

December 2025
Vol. 74, No. 12

Adams Outlet

2026 YOUTH TO
WASHINGTON CONTEST

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Cake RECIPE CONTEST WINNERS

17-\$3,000
Scholarships Available

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Thank you for your generous grant for our 19th Annual “Meating the Need” community service project. With your help, this year we were able to donate 1,000 pounds of ground beef to be disbursed to families in need through the Community for Christ Assistance Center. Thank you for your generous donation!

Central Adams County
Firecrackers 4-H Club

Thank you for Adams Electric’s Penny Power Grant, which will help us purchase a new bounce house for the students who attend the Transitions School. We received your check for \$387.50, and your grant funds will help us reach our goal of purchasing a new bounce house.

Sincerely,
Barbara Baker Chapin
Director of Development
Transitions of Western Illinois

We would like to thank you for our Penny Power Grant of \$400 to help pay for our stone directory at Golden Memorial Gardens. This stone has a map of the cemetery and QR code that can be used to locate graves of loved ones at the cemetery. There is also a website that can be used for anyone who isn’t in the area. They can locate graves without going to Golden. We appreciate you helping to make this possible!

Sincerely,
Golden Memorial Gardens
Cemetery Committee

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Adams Electric Cooperative provides safe, reliable service to over 9,000 members in Adams, Brown, Schuyler, Pike, Hancock, McDonough, and Fulton counties. Adams Electric is member-owned, not-for-profit and overseen by a board of directors elected by the membership.

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Laura Bergman



Joint substation with PPI and Ameren, north of PPI's La Prairie substation

Construction Projects

by Jim Thompson PE, General Manager

Construction of the transmission line from the Ursa to Big Neck substation will be completed soon. This completion will allow Big Neck substation to be fed by the new transmission system from Ursa that ties into our existing transmission system in the western part of our service territory. This change will allow both Ursa and Big Neck substations to phase together, without having to take an outage when transferring load between the two substations. Additionally, the Cooperative underbuilt the transmission line with lower voltage distribution to enhance local reliability.

This new infrastructure will integrate with the existing transmission system at Big Neck, La Prairie, and Camden, eventually aligning substations in the western portion of our service territory and improving reliability and redundancy. At this point, the new transmission system

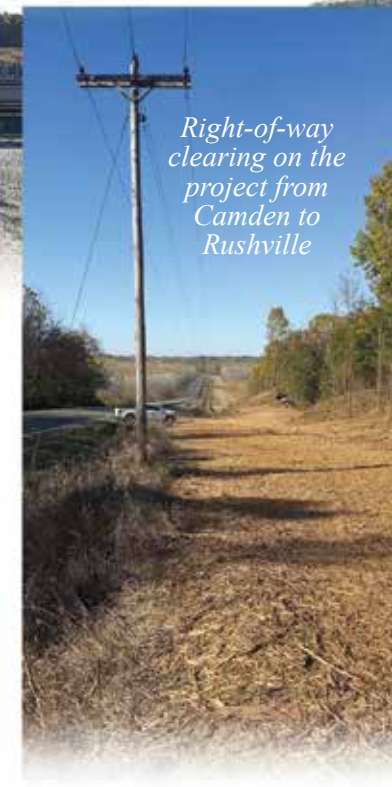
will only feed the Big Neck substation until the new joint transmission substation, in partnership with Ameren, has been completed north of our La Prairie distribution substation. This substation is currently under construction.

The projects from Camden to Rushville and Rushville to Sugar Grove have begun. The Cooperative has purchased the material for the underbuilding of these transmission lines and right-of-way clearing has started.

The ultimate objective is to establish both west and east transmission loops connecting all substations. This transmission substation will facilitate a networked transmission system serving both loops. This project will substantively enhance reliability for all members during transmission outages by providing alternative sources for re-energizing substations. Furthermore, underbuilding these lines with three-phase distribution will strengthen the backbone of our system, enabling distribution switching without necessitating member outages. Currently, restoring power during outages or performing maintenance is complicated by the distance between substations; the new lines will address these issues.



Transmission line from Ursa to Big Neck



Right-of-way clearing on the project from Camden to Rushville



Use our Member Link App
to report outages and pay your bill.
Learn more at adamselectric.coop.



17 Scholarships Available
Details on page 4!



Youth to Washington 2026
It's time to apply for Youth Tour 2026. Learn more on page 6 and at: adamselectric.coop.

