Power Lines REPORT

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With Elevate

January 2020



What's Next for Elevate Internet

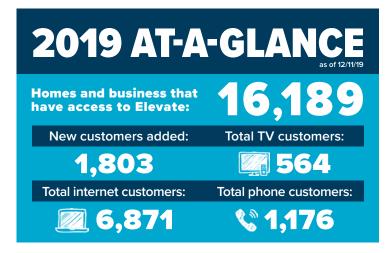
A message from Jasen Bronec, CEO

As we kick off the new year, I wanted to reflect on the monumental progress Elevate has made over that last three and a half years and announce our plans for 2020. Let's start with the exciting news first. Elevate will ramp up construction this year. We will be building our network throughout the Montrose City limits and to numerous rural grant zones across our two counties. By the end of this year, another 3,900 homes and businesses will have access to truly high-speed internet!

Grants: One of the biggest challenges we face in building a fiber internet network is cost. Fiber is expensive, and the lack of density and the rugged terrain in our rural areas only adds to that cost. This puts our more rural areas at a significant disadvantage. We're tackling this challenge head on by applying for every grant possible. We've won some and lost some. This year, we will be building four winning zones: the southeast portion of Crawford 57, portions of Delta N 175, Montrose 428 C, and an area called Fairview, which is a small area southeast of Montrose. This is all made possible by the \$6.4 million in grants we received from the state of Colorado. These grant areas will be added to our zone map soon, and you'll be able to see if you're one of the lucky ones. Get ready, because construction will kick off in our grant zones by summer!

Montrose: Thanks to a partnership with the City of Montrose, we are also able to construct Elevate's network throughout 97% of the city limits. We are currently completing our final

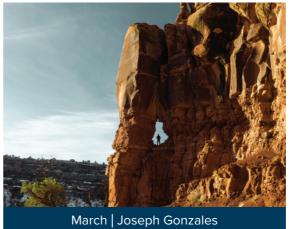
designs for construction and bidding the project. Montrose city residents who are still waiting for Elevate should see work kicking off this summer! Like with the grant zones, be on the lookout for an updated zone map on our website, and of course, keep spreading the good news to your neighbors-Elevate is coming!



To those of you who are Elevate customers, thank you. To those of you who would so love to be Elevate customers, but we're not there yet, thank you. And, to those of you who aren't quite ready to make the switch to Elevate, give us call and tell us what you need—we're listening. And to all of you, Happy New Year!



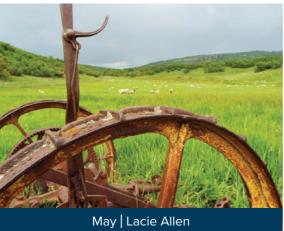






THE YEAR IN **YOUR PHOTOS**

We'd like to thank all of our members who submitted their beautiful photographs throughout 2019. We're looking forward to another year of seeing colorful Colorado through your lens.

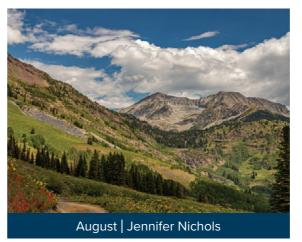




Monthly prize winner receives:

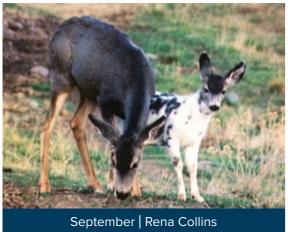
- Photo featured on DMEA and Elevate Facebook pages as cover photo.
- Artist bio pinned to the top of DMEA and Elevate's pages during the winning month.
- Photo printed on the cover of this newsletter and sent to 20,000+ members.
- Grand Prize winner for the year wins a \$500 gift certificate to B&H Photo.





Updated rules for 2020: • This year's theme is outdoor activity. Photos

- must include at least one person enjoying the great oudoors. All photos must be in Colorado and reflective of the current season.
- Winners cannot win more than two times in one calendar year.
- A full list of rules are posted monthly on our Facebook page www.facebook.com/ DeltaMontroseElectricAssociation.
- To submit your photo, visit www.elevateinternet.com/2020photocontest.











Make life easier with a SmartHub account

Compare past energy use, pay your bill, view payment and billing history, and reduce paper waste: all with the ease of SmartHub, your online DMEA account portal. Getting set up is quick and painless. Follow the steps below to create your free account.

Visit www.dmea.com and click 'View or Pay My Bill' in the upper left corner.



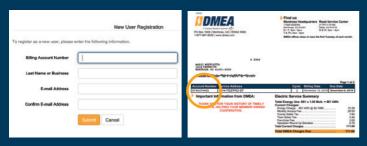
2

The DMEA SmartHub portal will appear. Click 'Sign up to access our Self Service site' on the bottom.





