

**Bryan Texas Utilities**  
205 East 28th Street  
Bryan, TX 77803

**Office Hours**

Monday - Friday, 7 am - 6 pm  
www.btutilities.com

(979) 821-5700  
UCISMan@btutilities.com

**BOARD OF DIRECTORS**

- Emanuel Glockzin, Jr., Chairman
- Carl L. Benner, Vice Chairman
- Ralph R. Davila, Secretary/Treasurer
- Art Hughes, Ex-Officio
- Mark Carrabba
- Ronnie Craig
- Hank McQuaide
- Chris Peterson

**GENERAL MANAGER**

Dan Wilkerson

**GROUP MANAGERS**

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- Gary Miller
- Kean Register
- Randy Trimble

**DIVISION MANAGERS**

- James Bodine
- Bill Bullock
- Shawndra Green
- Ken Lindberg
- Doug Lyles
- Scott Smith
- James Tanneberger

Lee R. Starr, Chief Risk Officer

**IMPORTANT NUMBERS**

- Billing/Collections/Connects  
(979) 821-5700
- Electrical Outage/Lines Down  
(979) 822-3777
- Distribution/Line Design  
(979) 821-5770



**BOARD MEETING NOTES**

The topics for the discussions held at the January 2011 BTU Board of Directors meeting were as follows:

**Financial**

Joe Hegwood, BTU Group Manager Fiscal Services, presented the financial report for November, stating that Operations and Maintenance expenses were under budget and fuel balances were over-recovered.

Mr. Hegwood also discussed the City of Bryan's policy concerning the General Fund Transfer to the City, specifically the calculation and the collection processes.

Mr. Hegwood informed the Board, that based on the proposals received, Specialized Public Finance, Inc. was recommended as the Financial Advisor for BTU. A motion was made and carried, unanimously, to recommend Specialized Public Finance, Inc. to the Bryan City Council.

**Operations**

The Board authorized a materials contract with Thomas & Betts for the steel poles for the Koppe Bridge to the Snook portion of the South Loop Project. Thomas & Betts were recommended by Black & Veatch, and the company was the lowest bidder for the project.

Randy Trimble, BTU Group Manager Transmission and Distribution, presented the outage report for December. He explained that the majority of the outages were due to weather conditions, and that one of the larger City outages was caused by animal contact.

Dan Wilkerson, BTU General Manager, stated that the AMI installation should be completed by the end of the week and, subsequently, an audit will be conducted to ensure all installed equipment is working properly.



# Bryan Texas Utilities' dansby duo to Attract Local Participants

Story by Keri Honea and Brittany Horton. Photos by Louellen S. Coker.



**D**uathletes are invited to Lake Bryan on April 28th to enjoy the natural beauty of the park and compete in Bryan Texas Utilities' fourth annual dansby duathlon (d<sup>2</sup>). Proceeds from the event will be donated to The Children's Museum of Brazos Valley.

Whether you are an experienced athlete or a novice, and if you like to run, walk or cycle, this is the race for you. This local event, better known as d<sup>2</sup>, is a great activity for people of all fitness levels. You're encouraged to go your own speed and make it a fun, fulfilling experience.

Event Race Director and BTU Key Accounts Manager, Adam Snidow, is excited that d<sup>2</sup> is a viable and challenging race for all types of people, athletic or otherwise. "It is a great opportunity for BTU to promote healthy lifestyles in the lives of Brazos Valley residents."

The founder and race director of the annual Armadillo Dash, a local College Station half-marathon and 5k, Dr. Jennifer Friedman, agrees with Adam. Jennifer is a mother of three, a gynecologist, a race director and a race competitor.

"I think it is always great to try new things and to have a goal that helps you exercise regularly," she said. "The d<sup>2</sup> does just that; it is a well organized race, and it supports local charities which is great for our community." Jennifer, who runs races for fun, has a lot of experience with this type of competition and will be lined up at the start for her second time in this year's d<sup>2</sup> race.

"I competed in the 2011 d<sup>2</sup>, and thought it was a great race," Jennifer explained. "It was a good length, had a good turn-out, and had a great level of people at different paces. The duathlon format of the race is something that I enjoy because it encompasses two types of activity." Jennifer follows a training program that includes running, bicycling and cross-training to prepare her for the d<sup>2</sup> race.

Competitions that keep the community involved and promote keeping healthy are attributes that Jennifer

enjoys. That is why she started the annual Armadillo Dash, which benefits local children's charities. To find out more information regarding the Armadillo Dash race, please visit [www.armadillo-dash.com](http://www.armadillo-dash.com).

"I view competition-type races as a source of motivation to workout," Jennifer elaborated. "I am not looking to win first place or even get a prize. I participate for the enjoyment of the sport, the motivation that other runners and athletes provide and to reach my goal."

