



Pawnee's New Restaurant is 'Honestly' Great

Pawnee's newest restaurant boasts delicious food, great service and a fun and unique atmosphere.

Honest John Fibbers is located at 620 Harrison, a spot that has housed Pawnee Main Street restaurants for several years.

But none of them reflected the personality...and world travels...of ole Honest John.

An extensive traveler from way back, Honest John is happy to share those experiences with visitors to his restaurant.

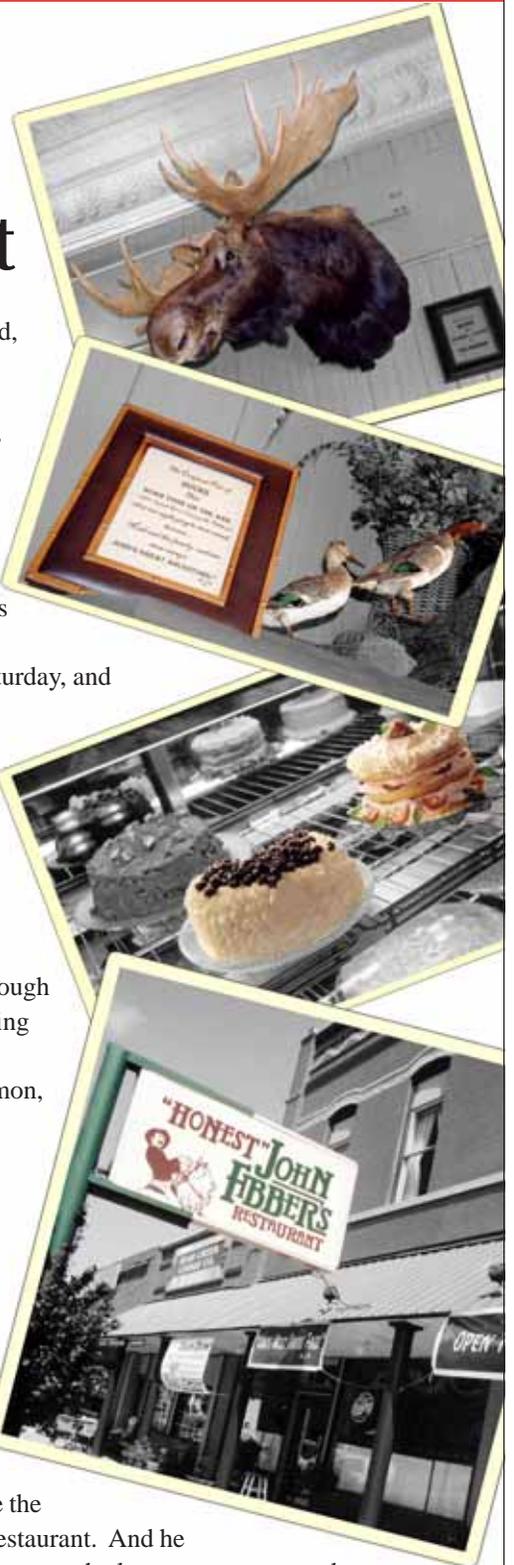
Open for breakfast at 7 a.m. Monday through Saturday, and at 8 a.m. on Sunday, Honest John and his friendly, capable staff are happy to serve delicious breakfast fare such as eggs cooked just how the guest likes them, omelets and pancakes.

The lunch crowd can just as easily be tourists visiting Pawnee Bill's ranch as it is business people from the downtown area.

Honest John closes at 2 p.m. on Sunday, and at 3 p.m. Monday through Wednesday. But Thursday through Saturday, he stays open until 8:30 p.m. so those wanting great food are sure to be pleased. In addition to steak dinners, he has specials such as seafood, shrimp, salmon, and beef Wellington. Honest John's also offers live entertainment on those nights. So no matter if guests prefer jazz or Oklahoma's own red dirt sound, the musical guests are truly enjoyable.

Dining at Honest John's is incomplete without one of his delectable homemade desserts such as a large variety of pies, fruit tarts, or chocolate mousse (not the one roaming the plains.)