17

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IN THE NEWS

Pennies Continue to Make an Impact

Nineteen Penny Power grants were awarded in October. A total of \$11,966.00 was granted to the following groups/organizations:

- \$400 - Golden Memorial Gardens; cemetery mapping project
- \$625 - Quincy Art Center; classroom table and chairs
- \$800 - Village of Clayton; appliances for shelter house
- \$750 - St. James Lutheran School PTL; replacement of water fountain
- \$600 - St. Dominic School; video production equipment
- \$665 - Quincy Montessori School; art supplies and books
- \$625 - Action Brown County; support for The Rink skating venue
- \$580 - St. Mary School; equipment for PE classes
- \$365 - Schuyler-Industry Birth to Three; age-appropriate books for young families
- \$850 - West Central IL Aging/Disability Resources Ctr.; digital poster kiosk

- \$600 - Transitions of Western IL; supplies for work with troubled youth
- \$900 - PACT for West Central IL; replacement of outdated iPads
- \$925 - Brown County Historical Society; replace the old platform in front of the Whistle Stop Depot Museum
- \$900 - Bowen Community Pool; pool equipment, games, and toys to enhance pool
- \$500 - Crossing Camp; commercial slushie machine
- \$400 - Southeastern Jr/Sr High School Library; books and updated seating in school library
- \$231 - Denman Elementary School; iPad charging docks
- \$350 - Javaux Music School; regulation and strings for small harp
- \$900 - Community for Christ Assistance Center; processing of deer donated by local hunters

Penny Power grants to date now total **\$724,173.36!**
The next deadline to apply for a Penny Power grant is January 5, 2026.

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Cake RECIPE CONTEST WINNERS



Pecan Pumpkin Upside Down Cake

Submitted by Amber Dedert

Pecan Topping:

6 Tbsp. salted butter, room temperature
1/3 cup light brown sugar,
lightly packed
1/4 cup pure maple syrup
1 tsp. vanilla extract
1/4 tsp. ground cinnamon
1 1/2 cups roughly chopped pecans

Pumpkin Cake:

1/4 cup canola oil, or any neutral oil
1/2 cup granulated sugar
1/2 cup light brown sugar,
lightly packed
2 large eggs, room temperature
1/4 cup Greek Yogurt, or sour cream
3/4 cup Libby's pumpkin puree
1/4 cup all-purpose flour,
spooned, & leveled
2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. fine sea salt
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. ginger
1/4 tsp. cloves
1/4 tsp. allspice

Preheat oven to 350 degrees. Grease and line an 8x8x3" pan. Pecan Topping: In a sauce pan, melt butter with brown sugar and maple syrup until smooth. Remove from heat; add vanilla, cinnamon, and pecans. Spread into the pan and set aside. Pumpkin Cake: In a bowl, whisk oil and sugars. Add eggs one at a time, then mix in yogurt (or sour cream) and pumpkin until smooth. Stir in flour, baking soda, salt, and spices. Spread batter over pecan topping. Bake for 40-45 minutes, until a toothpick comes out clean. Let it rest for 10 minutes, then flip onto a board. Remove parchment and score pecans for easier slicing. Cool completely before cutting.

This is a recipe for Pecan Pumpkin Upside Down Cake that I have been using for the past couple of years. It is fairly simple to make and it tastes delicious, but makes the house smell amazing! It is a perfect treat for the holidays!

Amber Dedert

Chocolate Mousse Cake

Submitted by Michelle Schrock

Cake:

2 1/4 cups flour
2 cups sugar
1/4 tsp. salt
1 tsp. baking powder
2 tsp. baking soda
1/2 cup cocoa
1 cup oil
1 cup sour cream or milk
2 eggs
1 cup strong hot coffee (or dissolve
1 Tbsp. instant coffee in hot water)

Frosting:

1 (8 oz.) pkg. cream cheese
1 (16 oz.) can chocolate frosting
1 (12 oz.) container Cool Whip
Fresh fruit (strawberries, blueberries,
blackberries, or raspberries)

Line the bottom of two 9x13 pans with wax paper and grease sides of pans. Combine dry ingredients, then add oil, sour cream, eggs, and coffee. (Note: We like to use half sour cream and half milk.) Beat together just until bubbly. Bake at 350 degrees for 20-25 minutes or until cake begins to pull away from the edge. Cool.

