

Northwest Rural Public Power District

Hay Springs, NE 69347

February 2026

Love of Treasures Launches New Chadron Business

An avid thrifter will agree there is nothing like finding the perfect treasure. Jessica Pritchard has taken her treasure collection a step further and began offering her finds to others. She launched "The Treasure Chest" in Chadron last Summer. "I have always wanted to own my own business and be my own boss. I wanted to provide a living for myself with the flexibility needed to raise a family while also providing a service to the community," explained the Hemingford High School graduate. Following graduation she went on to earn her Associates in Business at Northeast Community College.

She found the perfect location in the former Freed's Fine Furnishings building, now owned by Grover Homes, LLC in the west end on the main level.

"The best part of this store is when people come in and have fun with it. I love hearing 'oh that's cute' or 'look at that,'" she explained. Jessica accepts donations during store hours at the back door located in the alley. However, part of the inventory comes from her own findings from garage sales and auction. "The treasurers" range from clothing, toys, knickknacks, china and fine glass, electronics and books. "I really love antiques and glass."

"It surprises me sometimes what people are looking for.



New entrepreneur **Jessica Pritchard** in front of her business "**The Treasure Chest**" in Chadron.

I would say almost anything is in demand. But I think most people are really looking for a good deal," said Jessica.

In addition to her business, she is employed parttime at the Outlaw Saloon in Hay Springs. She and her three daughters live west of Hay Springs. The girls, ages 14, 9 and 5. She is engaged to Casey Tyler, a world renowned whip maker and fuel delivery driver. The couple have been together two years. He has a 10 year old son, and they are expecting in July. Prior to her shop, she home schooled her daughters and delivered pizza for Pizza Hut for two years.

"My daughters run the store for me sometimes while I run errands and my dog loves to greet customers," she noted.

The Treasure Chest's Winter Hours are Thursday thru Saturday 9 a.m. to 3 p.m.

In Jessica's spare time she enjoys outdoor activities including biking, hiking, kayaking and camping. They also enjoy trips to Rapid City and go shopping and collect coins.

For more information, call 308-314-2195, or email shopatthetreasurechest@gmail.com. Her shop is



Basin Electric is proud to announce the 2026 Scholarship Program

Northwest Rural is excited to announce that the amount of the scholarship for Member Cooperative Consumer Dependent Scholarship has increased this year to \$2500 per member cooperative!

Applications must be sent to Northwest Rural Public Power District by Feb. 12, 2026 by 5:30 p.m. This year's essay - How does the electricity provided by your electric cooperative improve the quality of life in your community.

Scholarship checks will be mailed the first week of August to the College/University/Tech School.

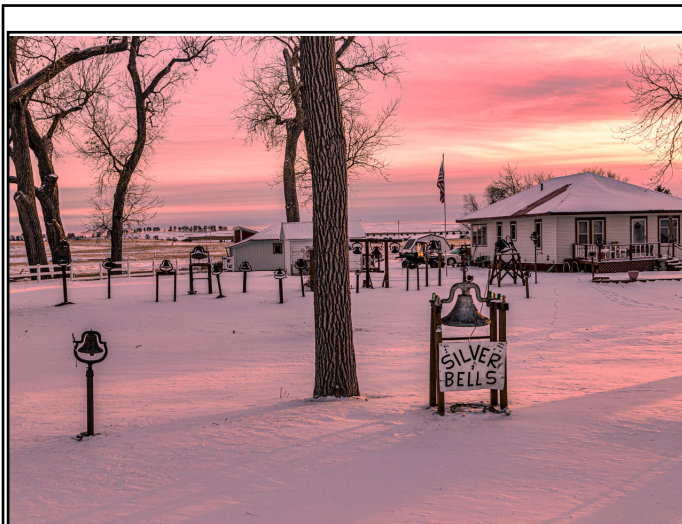
Member Cooperative Employee Dependent Scholarship: This scholarship is administered by Scholarship America LLC and not Basin Electric. This is a \$1000 scholarship.

The link to the scholarship application: <https://scholarshipamerica.org/scholarship/bepc/>

Scholarship Certificates will be emailed to scholarship contacts and not mailed.



Chasidy Christensen of Crawford is the winner of the Holiday TV Drawing for the Vizio 65" Smart TV.