If you are ready to also use a competition-type race as a motivational source to exercise, then the d<sup>2</sup> is a great place to start. The shotgun start on Saturday at 8:30 am will commence the 5k run/walk, followed by a 12 mile road bike ride that finishes up on the shores of Lake Bryan with another 5k run/walk. If you need to register last-minute, registration that morning will start at 7:00 am.

The competition is divided into three categories: men, women and relay. Within each category are age levels, including a collegiate level, and winners will receive cash prizes.

D<sup>2</sup> has great participant premiums and an early registration discount if you register by April 16th. Early registrants are also guaranteed a complimentary T-shirt. All participants will enjoy well-stocked aid stations, traffic control and medical aid, along with post race snacks and drinks.

Take the challenge and race d<sup>2</sup> on your own. Not a multi-sport person? We encourage single sport enthusiasts to consider partnering up for the d<sup>2</sup> relay. Give it all you've got in either running/walking or cycling and let your partner take care of the rest.

Participants of all ages are encouraged to come out, race and have a great time! For more information and to register please visit the website at [www.powerpedal.com](http://www.powerpedal.com).

We will see you out at Lake Bryan on Saturday, April 28 for the fourth annual d<sup>2</sup>!



## Training Schedule

Think you may not have enough time in your busy schedule to start training? Think again. Here is an easy to follow training schedule that will get you prepared for this year's d<sup>2</sup> in no time, by Adam Lee, lead trainer at AeroFit.

"If you want to have an advantage on your opponent, nutrition is the key," explains Adam. "Below is a basic 90 day program to help you train for the d<sup>2</sup>." You can visit [www.aerofitclubs.com](http://www.aerofitclubs.com) for more information and a nutrition program.

### Month 1 - Build Base - Train 4 days a week.

Day 1 - 20 minute run

Day 2 - Body weight workout

- 50 squats
- 25 front lunges per leg
- 25 side lunges per leg
- 50 push-ups
- 50 pull-ups or inverted rows

Day 3 - Rest and focus on nutrition

Day 4 - 25 minute bike ride

Day 5 - Core workout - repeat 3 times

- 30 seconds front plank on elbows
- 30 seconds side plank on elbow each side
- 30 seconds leg raises while laying on your back
- 30 seconds back extensions while laying on stomach
- 30 seconds mountain climbers while holding plank
- 30 seconds medicine ball slams
- 30 seconds medicine ball side slams

Day 6 - Rest and focus on nutrition

Day 7 - Rest and focus on nutrition

Repeat for four weeks and increase all your times by 10% each week.

### Month 2 - Build Strength - Train 5 days a week.

Continue adding 10% onto your run and cycling times.

Day 1 - Run

Day 2 - Dumbbell workout

2 sets of 8 repetitions (3 seconds down and 3 up)

- squats
- lunges (in all directions)
- chest press
- bend-over rows

Day 3 - Run

Day 4 - Rest and focus on nutrition

Day 5 - Bike

Day 6 - Dumbbell workout

Day 7 - Rest and focus on nutrition

Each week flip flop the runs and the bike. One week will be 2 runs and 1 bike and the next will be the opposite.

### Month 3 - Build Performance - Train 6 days a week.

Continue to add 10% onto your run and cycling times. Nutrition should be disciplined at this stage or your recovery will suffer, and that will lead to poor performance.

Day 1 - 30 minute run followed by 45 minute bike (this helps you get ready for the race and transitions)

Day 2 - Core workout from month one

Day 3 - Run

Day 4 - Rest and focus on nutrition

Day 5 - Bike

Day 6 - 45 minute bike followed by 30 minute run

Day 7 - Dumbbell workout from month two

**dansby duo**  
**Run-Bike-Run**

[www.powerpedal.com](http://www.powerpedal.com)  
**Saturday, April 28, 2012**  
**Lake Bryan, Texas**

**Early Register by April 16, 2012**

# Automated Metering Update from BTU

## Phase 1 of AMI is in Place

The first phase of the Automated Metering Infrastructure (AMI) is in place and is operating well. Over 48,000 AMI meters have been installed and are communicating readings throughout our service area. AMI meters are the basis for new technology and energy-saving options that will allow us to bring you an array of alternatives in the future. Some of the key functionality is already in place and operational. You will see and possibly already have seen the benefits of the new meters.

## Automated Readings

Monthly meter readings will now be done through the AMI meters and do not require a manual reading. Readings are fast, accurate and can be taken any time during the day, all done without disrupting your schedule. This secure technology also ensures the

most accurate bill possible, because we no longer have to estimate your bill when we can't access your meter.