For frosting, beat chocolate frosting into cream cheese. Fold in Cool Whip. Spread between layers to cover sides and top. Chill. Layer fresh fruit on cake just before serving. Refrigerate any leftovers.

This cake is always a hit at family gatherings. The mild chocolate fluffy frosting and fresh berries are a delicious combo. It's also an easy fix for special birthday cakes without the fuss of decorations. The mousse-like frosting can be used generously without the sickeningly sweet taste of traditional frostings. Enjoy!

Michelle Schrock



White Wedding Cake

Submitted by Diana Ary

Cake:

1 box white cake mix, preferably
Duncan Hines Classic White
1 cup all-purpose flour
1 cup granulated white sugar
3/4 tsp. salt
1 cup sour cream
1 1/3 cups water
2 Tbsp. vegetable oil
4 egg whites
1 tsp. almond extract
1 tsp. vanilla extract

White Wedding Cake Frosting:

(Almond Buttercream Frosting)
1 cup butter (2 sticks), softened
at room temperature
1 cup solid white Crisco
3/4 cup cool water
Sprinkle of salt
1 tsp. vanilla extract
1 1/2 tsp. almond extract
2 pounds powdered sugar,
sifted for smoothness
1/4 cup heavy cream or milk
(optional and as needed
for consistency)

Preheat oven to 325 degrees. Grease and flour cake pans (two 9" rounds or one 9x13 pan). In a large mixing bowl, combine cake mix, flour, sugar, and salt until well mixed. Pour in water, sour cream, oil, almond and vanilla extracts, and egg whites. Beat on low speed for 30 seconds or until all ingredients are mixed and moistened. Continue mixing on medium speed for 4 minutes. Pour batter evenly into prepared pans. Bake for 30-35 min., or until a toothpick inserted comes out clean. Cool for 10 min. before turning out onto wire racks to cool completely. (Note: I often make this as a three-layer cake. If you're doing three layers, increase all ingredients by half for best results.)

In a large mixing bowl, beat the softened butter, water, salt, vanilla and almond extracts, with 1 lb. powdered sugar on medium speed until light and creamy (2-3 min.). Beat well. Add Crisco and beat well. Gradually add remaining powdered sugar on low speed. Scrape down sides as needed. If too thick, add cream or milk, one tablespoon at a time, until the frosting reaches your desired consistency. Beat on med.-high for 2-3 min. to make it extra light and fluffy. (Note: For a whiter frosting, use clear vanilla extract.)

I've chosen to enter one of my all-time favorite cakes in this contest. At first glance, it might seem simple – even basic – but this cake has a special place in my heart, and I absolutely love the taste. I wish I could remember exactly where or who gave me the original recipe. All I have now is a faded, barely legible recipe card that's been used more times than I can count. Despite its humble appearance, this cake never fails to impress. It tastes like something you'd get from a professional bakery.

Growing up, one of my favorite things about going to weddings was enjoying a slice of white wedding cake. But over the years, traditions have changed, and many couples now opt for other desserts. I missed that nostalgic treat, so I started making this cake at home – often for birthdays, holidays, and special gatherings. It may not be elaborate, but it's elegant in its own way. And for those of us who remember that perfect slice of wedding cake, it brings back a little bit of magic with every bite.

Diane Ary

RUNNERS-UP

Jewish Coffee Cake

Submitted by Carla O'Neil

Cake:

1 yellow cake mix
1 small package instant
vanilla pudding
4 eggs
1 cup water
1/2 cup vegetable or
canola oil
1 tsp. vanilla

Topping:

1/2 cup white or brown sugar
1/2 cup chopped walnuts
1 Tbsp. cinnamon

Mix cake mix, pudding mix, eggs, water, oil, and vanilla with mixer for 10 minutes. Grease Angel Food cake pan or 2 bread loaf pans. Pour half batter into pan, then half of topping. Swirl with knife, repeat. Bake 1 hour and 15 minutes for large cake or 45 minutes for loaf pans at 325 degrees. Super simple – enjoy!

My submission is a family favorite for several reasons. While we lived in mountainous Northern California, up in Calveras County (yes, famous for Mark Twain's frog-jumping contests still to this day at the Calveras County Fair every year...), our next door neighbor and my husband's long-time family friend shared this yummy recipe with us when she would invite us over for her traditional Japanese dinners. Her yummy moist cake was always a favorite – Jewish Coffee Cake baked with love by our Japanese friend!

