

September 2019

Issue 4

Watt's Happening... at Rick Electric, Inc.

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Kindred Water Tower

Rick Electric, Inc. recently completed the new Kindred Water Tower. New power, lighting and controls are complete. In a couple weeks; after the old water tower is demolished; Rick Electric, Inc. will install a light pole that will light up the Viking Logo that is on the new tower.



Bonanzaville Carriage House

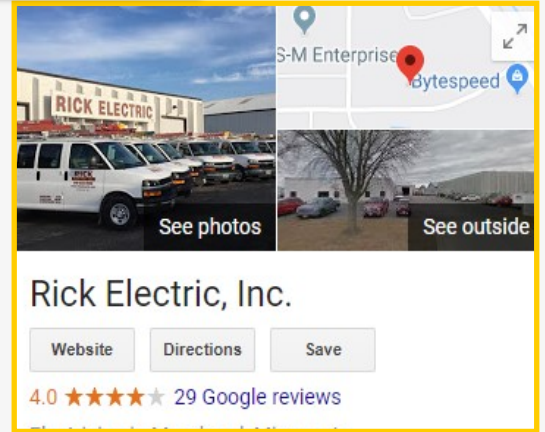
Rick Electric, Inc. is doing the electrical work for the new Carriage House at the Cass County Historical Society at the Bonanzaville Museum. The building is currently being constructed and the electrical work will begin soon.



Google Reviews for Rick Electric, Inc. are up

Since May of this year, Delaney, our marketing coordinator has been working hard on getting the Google reviews up for Rick Electric, Inc. In the beginning we were at a 2.05 out of 5.0 star rating and now we are at 4.00 out of 5.0 star rating

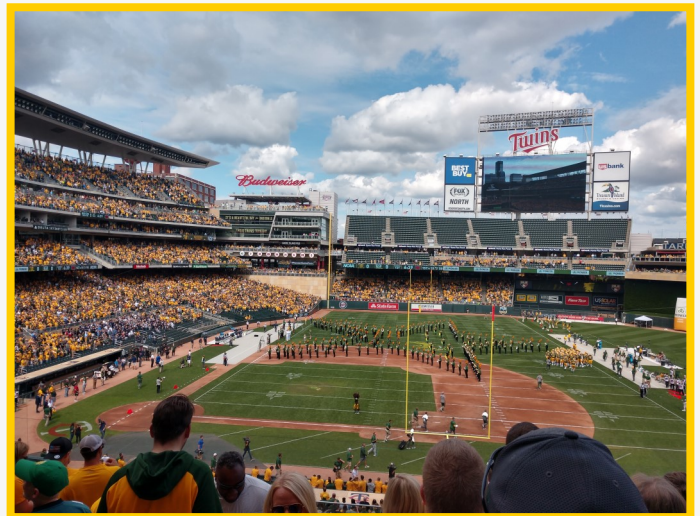
Research has shown that 90% of consumers read online reviews before visiting a business and 88% of consumers trust online reviews as much as personal recommendations.



North Dakota State Football at Target Field

North Dakota State kicked off its 2019 football season at Target Field on August 31, 2019 against Butler. 34,544 fans were in attendance.

The final score was 57-10 NDSU.



★HAPPY★
BIRTHDAY!

Craig Riveland 9/7
Ashton Carter 9/7
Tony Krupich 9/8
Chris Koppang 9/14
Delaney Rick 9/28

congrats!

Denny Rick-25 years
with Rick Electric, Inc.
9/6/1994



Get up...It's Gameday!

Impress a crowd with these fun football themed recipes!



Candied Bacon

Courtesy of Delaney Rick

Ingredients:

1 package bacon,
thick-sliced or regular
1 cup brown sugar,
light or dark
½ teaspoon cayenne
pepper (use less or
more as desired)



Directions:

1. Preheat oven to 400 degrees. Line a baking sheet with a wire cooling rack, parchment paper or aluminum foil; set aside. A broiler pan may also be used.
2. In a large bowl, mix the brown sugar and cayenne pepper until combined. Toss each slice of bacon in the mixture and then transfer to baking sheet. Sprinkle the remaining sugar mixture evenly over each slice until gone.
3. Place the bacon on the oven's center rack and bake at 400 degrees for 10 to 15 minutes, until the fat is rendered from the bacon and the sugar has melted. The bacon should be crispy-chewy, but not crunchy. After 8 minutes, check often to prevent burning. When done, remove from oven and cool until ready to serve.
4. Candied bacon can be served warm or at room temperature, and will last in the refrigerator for several days.

BBQ "Totchos"

Courtesy of Food Network

Ingredients:

One 16-ounce bag frozen
potato tots or puffs
2 cups shredded rotisserie
chicken
1/2 cup plus 2 tablespoons
BBQ sauce
1 1/2 cups shredded extra-
sharp Cheddar
2 scallions, sliced



Directions:

1. Cook the sweet potato tots according to the package instructions.
2. Preheat the broiler to high.
3. Put the cooked tots in an even layer on a parchment-lined baking sheet and sprinkle with the shredded chicken. Pour 1/2 cup BBQ sauce evenly over the top and cover with the cheese. Broil until the cheese is melted and bubbly, 3 to 4 minutes.
4. Drizzle with the remaining 2 tablespoons BBQ sauce and garnish with fresh scallions. Serve immediately.

BACK to SCHOOL



Terry McGarry's grandson's are excited to learn new things this school year!



Denny Rick's daughter is ready to face this school year with confidence!



Eric Moe's son and daughter are ready for an exciting school year!

Have a great school year!!