**Countryroad Shot:
Gordon, Nebraska - December 2016
~ by Jim Manternach**

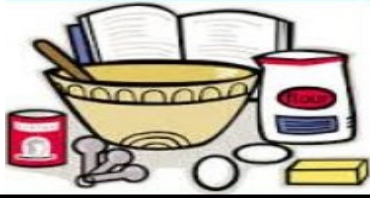
*If you are interested in a print, you can contact Jim
at jmm@millcomps.com or at www.jimmphoto.com*



EVEN THREE IS A CROWD.

NEVER OVERLOAD OUTLETS.

Helping members use electricity safely, that's the power of your co-op membership. Learn more from the experts themselves at TogetherWeSave.com



Recipe Corner

Mini Philly Cheesesteaks

Cheese Sauce:

- 2 tablespoons butter, or as needed
- 2 tablespoons all-purpose flour, or as needed
- 1 cup cold milk
- 2 ounces shredded provolone cheese, or more to taste
- 1 pinch ground nutmeg
- 1 pinch cayenne pepper
- salt to taste

Mini Cheesesteaks:

- (12 ounce) skirt steak
- salt and freshly ground black pepper to taste
- 3 tablespoons olive oil, divided, or as needed
- ¼ cup water
- 1/3 cup diced onion
- 1/3 cup diced sweet peppers
- 2 baguettes, or as needed, cut into 48 1/2-inch thick slices
- ¼ cup shredded provolone cheese, or as needed

Preheat the oven to 400 degrees F. Line baking sheets with aluminum foil.

Make sauce: Melt butter in a skillet over medium-high heat. Whisk flour into hot butter and cook, whisking constantly, until mixture is pale and flour taste cooks off, about 1 minute. Whisk milk into flour mixture until mixture is hot and thickened, 3 to 6 minutes. Add provolone cheese, nutmeg, cayenne pepper, and salt; stir until cheese is completely melted. Set aside.

Make mini cheesesteaks: Season steak with salt and black pepper.

Heat 1 tablespoon olive oil in a skillet over medium-high heat. Cook steak in hot oil, turning occasionally, until meat is slightly firm and pink on the inside, 5 to 7 minutes. Transfer meat to a plate.

Return the skillet to heat and pour in water; bring to a boil while scraping the browned bits of food off of the bottom of the pan with a wooden spoon. Pour liquid from the skillet over steak. Cool steak to room temperature; dice meat and place meat and accumulated juices from the plate into a large bowl.

Heat 1 tablespoon oil in a skillet over medium-high heat; sauté onion and peppers in hot oil until softened and slightly translucent, about 5 minutes. Stir onion and peppers into beef in the bowl; season with salt and pepper.

Spread bread slices out on the prepared baking sheets and drizzle with remaining 1 tablespoon olive oil. Flip slices over so the oiled sides face downward. Spread cheese sauce generously onto each slice. Spoon beef mixture on top. Sprinkle with provolone cheese.

Bake in the preheated oven until browned and cheese is melted, 12 to 15 minutes.

Four Tips to Prepare for Winter Weather Risks

Is your area prone to winter storms? Does your community experience extremely cold temperatures and heavy snowfall? Knowing the types of winter weather risks in your area can help you stay safe during those chilly months. Learn about your seasonal hazards by following local weather forecasts and following your local and state officials.

Here are some ways you can prepare for winter weather challenges.

1. What to Wear During Extremely Cold Weather

When traveling in extremely cold weather, preparation is key to staying safe and warm. Before heading out, take steps to ensure you're ready for the conditions and know how to protect yourself from the risks associated with extreme cold, such as frostbite or hypothermia.

Before You Travel:

- **Dress Properly:** Wear a warm coat and dress in layers to regulate your body heat. Make sure to cover exposed skin, especially your nose, ears, fingers and toes, as these areas are most vulnerable to frostbite. Hats and scarves help retain body heat, and mittens are more effective than gloves for keeping your hands warm.
- **Footwear:** Choose shoes or boots with sturdy, non-slip soles to prevent falls on icy or snowy surfaces.
- **Additional supplies:** Bring blankets, extra clothing or hand warmers for extra heat, if needed.