Carla O'Neil



Sour Cream Apple Cake

Submitted by Kathy Kane Wilson

5 Tbsp. butter
1 cup sugar
3 eggs
2 1/4 cups flour
1 1/2 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. salt
1/2 tsp. nutmeg
1/4 tsp. cloves
1 cup sour cream
1 cup apple butter

Preheat oven to 350 degrees. Grease a 9-inch square pan.

In a large mixing bowl, cream butter; gradually add sugar and beat until light and fluffy. Add eggs, beating well after each addition. Combine flour, baking soda, cinnamon, salt, nutmeg, and cloves; add to creamed mixture alternately with sour cream. Fold in apple butter; turn into pan. Bake 40-45 minutes. Cool pan on wire rack.

This is a special recipe of mine from my maternal grandmother, Olga Schubert. She was the daughter of Austrian immigrants and grew up in a tiny hill town in West Virginia. This cake was always served on Thanksgiving. It is a recipe that has been passed down four generations. I like to make it because it is simple, moist, and quite good.

Kathy Kane Wilson

WATT'S UP? FOR KIDS

HOLIDAY FUN WORD SEARCH

Can you find all the words associated with holiday fun in the puzzle below? Use the word bank to check your work.

HAPPY HOLIDAYS FROM THE ENERGY EXPLORERS!



WORD BANK

Jingle bells Santa Claus Snowman
Candy cane Mittens Hot Chocolate

N	H	C	H	P	B	D	H	S	V	G	Z	H	T	M
A	C	C	F	Z	Z	A	T	F	N	V	D	Q	Z	Y
M	H	L	V	Y	M	J	N	P	D	E	T	V	F	S
W	P	W	H	F	W	I	H	K	S	C	T	G	B	K
O	Z	K	D	Z	L	N	O	K	K	H	Q	T	C	F
N	F	I	O	U	R	G	T	F	C	L	P	E	I	L
S	S	V	S	U	A	L	C	A	T	N	A	S	C	M
Z	C	V	P	C	E	E	H	R	P	W	U	A	Z	Z
F	C	F	J	C	H	B	O	G	C	Y	N	G	V	E
G	M	V	X	D	L	E	C	V	N	D	T	S	F	W
Y	A	X	V	N	U	L	O	H	Y	V	C	L	U	A
H	G	V	L	L	X	L	L	C	M	J	M	C	I	U
P	J	Y	F	E	R	S	A	Q	E	Y	G	H	C	A
D	W	O	R	D	T	N	T	Y	H	X	Q	L	E	S
U	W	H	R	U	E	V	E	B	Y	B	F	L	W	R

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Virginia's Filling Cake
Submitted by Denise Loos

- 1 1/2 boxes of Pillsbury white cake mix (plus ingredients for 1 1/2 boxes)
- 16 oz. pkg. frozen strawberries
- 2 1/4 cups sugar, divided
- 4 sm. containers (8 oz. ea.) Cool Whip
- 1 lb. oleo
- 2 cups milk
- 14 Tbsp. flour, divided
- 2 Tbsp. cocoa

Prepare 1 1/2 cake mixes according to directions on box. Pour into jelly roll pan. Bake according to directions on box. Remove from pan, cool. Put in freezer until frozen.

For strawberry filling, thaw strawberries and put in colander to drain, saving drained juice. Add strawberries, 4 Tbsp. flour, 1/4 cup sugar in pan. Add enough water to mix together. Then add drained juice. Cook until mixture thickens. Cool and put in refrigerator.

For icing, combine 10 Tbsp. flour, 1 cup sugar, and milk until mixed. Cook until thick, cool, and put in refrigerator.

Take frozen cake, cut in half, then split each part to make 4 layers. Take cooked strawberry mixture and add 3 1/2 containers of Cool Whip (Save other 1/2 container for chocolate filling.). Combine icing mixture with oleo and 1 cup sugar. Beat with mixer until fluffy. Take other 1/2 container of Cool Whip and mix in cocoa. Position one layer of cake, cut side up on cardboard or plate. Spread 1/2 strawberry mixture on top. Put on 2nd layer of cake, cut side up, on top of strawberry filling. Spread chocolate filling on top. Top with 3rd layer of cake, cut side up. Spread with remaining strawberry filling. Place last cake on top with cut side down. Ice with icing. Put in freezer to freeze. Serves 25.