It's difficult to catch ole Honest John at the restaurant because he travels so much. But he leaves his namesake in the capable hands of his co-owners Charlie and Nita Franks, who also own Where the Buffalo Roam, a gift shop two doors down from the restaurant. And he always brings back something from his trips. Guests can see the last moose to roam the Oklahoma plains, or the two ducks Noah took on his ark. And Honest John wouldn't fib.



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How Smart I'd be if I had 10 Children

by Jack Clinkscale, General Manager

Summer is officially here. Everything is turning green, the horses are fighting flies, my daughter is looking for a summer job and my son has returned for a "summer vacation" from the institute of higher learning.

It is amazing how wise and worldly a child can become in just nine months' time. I sent an eager, rosy-cheeked wide-eyed young man armed with a high school diploma (with the ink barely dry) off to conquer the world. He was full of hope, ideas, and optimism. Upon his arrival home, I find that I now have a seasoned, sophisticated young man sporting a facial hair growth that looks strangely like that found on the chin of a Golden Retriever. He has seen what the world has to offer and is now coming home to explain it all to me. When he left home, he thought he knew it all; after a year away, he is now certain he does. And this only cost me the equivalent of the annual income of 10 people from a third world country. Even though he looks different, it is sure nice to have him back around the house.

My daughter is after her Daddy's

heart. She is seeking gainful employment for the summer. Of course, it will take most of her summer income just to keep gas in her four-wheel drive pickup truck. Ya gotta love those redneck girls, although she is not as much of a redneck gal anymore, since she seems to have totally given up riding horses. She has never said anything directly to me; but she hasn't gone to a



rodeo or been on a horse in over a month. Her mother told me my daughter was mad when she overheard me questioning her work ethic and commitment. What may be a surprise to her is that I don't care if she doesn't want to rodeo. I have never pushed my children to rodeo. When they showed interest, I tried to provide them with good horses and equipment and hauled them many miles to compete. I never demanded that they win. All I asked was that they

practice hard and give it their absolute best effort. Winning isn't everything, but learning the commitment and hard work required to be the best you can be is everything. As long as you try your hardest and know in your heart that you did all you could do to be your best, then you have won. It doesn't matter if you beat the competition or came in dead last; you are a winner if you gave it your best. If she can't give it her best effort, then she needs to find something that she can give 100% effort to. And whatever it is, I will support her every way I can.

It is amazing how smart our children make us. They have been patient and kind to dear old Dad and forgiven me of my narrow viewpoints and outdated concepts. Things such as personal responsibility, sharing, kindness, consideration and focus sometimes seem to be old concepts to some people. I have learned through my children that just because something is old does not mean it is outdated. Just think how smart I might be if I had 10 children!

THE LAMP

INDIAN ELECTRIC COOPERATIVE, INC.

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(918) 358-2514 or 1-800-482-2750

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District Meetings Set for July and August

Members in three districts will be meeting this summer to elect candidates to represent them on IEC's board of trustees.

District 3 members will meet **Thursday, July 29 at Westport Baptist Church at 7 p.m.**

The **District 6** meeting will be **Monday, July 26 at the Skedee Fire Department at 7 p.m.**

Members in **District 9** will meet **Thursday, August 5 at Woodland Elementary School in Fairfax, also at 7 p.m.**

Official notice of the meetings will be mailed to members in these districts prior to the meetings.

At the meetings members will be able to vote for the candidate of their choice, visit with co-op trustees and personnel, enjoy refreshments, get registration gifts and be eligible for a door prize.



An IEC cap and crystal vase are the registration gifts at this year's district meetings.

Co-op Accepting Bids on Storm Shelters, Car

IEC is accepting sealed bids on two new storm shelters and a slightly-used vehicle. Sealed bids will be accepted until 4 p.m. Friday, June 18. IEC reserves the right to refuse any and all bids.

Two Domes 2100 storm shelters - 8' structure of solid, reinforced fiberglass, room for eight to 10 adults, handrail, non-skid carpeting and flooring, smooth interior, overlapping door seal protects against leakage, free from mildew, rust or rot, resists chemicals, contaminants, pests and insects, maintenance free, special door-locking system - once activated, cannot be opened from outside, solar powered vent with battery backup. Successful bidder(s) will be responsible for delivery and installation.