While Traveling or Out and About:

- **Stay Warm:** Limit the time you spend outside in extreme cold. If you must be outdoors, take breaks in warm, sheltered areas to avoid prolonged exposure low temperatures.
- **Watch for Frostbite and Hypothermia:** Be aware of frostbite signs, such as numbness, white or grayish-yellow skin, or skin that feels unusually firm. Hypothermia symptoms include shivering, slurred speech, confusion and exhaustion. If you notice these signs, seek warmth immediately.
- **Stay Dry:** Wet clothing increases heat loss, so avoid wearing items soaked by snow, rain or sweat. If your clothing becomes wet, change into dry layers as soon as possible.

If You Encounter Frostbite or Hypothermia:

- Seek medical attention as soon as possible.
 - Go to a warm room or shelter.
 - Change out of wet clothing.
 - Wrap up in warm layers of blankets or clothing.
 - If you can, sip on warm fluids to stabilize your body temperature.
 - If experiencing frostbite, place affected areas in warm-to-touch water. Never place body parts in extremely hot water or in front of a fireplace, heat lamp, radiator or stove, as this can harm people with frostbite further.

Remember Your Valentine - February 14th

Funny Goodbyes...

See you later, Alligator!
 In a while, Crocodile
 Out the Door, Dinosaur,
 Chop Chop, Lollipop
 See You Soon, Baboon
 Take care, Polar Bear
 Give a Hug, Ladybug
 In an Hour, Sunflower
 Maybe Two, Kangaroo
 Better Swish, Jellyfish
 Chow, Chow, Brown Cow
 Better Shake, Rattlesnake
 Bye, Bye, Butterfly
 Gotta Go, Buffalo
 Let's Jam, Sam
 Blow a Kiss, Goldfish
 Be Sweet, Parakeet

Valentine's Thoughts....

"Love is spending the rest of your life with someone who you want to kill, but you don't because you'd miss them too much."
 "I love you with all my butt. I would say heart, but my butt is bigger."

"I'm going to spend Valentine's Day with my true love... food."
 "You doing the dishes is the hottest thing I've seen all day. Talk dirty to me.... tell me you emptied the dishwasher."
 "Caffeine isn't the only thing keeping me awake. I like my men like I like my coffee: Hot, strong, and capable of keeping me up all night."
 "Cheese makes everything better, even romance. You've stolen a pizza my heart, now let's order one."
 "Why wait for a gift when you can buy it yourself? I'm in relationship with chocolate. It understands me."

A tip from a lineman working storm outages:

"When your power comes back on, flip your porch light on. It helps us see that your power has been restored without having to stop and check every meter. A little time goes a long way."

February Special Days....

February:

- Feb. 1 - National Texas Day & Dark Chocolate Day!
- Feb. 2 - Groundhog Day
- Feb. 3 - The Day the Music Died Day, 1959 the untimely death of singers Buddy Holly, Ritchie Valens and J.P. Richardson (The Big Bopper). The three died in an air-
place accident near Clear Lake, Iowa.
- Feb. 8 - National Iowa Day & Kite Flying Day.
- Feb. 14 - Valentine's Day
- Feb. 15 - National Wisconsin Day
- Feb. 22 - California Day

February Birthstone: The Amethyst. At one point in history reserved for royalty. They are a type of quartz often found in geodes amidst cooled lava. Amethyst range in color from pale lilac to deep reddish purple. It receives its purple colors from the presence of iron and natural irradiation on the Earth's surface.

February's Birth Flowers: Violet, Iris and Primrose. Although not as widely popular as roses, violets are impressive flowering plants in their own way. It was named violet in Latin to reference the flowers' tradition violet-colored petals. But did you know these flowers also bloom in white, yellow, cream and blue?

Office Hours:
 7 a.m. to 5:30 p.m.
Monday- Thursday
Service Calls
After Hours:

Please call
800-847-0492 if
 your call is long distance or **638-4445**
 for the local Hay Springs area at all times.

We have an answering service that answers these numbers on a 24-hour basis - after hours, Saturday, Sundays and holidays. Please state legal description, account number or meter number where the outage is and your phone number when you call.

Northwest Rural

Public Power District

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 Hay Springs, NE 69347

web page: <http://www.nrppd.com>

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