## Two-Way Communication

An AMI meter is a digital meter, the same metering technology that has been used for many years, but AMI meters have the ability to communicate in two directions. In addition to receiving meter readings, BTU can send commands to the meter. The meters communicate through a secure wireless licensed channel. While they can communicate at any time of day, they are "on" or transmitting data for just milliseconds a day. Commands that can be sent to the meter include service turn-ons. If you're moving in, for example, you'll no longer need to leave your gate open, worry about pets, or wait around for a field service technician to execute a manual turn on. A meter can also be

remotely disconnected for a customer moving out.

## Restoring Outages

Another benefit to AMI meters is the ability to identify specific areas of power outages more quickly. Quickly determining the extent and nature of an outage helps BTU determine the best course of action to restore service.

## Future Opportunities

In future phases of this project, you will be able to view your daily energy usage, at your convenience, by logging in to your account on BTU's website. Knowing both how you use energy, and when, will allow you to decide what energy-saving changes you would like to make. You can always check our website for current information, and the *Texas Co-op Power* magazine will continue to provide information on when new options are available.



[www.btutilities.com/AMI](http://www.btutilities.com/AMI) | (979) 821-5700

# Easily Pay Your Utility Bill with BTU Kiosks

Story by Keri Honea.

Bryan Texas Utilities (BTU) has recently incorporated new methods that make paying your utility bill easier than ever, such as their new Interactive Voice Response (IVR) system and their automatic bank draft option. And now, BTU recently unveiled another easy way to pay your utility bill: BTU Kiosks.

With these kiosks, customers can pay all of their BTU utility payments—electric, water and waste—with either cash, checks or credit cards. Through the kiosk system, payments will be posted immediately, so there will be no stress about wondering if your bill will make it to the BTU office in time via mail delivery. All you will need when you visit the kiosk is your account number, your current BTU bill or your BTU keycard.

Customers who come in to the BTU lobby to make payments will receive a keycard (can be seen to the right) that can be used at the kiosk. To get your keycard, please visit the BTU lobby at 205 E. 28th street.



At the kiosk, scan the barcode at the bottom of your BTU bill, payment reminder or keycard which will bring up your account information immediately.

Payments can be made quickly, conveniently and securely. You will receive a receipt with details about your payment and confirmation.

Multiple locations will be coming for these kiosks. The first two will be the following:

## BTU Main Office

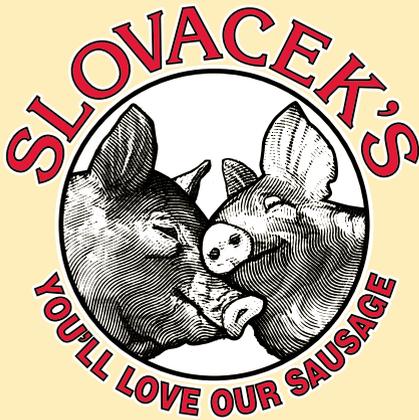
205 E. 28th Street  
Bryan, TX

## HEB

Texas Ave at Highway 21  
Bryan, TX

As more locations become available, BTU will announce them on their website at [www.btutilities.com](http://www.btutilities.com) and in the *Texas Co-op Power* magazine.





# SLOVACEK'S

## YOU'LL LOVE THEIR SAUSAGE AND THEIR COMMUNITY SPIRIT

Story by Keri Honea. Photos by Brittany Horton.

It all started in Snook, Texas when Slovacek Sausage opened its door for business in 1957 making high quality Czech style smoked sausages. Just a few years later, in need of more space, the company moved to its current site on Highway 60. Over the years, this facility has seen many expansions and lots of excitement and now houses not only their production plant but their retail market as well. The market boasts a full service meat counter, homemade kolaches, specialty entrée items and of course... lots of sausage!

While Slovacek's primarily focuses on making great sausage (and jerky!), they spend the rest of their time doing what they can to support their community, which has been loyal supporter. Slovacek's is involved with hundreds of organizations and charities across the Brazos Valley and other areas of the state, including Relay for Life teams, the local fire departments, the Brazos Valley Symphony Orchestra, Hospice Brazos Valley, Burlson and Brazos County Chambers of Commerce, the Brazos Valley Food Bank's Feast of Caring and Kolache Festival, just to name a few.

Owner Tim Rabroker explained, "Slovacek's has always believed in supporting our neighbors in any way we can. We are so pleased to be able to take such an active role in helping enhance our community and local charities."

Slovacek Sausage is also an avid supporter of Texas A&M University

(TAMU). They are the Official Sausage of TAMU Athletics and proudly support Aggie organizations and events such as Big Event, Ring Day and CARPOOL (a safe ride home organization run by Aggie students) and many others. Mr. Rabroker is class of 1982 and has eight Aggie graduates and students currently on his staff.

Most recently, Slovacek's held their First Annual Hog Splash, a round robin mud volleyball tournament, complete with mud pits on their own property. The benefit was a fundraiser for Hospice Brazos Valley, and it succeeded in raising nearly \$10,000.

