



Building a Resilient System Is a Cooperative Effort

HOW PEC REDUCES OUTAGES WITH STRATEGIC PLANNING

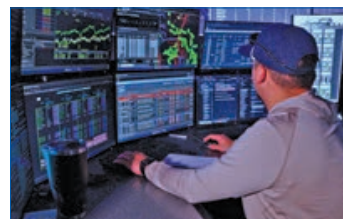
Our mission is to provide safe and reliable electric service 24/7, and fulfilling that commitment is a cooperative-wide effort.

At PEC, we believe in working both harder and smarter to serve our members. That work produces results — last year, the average outage time for PEC members was less than half that of the most recently reported Texas average!

Here's a look at a few of the ways we're building exceptional reliability.

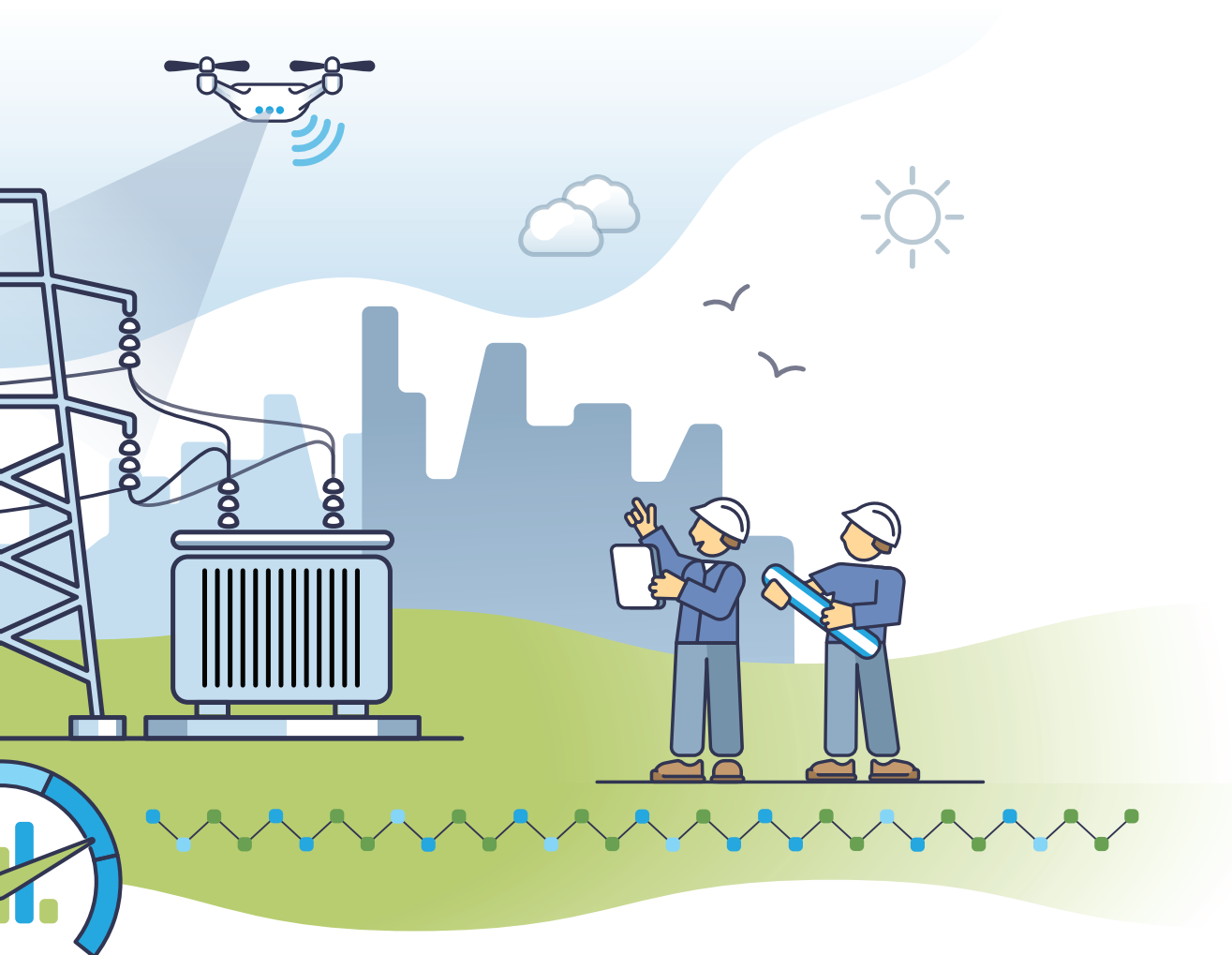
By combining good old-fashioned hard work with new technology, we're reducing outages, even during extreme weather events. Employees across departments work together to collect and share data so we can target upgrades and repairs where they are needed most.

PEC uses predictive modeling tools to forecast



where outages are likely to occur during a weather event. The same software can also specify where an issue has occurred on the system, so we can begin repairs sooner.

In addition, Advanced Metering Infrastructure



(AMI) meters can automatically notify the control center when they go out, meaning we can at times respond to an outage before it is reported by the member.



Equipment failures at substations have the potential to impact thousands of members, so our system is designed to allow us to reroute power and keep members online while repairs are made. We use infrared imaging to reveal “hot spots” and prevent equipment failures that would cause major outages.

Plus, our maintenance program is designed to allow us to service equipment without taking members offline, in some cases further reducing the time they are without power.