This recipe was submitted by the daughter of Virginia Vahle. Virginia was a baker in the Payson area for many years and made this cake for many people. This cake was requested often for events and parties. This cake is absolutely delicious. This recipe is very time-consuming, but worth every second. Virginia would never share her recipe, but her daughter, Denise Loos, shared the recipe after Virginia passed in November 2020.

Adams Electric Cooperative's
Country Kitchen

Malott Texas Cake
Submitted by Bev Taylor

- 2 lg. eggs
 - 1/2 cup buttermilk
 - 1 tsp. baking soda
 - 2 cups flour
 - 2 cups sugar
 - 1/2 tsp. salt
 - 2 sticks butter
 - 4 Tbsp. cocoa
 - 1 cup water
- Frosting:**
- 1 stick butter
 - 7 Tbsp. milk
 - 4 Tbsp. cocoa
 - 1 lb. powdered sugar
 - 1 cup chopped nuts, optional

In a small bowl, mix eggs, buttermilk, and baking soda. Set aside. In a large bowl, mix flour sugar, and salt. Set aside. In a saucepan, bring to a boil butter, cocoa, and water. Remove from stove, then gradually add ingredients from small bowl. Next, gradually add ingredients from large bowl. Mix all together. Pour into ungreased sided cookie sheet. Bake in oven at 400 degrees for 20 minutes. While cake is baking, mix ingredients for frosting. Frost cake as soon as it comes out of oven. Sprinkle with nuts, if desired.

This recipe has been handed down from generations. It's delicious right down to the last crumbs. Our family calls it "Malott" Texas Cake. As we are blessed with a large family, it was always cut into smaller pieces. Years ago, my cousin shouted to the large crowd that he wanted a BIG piece NOT a Malott piece. It has been a requested dessert for years and years. We've all learned to make it.

Best Ever Pineapple Cake
Submitted by Michele Graham

- 2 eggs
 - 2 cups sugar
 - 2 1/4 cups flour
 - 1 tsp. vanilla
 - 1/2 tsp. salt
 - 2 tsp. baking soda
 - 1 large can crushed pineapple, including juice
 - 1 cup chopped pecans
- Frosting:**
- 8 oz. cream cheese
 - 1/4 stick butter
 - 1 1/2 to 2 cups powdered sugar
 - 1 tsp. vanilla
 - 1/2 cup chopped pecans

Combine all cake ingredients with wooden spoon. Bake in 9x13 pan greased and floured at 350 degrees for 40-45 minutes. Let cool. Beat first four ingredients for frosting. Frost cake and sprinkle with pecans.

This recipe was passed to me anonymously in the mail. I enjoyed it at a funeral dinner and someone heard me comment how good it was and mailed it to me! It is a very moist cake. No oil or shortening in the cake. I also make it sometimes without the frosting and just top with Cool Whip.

Find more cake recipe submissions, as well as all of our recipes on our website at:
adamselectric.coop
Next year's contest:
Pasta Main Dish
Watch for details in September 2026!



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CALENDAR OF EVENTS

Oakbrook Akers Christmas Trees, Wreaths, & Gift Shop

Nov. 28-30, Dec. 6-7, (9am-5pm), Oakbrook Akers, 2450 E. 2050th St., Camp Point. Handmade Christmas decorations, honey, jams, jellies, fudge, candles, charcuterie boards, and more. Lil Mama's Kettle cookies, hot chocolate, and kettle corn. Nov. 29 only: JKW BBQ serving lunch and walk-up Christmas mini sessions. Fresh cut Christmas trees, wreaths, and evergreen decor every weekend until supplies run out (Sat-Sun 9am-5pm, Mon-Fri after 2pm by appointment). (217) 430-7701

Thursdays with Santa

Dec. 4, 11, 18 (5-7pm), Washington Park, Quincy. Visit Santa in his specially designed and built home located in Washington Park. Check out the lights and selfie/photo opp stations.

St. Francis Holiday Bazaar

Dec. 6 (9am-2pm), St. Francis, 1721 College, Quincy. Vendors, raffles, food, and more. Free admission.

Heaven's Light: A Candlelit Christmas - Quincy Symphony Chorus Concert

Dec. 6 (2:30pm & 7:30pm), Salem Church, 9th & State. Favorite Christmas songs, handbells, harp, brass quartet. Tickets at door or ahead at either HyVee, Sturhahn Jewelers, or at: qsoa.org. (217) 222-2856

Model Railroad Open House

Dec. 6 & 7 (Sat. 12-5pm, Sun. 12-4pm), Good Samaritan Home, 2130 Harrison, Quincy. Operating layouts, displays, and information. Free event sponsored by Quincy Society of Model Engineers.