"The Hog Splash was so successful and was so much fun, we're having

another fundraising tournament next year," said Christine McDonald, the Community Liaison for Brazos Valley Hospice. "Slovacek's was unbelievably accommodating for the event. Their staff helped us with everything we asked for, from adding more water to the mud pit to keeping the food and ice stocked at the concession stands."

"Most importantly, though," Ms. McDonald continued. "Slovacek's employees and volunteers from CARPOOL helped us dispel the myth that hospice is only about death and dying and show that it's really about helping everyone living their lives to the fullest at all times." The Second Annual Hog Splash will take place on August 25, 2012.





The mud volleyball tournament will host 48 teams consisting of 8-10 co-ed players. There are already 20 teams registered, most of which are returning teams. If you're interested in signing up for a team, please contact Ms. McDonald at the Brazos Valley Hospice at 979-821-2266.

The original owner of Slovacek's was John Slovacek, who started out simply making his own sausage when he had spare time. At the urging of his family, friends and fellow Snook residents, John turned his hobby into a profession and started the Slovacek's Sausage business in his hometown. The current owner, Mr. Rabroker, purchased the company in 1995. Even though Slovacek's is no longer owned and operated by the Slovacek family, the company still honors all of the traditions John Slovacek implemented from the beginning. They still make great sausages just the way John made

them, but over the last 17 years of Mr. Rabroker's ownership, they have increased their production many times over.

At the time Mr. Rabroker purchased the company, it was producing 600,000 pounds of sausage and, in 2011, Slovacek's produced over 4 million pounds and currently offers 10 flavors of sausages and summer sausages in a variety of sizes. Some are perfect for the grill, others for the party tray, while some are the perfect size to complete your next pig in the blanket.

Their distribution covers 11 states and even exports to Aruba (so if you're visiting the Caribbean, you can still enjoy some Slovacek's!). Several retail markets carry Slovacek's, including Walmart, Sam's Club and HEB. Please visit [www.slovacek.com/site/buy.php](http://www.slovacek.com/site/buy.php) for a complete list of grocery stores and markets which carry the Brazos

Valley's finest sausages. Several large distributors also offer Slovacek Sausage for wholesale distribution, such as Glazier Foods, Sysco and Ben E. Keith.

If you're a wild game hunter, Slovacek's offer complete wild game processing for your next hunt. Just drop on by the main store in Snook, and their meat processors will gladly take your game off your hands to turn it into delicious sausage, worthy of the Slovacek name.

The main store in Snook is located at 9423 Highway 60. Stop by their retail store Monday-Friday 6:00 am to 10:00 pm, Saturday 7:00 am to 10:00 pm or Sunday 8:00 am to 10:00 pm and check out all of the great foods we have to offer. Their friendly staff is ready to help you find something tasty!



# BTU Honored with Growing Green Award

Story by Keri Honea. Photos by Paul Buckner.



**B**ryan Texas Utilities (BTU) has always taken pride in providing customers with the most energy efficient measures available. Recently, BTU has included renewable energy programs in its offerings, including Solar Photovoltaic (PV) systems and Solar Thermal systems. This past fall, BTU was honored with the Growing Green Communities Award, a prestigious accolade from the Texas Engineering Extension Service and the U.S. Department of Commerce Economic Development Administration that recognizes companies which promote rural development in their communities by practicing energy conservation.

At its November conference in Austin, Growing Green Communities Award recognized two electric companies, for “best-in-class initiatives that promote renewable energy or energy efficiency, thus reducing costs to the customer, encouraging adoption of sustainable technologies and practices and creating jobs.” The winner in the Electric Cooperative class, BTU was recognized for its Green+ initiative, which provides customers rebates and other incentives

for making energy-efficient upgrades, such as tankless water heaters, efficient lighting and installing renewable energy resources, such as solar panels. BTU was also heralded for adding wind power to its utility services and installing energy-efficient generators at its main power plant.

“BTU is honored to receive the Growing Green Communities Award and looks forward to a continued thriving and long future working with our community in the areas of renewable energy and energy efficiencies,” Dan Wilkerson, BTU General Manager stated.

Allen Wood, BTU Key Accounts Manager, accepted the award for BTU and noted: “Receiving the award and meeting other people who have made

great strides toward renewable energy provided us the opportunity to share and exchange ideas and programs with companies from around the state.”

More information about the Growing Green Communities Award can be found by visiting [www.growinggreencommunities.com](http://www.growinggreencommunities.com). Anyone who would like to learn about BTU’s energy-efficient programs and discover how to participate, may visit the website at [www.btutilities.com](http://www.btutilities.com).



Allen Wood, BTU Key Accounts Manager (left) and BTU General Manager, Dan Wilkerson, pose with the 2011 Growing Green Communities Award.