Enter your information. Your account number can be found on the first page of your DMEA bill.



Click 'submit' then check your email inbox for your login info.

SCAMMERS ARE OUT THERE



Improve your scam IQ and keep your information safe

We all know scammers are out there; playing the odds that someone will fall for one of their tricks. As they become more sophisticated, consumers must become more skilled at identifying and avoiding their traps.

Is it a scam?

Scammers often try to engage you by appearing to be a person or an organization you trust. Here's how you can avoid being scammed:

- Be suspicious of emails or texts on your cell phone that don't include a logo or legitimate contact information and examine the URL where the message is coming from. If you are not sure whether the contact information provided is correct, do a separate internet search to verify.
- Don't send money or give out personal information (social security number, bank information, etc.) in response to an unexpected request — whether it comes as a text, a phone call, or an email.
- Be cautious before paying for anything upfront.
 Scammers might ask you to pay in advance for things like discounts on services. They might even say you've won a prize, but first you have to pay taxes or fees.
- Be skeptical about free trial offers. Avoid making a rushed, in-the-moment decision.
- Sign up for free scam alerts from the FTC at ftc.gov/ scams. Get the latest tips and advice about scams sent right to your inbox.

As your local provider of internet, TV, and phone, Elevate cares about your online safety. If you have any questions about messages you receive from us, please contact us at customerservice@elevatefiber.com or 844-386-8744.



WHAT'S CONNECTED IN YOUR HOME?

We all use the internet differently, whether it's for homework, entertainment, or just making our lives easier. No matter how you use the internet, you need a connection that's fast and reliable.

Fast Internet | Simple TV | Reliable Home Phone

elevateinternet.com / 844-386-8744 FID@ Din





Montrose Office

11925 6300 Road Montrose, CO 81401 M, W, F; 8:00am-5:00pm T & Th; 8:00am-6:00pm

Read Office

21191 H 75 Road Delta, CO 81416 M & W; 9:00am-4:00pm

Contact Us:

1-877-687-3632 | www.dmea.com | 🚹 🕒 🧡 🎯





Your Board of Directors:

Bill Patterson, District 1 Brad Harding, District 3 Chris Hauck, District 5 Mark Eckhart, District 7 Jock Fleming, South

Kyle Martinez, District 2 Ken Watson, District 4 Damon Lockhart, District 6 Stacia Cannon, North

DMEA Board Meetings are open to all members and are generally held on the 4th Tuesday monthly beginning at 3PM with the public comment period at 5PM. Call 970-240-1212 to confirm date, time, and location.

Recipes Info:

Submit recipes, including your name, address, and phone number to:

DMEA Newsletter PO Box 910

Montrose, CO 81402 Or email your information to communications@dmea.com.

If your recipe is published, claim your prize by calling (269) 598-9386 within 60 days.

DMEA is an equal opportunity provider and employer. If you wish to file a Civil Rights program complaint of discrimination, complete the USDA Program Discrimination Complaint Form, found online at http:// www.ascr.usda.gov/complaint_filing_cust.html or at any USDA office, or call (866) 632-9992 to request the form. You may also write a letter containing all of the information requested in the form. Send your completed complaint form or letter to us by mail at U.S. Department of Agriculture, Director, Office of Adjudication, 1400 Independence Avenue, S.W. Washington, D.C. 20250-9410, by fax (202) 690-7442 or

HOME COOKING

Loaded Hummus

Rachael Routzahn, Montrose



Ingredients:

3-4 large garlic cloves

2 15 ounce cans chickpeas, drained and rinsed

1/2 cup tahini

1/4 cup fresh lemon juice

1/4-1/2 cup cold water as needed

1/2 teaspoon ground cumin

1/8 teaspoon cayenne

1/2 teaspoon kosher or Himalayan salt

1/2 cup extra virgin olive oil

Toppings:

Feta cheese crumbled
Kalamata olives, quartered
Castelvetrano olives, quartered
Diced roasted red peppers
Grape tomatoes, halved
Fresh chopped parsley
Extra virgin olive oil

Directions:

Press garlic and fry in olive oil until golden. In a food processor, add all of the ingredients except the toppings. Blend on high speed until smooth.

Spread the hummus onto a serving platter and top with your favorite toppings and a generous drizzle of extra virgin olive oil and sprinkle with salt.

Serving suggestions:

Serve with cucumbers, mini peppers, carrots, cauliflower, pita chips, and pretzels.

WE'RE IN NEED OF YOUR RECIPES!

Submit your best recipe, along with your name, address and photo of your dish, to communications@dmea.com

If we print your recipe, you win a \$25 gift card.