1999 Ford Contour - white, four-door sedan with automatic transmission, power windows and locks, with less than 32,000 miles. It has been used as the cooperative's office car. It is being offered in 'as is' condition with no expressed or implied warranty.

The car and storm shelters can be seen at our Cleveland office Monday through Friday, 7:30 a.m. until 4 p.m. If you have questions, please call Les Swalley at (918) 358-2514.



RECIPE



Beef-and-Vegetable Kabobs

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|-------------------------------|--|
| 1/2 cup butter or margarine | 2 medium-size green peppers |
| 1/4 cup lemon juice | 12 mushrooms (about 1/2 lb.) |
| 3 Tbsps. chopped fresh chives | 12 cherry tomatoes |
| 1 Tbsp. Worcestershire Sauce | 6 small onions |
| 1 Tbsp. prepared mustard | 2 lbs. (1-inch thick) sirloin steak, cut into 1-inch cubes |
| 1/2 tsp. salt | |
| Dash of pepper | |

Combine butter, lemon juice, chives, Worcestershire sauce, mustard, salt and pepper in a small saucepan. Bring to a boil; reduce heat, and simmer 5 minutes. Set aside 1/2 cup sauce. Use remaining sauce for basting.

Cut green peppers into 16 (1&1/2-inch) squares. Place each vegetable on a separate (14-inch) skewer. Place beef cubes on 3 (14-inch) skewers. Cook only beef and onion kabobs over hot coals for the first 10 minutes, basting with sauce and turning often. Add green pepper kabobs to grill alongside beef and onions; brush with sauce, and cook all 10 minutes. Place mushrooms and tomato kabobs on grill with other kabobs; brush with sauce, and cook 5 minutes. Remove all kabobs from grill. Serve with reserved sauce.

YIELD: 6 servings.

NOTE: Because some vegetables take less time to grill than others, cooking each vegetable on separate skewers allows each to be grilled to the correct degree of doneness.

GPS Collectors in New Areas

Contractors working to gather information for our new mapping program are taking advantage of the warmer weather and longer days as they move into new areas of the service territory.

Four contractors will be working in the Oilton, Silver City and Olive areas, while others will be collecting data in the Wynona, Hominy, Pawhuska area. Plans call for them to be in these areas for four to six weeks.

They are visiting every utility pole on our power lines to gather information needed for our new mapping program.

The contractors will be carrying their equipment in packs on their backs and will also have co-op photo ID cards.

If you have questions about these personnel, we encourage you to ask them for their identification and then call us at (918) 358-2514 for verification.

*IEC offices will be closed
Monday, July 5 for the
Independence Day holiday.*

Why Humidity Increases Air Conditioning Costs

If you use an air conditioner to cool your home, you may recognize summer electric bills are highest when the weather is hottest. But did you know your electrical consumption is also higher when the humidity increases?

Your air conditioner works hard to cool the air in your home. If you have central air conditioning, ducts carry warm air from the house over the evaporator coil in the cooling system. If you have a window air conditioner, air flows through the grills in the front panel.

In either case, refrigerant in the evaporator coil extracts heat from the moving air. But this cool coil surface also encourages condensation to take place, as moisture from the room air reaches its

dew point. This process of condensation releases heat, which must be removed by the air conditioner. Higher humidity leads to more condensation, and more condensation produces more heat which the air conditioner has to remove. This increases your electrical costs.

If it seems odd that condensation releases heat, just think about getting out of the swimming pool and how the evaporation of water from your skin cools you off. Water condensation, on your evaporator coil or anywhere else, is just the opposite. Heat is released wherever water condenses.

You can reduce the cost of air conditioning by following these steps to reduce the humidity in your home:

- Be sure your dryer is vented to the outdoors.
- Cover pots when cooking.
- Use exhaust fans in your bathroom and kitchen.
- If you don't have exhaust fans in your bathroom and kitchen, have them installed.
- If you have a crawl space, be sure any bare dirt is covered with a plastic ground moisture barrier.

When you reduce the humidity in your home, you also reduce the possibility of having mold and mildew growth. There are a lot of a good reasons to control moisture in your home year round.

