



GENERAL  
MANAGER  
**ERIC  
HALFMANN**

## Our Strength Comes From Working Together

**COOPERATION.** As an electric cooperative, it's right in our name, and for good reason: It's vital to our success.

We know there's power in numbers, and that's exactly why Cooperative Principle No. 6, Cooperation Among Cooperatives, is so important. Co-ops serve their members best and strengthen the cooperative movement when we work together.

Karnes Electric Cooperative does that in numerous ways.

At the most basic level, electric co-ops support one another in times of crisis. When a major storm hits a nearby co-op, we offer help to restore service as quickly as possible. And we know that if we ever need help, our neighbors will be there for us.

The electric co-ops in Texas combine forces through Texas Electric Cooperatives, our statewide association, proving that when small organizations use the power of aggregation, they grow in clout, efficiency and economy.

When we work together, good things happen.

The power of numbers gives us a louder voice at the state Capitol when legislators make decisions about utilities. We also share safety and training resources and expertise through the association's Loss Control program.

We save money through our TEC membership on purchases of poles and equipment, and even the printing and production costs of this magazine, because of the economy of scale.

Nationally, we join forces with more than 900 electric cooperatives through the National Rural Electric Cooperative Association, which not only has the ears of Washington, D.C., decision-makers but also helps represent cooperative interests before regulatory bodies.

Through NRECA's Cooperative Research Network, we get information about new technologies that can help us control costs, improve productivity and deliver superior service.

Your cooperative does whatever it takes to provide you with the very best service at the lowest price possible. And when we come together with other co-ops, our message is carried far and wide to the benefit of all members. ■



BACKGROUND: MARCIN JUCHA | SHUTTERSTOCK.COM.  
DIP: IRINA ROSTOKINA | SHUTTERSTOCK.COM

### Vidalia Onion Dip

**2 large Vidalia or 1015 sweet onions, finely chopped**  
**1½ cups grated Parmesan cheese, divided use**  
**1 cup mayonnaise**  
**1 cup sour cream**  
**¼ cup fresh dill, lightly chopped (or 2½ teaspoons dried dill), divided use**  
**2 tablespoons chopped fresh parsley**  
**1 tablespoon prepared horseradish**  
**Pinch red pepper flakes**  
**Kosher salt and ground black pepper, to taste**

1. Preheat oven to 325 degrees.
2. Place onions, 1 cup Parmesan, mayonnaise, sour cream, 3 tablespoons dill (or 2 teaspoons dried), parsley, horseradish and red pepper in a mixing bowl and use a spatula to combine. Season to taste with salt and black pepper, then transfer the mixture to a deep-dish 10-inch pie dish. Sprinkle the top evenly with the remaining ½ cup of Parmesan and remaining dill.
3. Bake 40–45 minutes, until lightly browned. Serve with chips or crackers.

SERVES 4–6

 Find this and more delicious recipes online at [TexasCoopPower.com](http://TexasCoopPower.com).