Sunday Music Series: Christmas Concert

Dec. 7 (4pm), Vermont Street Methodist Church. Free to public.

VFW Fish Fry

Dec. 7 (4-7pm), VFW Post 11041, 316 S. Main St., Palmyra, MO. Catfish fillet, VFW Spuds, baked beans, cole slaw, cornbread, dessert, & drink. Adults: \$12, children \$5. (573) 260-0915 or (573) 769-3163.

Adams County Bicentennial Speaker Series: "John Wood and His Adams County"

Dec. 10 (6:30pm), John Wood Community College Orr Auditorium. Presented by Reg Ankrom. Last of a year-long speaker series. Free and open to the public. (217) 222-1835

Ursa Christian Church Live Nativity

Dec. 14 (5-7pm), Ursa Christian Church, 202 N. Warsaw, Ursa. Experience the wonder of the first Christmas with a live reenactment of the nativity story. Afterwards, join us for soup, hotdogs, cookies, and hot chocolate. Santa is also expected to make an appearance. Free will donation accepted.

Quincy Senior High School Vespers Concert

Dec. 14 (2pm & 7pm), Quincy Senior High School Theatre. The sights and sounds of Christmas featuring the choirs, orchestra, and brass choir. Tickets at: qps.org/departments/music or call (217) 224-3774

Special Needs Bingo Night

Dec. 15 (6:30-7:30pm), Union United Methodist Church, 1101 State, Quincy. Prizes, popcorn, and fun. Free for all players. Helpers are available to assist as needed. Please join us the 3rd Mon. of each month!

Ring in the New Year @ Dick Brothers Events

Dec. 31 (7pm-1am), Dick Brothers Events, 929 York St., Quincy. Music by Noah McNally (7:30-9:30pm) & Violet Hill (10pm-1am). Snacks, drinks, and dancing. Tickets: \$15 thru Dec. 15, then \$20 after. Learn more at "Dick Brothers Events" on Facebook. (217) 242-9567

(87120-002)



Christmas Lights Crochet Pattern

from Member Pat Dopheide

(These "lights" take a little energy to create, but zero electricity!)

Light

Start with 4 sc in circle

Row 1: 4 sc around

Row 2: Inc in each stitch around

Row 3: Sc around

Row 4: (Sc in in first stitch, inc in next stitch) around

Row 5: Sc around

Row 6: Sc around

Stuff

Row 7: (Sc in first stitch, dec in next stitch) around

Row 8: (Sc in first stitch, dec in next stitch) around

Join in first stitch

Row 9: Work round in back loop only, sc around

Cut tail and pull through

Top of Light

Join green in any leftover loop from Row 9.

Row 10: Ch 1, sc in same space, sc around Cut, leaving a long tail.

Weave tail in a couple stitches, loop over finger to form loop, weave leftover tail in couple more stitches. Cut off leaving the loop formed.

String

Chain stitch and attach lights at intervals within a chain stitch where desired.

Guide: sc = single crochet, inc = increase stitch, dec = decrease stitch

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FREE

Town-wide yard sales, concerts, car shows, craft shows, parades, festivals, plays, fairs, special sporting events, benefits, activities for children, bake sales, demonstrations, or something else? Tell us about it! Space permitting.

Event Listings

Deadlines:
Jan. Events.....Dec. 1
Feb. Events.....Jan. 1
March Events.....Feb. 1
April Events.....Mar. 1
May Events.....Apr. 1
June Events.....May 1

Send event title, date(s), time(s), address, town, brief description, cost (if any), and contact phone #.

Mail to: Attn: Laura, Adams Electric, P.O. Box 247, Camp Point, IL 62320; call (800) 232-4797; email: lbergman@adamselectric.coop; or submit online at: adamselectric.coop

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FEB 20 - 22 & 26 - 28



APR 17 - 19 & 23 - 26



JUL 16 - 19 & 23 - 26



SEP 17 - 20 & 24 - 27



DEC 3 - 6 & 10 - 13

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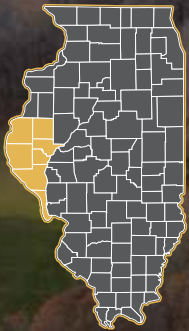
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