaikovsky, Donizetti, Bach and more!

Take a Virtual Museum Tour

Visit the Louvre Museum or The Smithsonian Natural History Museum too! There are a number of online virtual tours offered through the internet. Enhance your understanding of the world around us from the comfort of your home!



Take an Art Class

YouTube has created a world of opportunity to enhance your skillsets and portfolio on any topic you can think about. You can learn a language, teach yourself guitar or even take an art class! Invest in a few blank canvases, brushes and paints and you're in business. Unlike traditional classes, this gives you the opportunity to pause the episode and resume at your own pace.



**Happy
Easter!**




Recipe Corner

Springtime Veggie Pasta Primavera

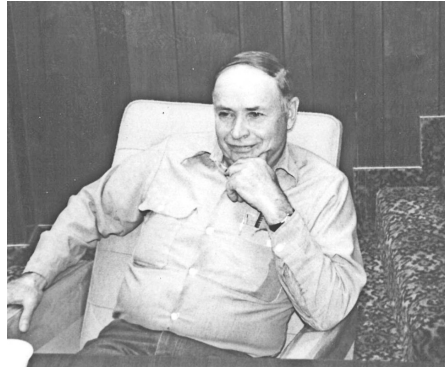
Ingredients

- 1 lb. pasta of your choice
- 2 c. fresh broccoli florets
- 2 c. asparagus spears cut into 2 in pieces
- 1 large sweet pepper diced
- 1 medium onion diced
- 4 gloves garlic minced
- 3 tbsp. olive oil
- 1 c. fresh spinach chopped
- 1 c. frozen peas
- 1 c. cherry tomatoes halved
- 1/4 c. lemon juice
- 2 tbsp. fresh basil minced
- Salt and pepper to taste
- Grated Parmesan cheese for topping

Directions


Cook pasta according to package directions, reserving 1/2 cup pasta cooking water. Set aside. In a large skillet over medium-high heat, sauté broccoli, asparagus, pepper, onion and garlic in olive oil until veggies are just tender, about 7-10 minutes. Stir in spinach, peas and cherry tomatoes and continue cooking an additional 5 minutes. Remove cooked veggies from heat and stir in cooked pasta, reserved pasta cooking water, lemon juice and basil. Season with salt and pepper to taste and top pasta primavera with grated Parmesan cheese. Serve warm. 

Allyn Skyberg



Our deepest sympathies are extended to the family of former Valley Electric Cooperative Director, Allyn Skyberg.

Allyn served on the Board starting in April of 1969, and served for many years. His vision and leadership played an instrumental part in the formation and direction of the cooperative we have today.

We are thankful for his service to this cooperative and the community. 


Budget Billing Enrollment is Now Open

April is the enrollment month for Budget Billing. For a leveled billing plan, for your budgeting purposes, this may be a useful program for you to avoid seasonal fluctuations. This will not reduce your monthly bill, but instead will spread the cost over a 12 month period.

To qualify for Budget Billing, you will need to have 12 months of billed usage. In addition, your account must be in good standing.

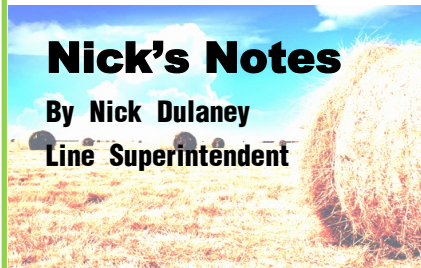
Once enrolled, you must pay the budget amount due every month in full by the due date.

In addition to enrollment, April is also the "true-up" month for members already enrolled in Budget Billing. You will be receiving your letter shortly!

If you are interested, call our office at 406-228-9351 and our billing clerk will be glad to sign you up. 

Nick's Notes

By Nick Dulaney
Line Superintendent



Can you believe the first quarter of the year is already over? This year is flying by!

The crews are finishing up the clean-up from the winter frost storm.


They are working on continuing property records, updating maps and retiring idle services.

Federated Rural Insurance, our insurance company, performed their annual inspection of






our trucks and warehouses. We have taken their notes and are implementing necessary updates for safety.

The 5 mile overhead to underground three phase conversion has been completed along the Maxness Road/Willow Creek Road. We continue to work on the Rorvik Farms three phase reconductoring job.

In the North Glasgow area the crews have completed the Whatley Substation meters change from the Turtle meters to the new PLX system. These updates will improve the information sent and uploaded to our computer system for enhanced metering.

If you have plans to upgrade or install a new service, please give me a call. We have our list of projects and the lead time on material may be lengthy so the sooner we get you on the books the better. 

Connect With Us

-  54091 US Hwy 2 W., Glasgow
 -  PO Box 951, Glasgow, MT 59230
 -  406-228-9351
 -  www.norval.coop
 -  facebook.com/norvalelectric
- This institution is an equal opportunity provider and employer.

NorVal Electric Cooperative Directors

| | | |
|------------|-------------------------------|----------|
| District 1 | Lee Risa | 762-3247 |
| District 2 | Sam Gundermann | 724-3405 |
| District 3 | Rick Molvig Vice Pres. | 367-5328 |
| District 4 | Chris Christensen | 364-2367 |
| District 5 | Kurt Breigenzer S/T | 228-9465 |
| District 6 | Ron Reddig President | 392-5257 |
| District 7 | Rocky Kittleson | 367-5366 |
| District 7 | Gary Meyer | 526-3600 |

Energy Efficiency Tip of the Month

Cookware Tip: Copper-bottomed pans heat faster on the stove. In the oven, ceramic and glass dishes are better than metal. With ceramic and glass dishes, you can turn the oven down about 25 degrees, and your meal will cook just as quickly.

Source: energy.gov

