

MCMINNVILLE ELECTRIC SYSTEM ILLUMINATIONS

November/December 2025



Happy Holidays from our MES family to yours!

Happy Retirement!

We celebrate Teresa Boren's remarkable 45-year tenure with McMinnville Electric System. As she retires this month, we extend our heartfelt gratitude for her dedication and wish her all the best in this exciting new chapter.

Local Holiday Events

Flip the Switch Nov. 22nd
Small Business Saturday Nov. 29th
Christmas in the Park Dec. 2nd
Christmas Parade Dec. 6th
Second Saturday Holiday Edition Dec. 13th
Dailey & Vincent Christmas Tour, Park Theater, Dec. 16th
Tiny Tots Parade Dec. 19th
Hark at the Park Variety Show, Park Theater, Dec. 20th

Holiday Closures

Our offices will be closed on the following dates:
Thursday & Friday, Nov. 27-28th for **Thanksgiving**
Wednesday & Thursday, December 24-25th for **Christmas**
Thursday, January 1, 2026, for **New Years Day**

PAY YOUR WAY WITH MES! Available 24/7!

Prepare for Winter: TVA Cold Weather Tips

- Take advantage of sunlight when it's out there. During sunny days, open curtains to let natural sunlight warm your home and close them at night to provide an extra layer of insulation.
- Double-check that your heating vents are open and not blocked by furniture or rugs. It's a myth that closing vents will save money by not heating unused rooms. Closing vents can cause your system to overwork, causing higher energy bills and damage over time.
- Set your ceiling fans to run clockwise. This will push warm air down to where you can feel it.
- If you are baking something, leave the oven door open after you finish so all the heat escapes into the room.
- Set your thermostat as low as you can and still feel comfortable. Each degree you go down can save you as much as three percent on your energy bill!

Warmest Wishes

From the MES Kitchen



Christmas Toffee Cookies

- 1 c. butter, melted
- $\frac{1}{2}$ c. sugar
- 2 eggs, beaten
- 1 tsp. vanilla
- 2 $\frac{1}{2}$ c. self-rising flour
- 2 c. toffee bits

Mix butter, eggs, and sugar with vanilla. Fold in the flour and then add the toffee bits. Roll into balls and bake at 350 degrees for 9-12 minutes.

Did you know that you can make your Christmas cookies in your air fryer to save energy?

75% less energy!

Air Fryer Snickerdoodles

- 2 c. self-rising flour
- 1 stick butter, melted
- $\frac{3}{4}$ sugar
- 1 egg, beaten
- 1 tsp. vanilla

Coating: $\frac{1}{4}$ c. sugar & 1 tbsp. cinnamon

Mix all dry ingredients and set aside. Mix the rest of the ingredients and combine with the dry. Roll the dough into balls and coat with coating mix. Air fry at 320 degrees for 8-10 minutes and enjoy.



Company Rolls

- 1 pkg. yeast
- $\frac{1}{4}$ c. warm water
- $\frac{3}{4}$ c. milk, scalded
- $\frac{1}{4}$ c. butter
- 1 egg
- 1 tsp. salt
- $\frac{1}{4}$ c. sugar
- 3 $\frac{1}{2}$ c. self-rising flour

Melt the butter and salt in the scalded milk. Add the yeast to the warm water. Combine egg with the water and add the milk and butter. Combine with the flour. Knead 5 minutes. Let rise one hour. Roll into balls and let rise again. Bake at 350 degrees for 15 minutes. Top with butter and serve.

Sausage Balls

- 1 lb. Goolsby's Sausage (10 patties, thawed)
- 3 c. Bisquick
- $\frac{1}{2}$ c. milk

- 4 c. shredded cheddar cheese
- $\frac{1}{2}$ c. parmesan cheese
- $\frac{1}{2}$ tsp. parsley
- $\frac{1}{2}$ tsp. red pepper flakes

Mix all together and form balls by hand. Bake at 350 degrees for 25-30 minutes.



Salted Caramel Cold Foam

- 2 tbsp. caramel sauce (any brand)
- $\frac{1}{8}$ tsp. sea salt
- $\frac{1}{2}$ c. milk
- 1 tbsp. heavy whipping cream

Melt the caramel sauce in the microwave for about ten seconds. Add the sauce to the milk and cream. Add in the salt and froth for 10-15 seconds. Serve on your holiday iced coffee or hot chocolate.

Cinnamon Sugar Pecans

- 1 lb. Pecans
- 1 c. sugar
- 1 tbsp. ground cinnamon
- 2 tsp. vanilla
- 1 egg white
- $\frac{1}{2}$ tsp. salt
- 2 tsp. water

Preheat oven to 250 degrees. Line baking sheet w/ parchment. Mix sugar, cinnamon, salt in Ziploc. Whisk egg, vanilla, water w/ fork in large bowl until frothy. Add pecans to egg mixture and stir until well coated. Pour pecans into Ziploc, seal & shake until well coated. Spread onto baking sheet in one layer. Bake for 1 hour, stirring every 15 minutes.



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System
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2025 - 2028
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