New technologies and analytics offer planning tools for reliability. PEC uses advanced software that allows us to build 3D models of transmission structures, place them in their exact environment, and see how they perform under various demand and weather conditions.



Data is collected and reviewed to find helpful solutions. Thanks to our information technology team, various systems can now communicate with each other, unlocking deeper analysis that is used to strengthen the system.



It’s a shared passion for results that adds up to a culture of reliability. We’re proud to serve you!



Dripping Springs Helping Hands
Recipient of a PEC Community Grant,
funded by the Power of Change.

What is the **POWER** of **CHANGE?**

Join PEC's Power of Change, and by simply rounding up your monthly electric bill, you can show your love for your neighbors and community for less than \$1 per month.

This is the Power of Change.



Educational Support

Learning opportunities in the classroom and beyond



Community Grants

Funding for the nonprofits that strengthen our communities



Member Assistance

Helping members in need pay their electric bills

It makes giving back so easy, you'll forget you're doing it.

But the people you're helping never will.



Join today at myPEC.com/change.

Change lives here.



Welcome to the Sparkling Heart of the Hill Country



**PEC'S FAMOUS HOLIDAY LIGHTS HAVE
RETURNED TO JOHNSON CITY!**

Want to bask in the magic of the season? Experience the wonder of 1.6 million sparkling lights at PEC's headquarters, located at 201 S. Ave. F in Johnson City. The lights will illuminate our beautiful oak trees — and visitors' spirits — from 6 p.m. to midnight every night from now until January 4.

Alongside the Johnson City Lights Spectacular, PEC has helped make this the twinkliest town in Texas. It's a real-life winter wonderland that has

been a PEC tradition for over 30 years. It is free and open to all, including friendly pets!

The holiday lights are our gift to you. Pay it forward by joining or donating to PEC's Power of Change today at myPEC.com/change, and you can change lives in your community.

Visit myPEC.com/holiday-lights.





Stay Safe in the Kitchen This Holiday Season

USE PEC'S TIPS WHEN COOKING YOUR HAMS, YAMS, AND DESSERTS

During the holidays, families often cook impressive spreads of hams, turkeys, delicious sides, and decadent desserts for their loved ones. It's safe to say the kitchen is bustling.

It can be easy to get tunnel vision while focusing on your feast, so don't forget about potential safety hazards while cooking. To stay vigilant, keep our tips in mind while crafting your mouthwatering masterpiece.

Don't leave the kitchen unattended

According to the U.S. Fire Administration, leaving food cooking unattended is a leading cause of kitchen fires, which tend to happen more often during the holidays. Always keep an eye on food on the stove and in the oven.

Wear your oven mitts

Don't touch those hot dishes or remove items from the oven without putting on

your oven mitts. Moving a pot off the stove with a bare hand could also lead to a severe burn. Use your stovetop's back burners to keep grease splashes and boiling liquids off your body.

Move flammable items away from heat sources

Items like potholders, oven mitts, food packaging, towels, or paper can catch fire if left near a hot stovetop, oven, or other heat source.

Teach little ones about kitchen safety

Keep curious kiddos safe by relaying these tips to them before they help out in the kitchen. Make sure you're providing careful supervision when teaching them how to cook with the stove and oven.

Visit myPEC.com/safety for more safety tips.

A SWEET, DECADENT HOLIDAY TREAT!

PEC Employee Hannah Rubio's Pecan Praline Cheesecake Bars
are PEC's Holiday Recipe Contest Winner



This year, PEC asked our employees to send in their recipes for the holiday staples they love most. The competition was stiff, but Member Relations Employee Development Specialist Hannah Rubio's Pecan Praline Cheesecake Bars emerged victorious.

Rubio's family lives near a pecan orchard next to Lake LBJ, so this recipe has been a holiday tradition in her family since she was a child.

If you're interested in making this Rubio family staple, here is what you'll need and how you'll do it!

INGREDIENTS

For the crust

- 2 cups graham cracker crumbs (or crushed pecan shortbread cookies from your local grocery store)
- 1/2 cup unsalted butter, melted
- 1/4 cup brown sugar

For the cheesecake filling

- 16 oz cream cheese, softened
- 3/4 cup sugar
- 2 large eggs
- 1 tsp vanilla extract
- 1/2 cup sour cream
- 1 tbsp flour

For the pecan praline topping

- 1/2 cup brown sugar
- 2 tbsp unsalted butter
- 1/4 cup heavy cream
- 1 cup pecans, roughly chopped
- 1 tsp vanilla extract
- Pinch of salt

INSTRUCTIONS

Prepare the crust

- Preheat oven to 325 F.
- Mix graham cracker crumbs, melted butter, and brown sugar.
- Press into a greased 9x13-inch pan. Bake 10 minutes, then cool.

Make the cheesecake filling

- Beat cream cheese and sugar until smooth.
- Add eggs one at a time, then mix in vanilla, sour cream, and flour.
- Pour over cooled crust.

Bake the cheesecake

- Bake 35-40 minutes, or until center is set. Cool to room temperature.

Make the pecan praline topping

- In a saucepan, combine brown sugar, butter, and cream.
- Bring to a boil over medium heat, stirring constantly for 2-3 minutes.
- Remove from heat and stir in pecans, vanilla, and salt.
- Spoon warm praline over cooled cheesecake.

Chill and serve

- Refrigerate at least 2 hours to set.
- Cut into squares and serve.