

# COOPERATIVE CONNECTIONS



## Wall Meats Expansion

Reviving Local  
Meatcutting in  
New Underwood  
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Cybersecurity on  
the Grid  
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# New Rates Approved Beginning June 1, 2024



**Char Hager**  
General Manager

The Northern Electric Cooperative Board of Directors approved new rates for 2024 during a special meeting held on April 8. The rate changes were approved following the completion of a cost-of-service study conducted by our external rate consulting firm.

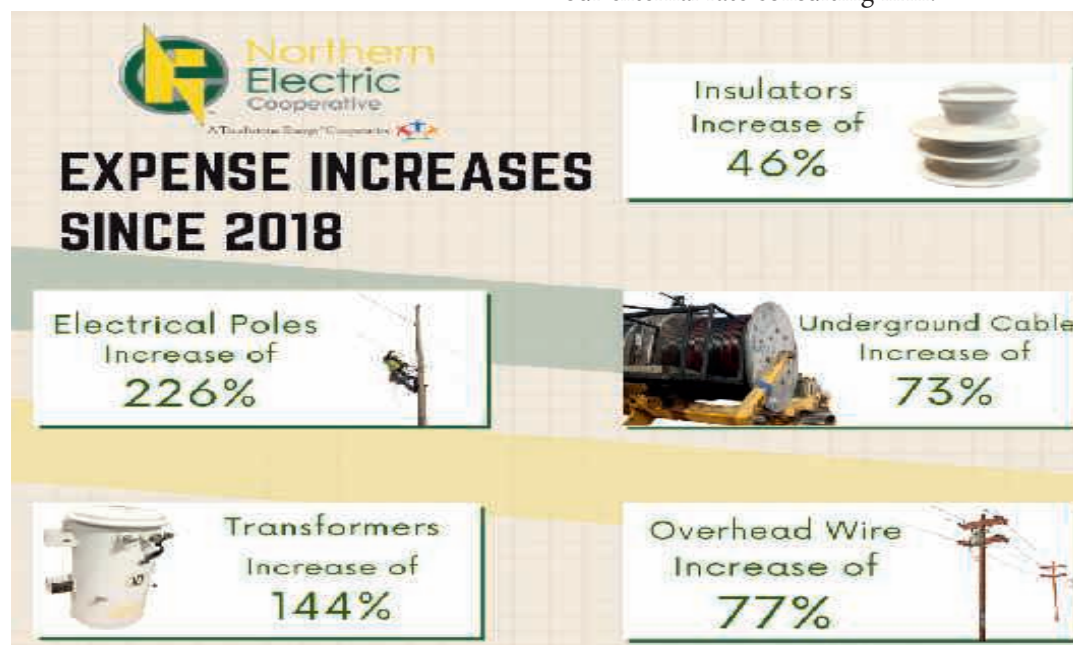
As announced in the January 2024 issue of the *Cooperative Connections*, we implemented an increase in the electric heat rate of \$.003 per kWh. That permanently brought the heat rate to \$.05 per kWh for 2024. The board also approved an interim rate increase of \$.003 per kWh for all other rates. Both increases in rates became effective on January 1, 2024. These changes were implemented in the interim to avoid a greater revenue shortfall, while careful analysis was done to determine permanent rate change.

Beginning June 1, 2024, the newly approved rates will take effect and at that time the Interim Rate Adjustment will be reduced to zero. The increase in rates was not taken lightly by the board and staff. This increase is necessary to relieve financial pressure created

by the rising costs of inputs and doing business. The cooperative has been faced with increased interest rates as well as material and equipment costs. The specific cost increases in materials and equipment have been illustrated in the current and past issues of *Cooperative Connections*. The graphic below displays a few of these specific increases.

In the coming weeks, Northern Electric will directly communicate with members via letter the specific details of the new rates with all members before they are implemented in June. While a rate change is never easy, it is necessary to ensure your cooperative meets its financial obligations every month. It is important to remember that Northern Electric is a not-for-profit cooperative and any extra revenue is returned to the membership as capital credits. I assure you that the board and staff used careful consideration before making these changes. Please, do not hesitate to contact the Northern Electric offices if you have questions about these rate changes.

The Northern Electric Cooperative Board of Directors approved new rates for 2024 during a special meeting held on April 8. The rate changes were approved following the completion of a cost-of-service study conducted by our external rate consulting firm.



Supply prices continue to fluxuate and may change from previously printed numbers.



## COOPERATIVE CONNECTIONS

## NORTHERN ELECTRIC

(USPS 396-040)

**Board President:** Nolan Wipf

### Board of Directors

Todd Hettich - Vice President  
Ron Kaaz - Secretary  
Josh Larson - Treasurer  
Fran Esser  
B.J. Hansen  
Kirk Schaunaman  
Scott Sperry  
Mike Traxinger

**CEO/General Manager:** Char Hager  
info@northernelectric.coop

**Chief Financial Officer:** Lorisa Rudolph

**Operations Manager:** Jerry Weber

**Manager of Member Services:** Russel Ulmer

**Manager of Information Technology:** Derek Gorecki

**Communications Director:** Kelly Brandlee  
kbrandlee@northernelectric.coop

**Executive Secretary:** Amy Golden

Northern Electric Cooperative Connections is the monthly publication for the members of Northern Electric Cooperative, PO Box 457, Bath, SD 57427. Families subscribe to Cooperative Connections as part of their electric cooperative membership. The purpose of Northern Electric Cooperative Connections is to provide reliable, helpful information to electric cooperative members on electric cooperative matters and better rural living.

**Subscription information:** Northern Electric Cooperative members devote 50 cents from their monthly electric payments for a subscription. Non-member subscriptions are available for \$12 annually. Periodicals postage paid at Bath, SD 57427.

Postmaster: Please send address changes to Northern Electric Cooperative Connections, PO Box 457, Bath, SD 57427; telephone (605) 225-0310; fax (605) 225-1684

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**Northern Electric  
Cooperative**  
A Touchstone Energy Cooperative

Northern Electric Cooperative's regular board meeting was held March 21, 2024, at the headquarters in Bath with all directors present. As the first order of business, the board approved the February 16, 2024, minutes, and expenditures. The board then reviewed and accepted monthly reports by management.

East River Director Kirk Schaunaman reported on actions taken by the board at the March 28, 2024, meeting. The next South Dakota Rural Electric Association (SDREA) Board Meeting will be held March 28, 2024. Directors Kirk Schaunaman, B.J. Hansen, Todd Hettich, Scott Sperry, General Manager Char Hager, and Manager of Information Technology Derek Gorecki reported on the 2024 NRECA PowerXchange/TechAdvantage held March 2-6 in Austin, TX. Directors Hansen and Schaunaman reported on the director training they attended at the PowerXchange. Director Ron Kaaz reported the South Dakota Wind Energy Annual Meeting will be held on April 12, 2024.

### MANAGER'S REPORT

General Manager Char Hager's report included the following items:

- Report on Rural Electric Development (REED) Board Meeting held on February 28, 2024.
- Report on the East River MAC Meeting held on February 28, 2024.
- Report on the Basin Electric Member

Manager Conference held on February 21- 22, 2024.

- Written Staff Reports were presented.

### BOARD REPORT

The board considered and/or acted upon the following:

- Approved the date and time of the next regular board meeting for 8:30 A.M. on Friday, April 26, 2024.
- Approved Work Order Inventories #24-02 for \$297,890.59 and #24-02MC, \$33,162.38 to be submitted to Rural Utilities Service (RUS) for reimbursement from loan funds for electric plant construction already completed.
- Approved 16 estate requests for out of order capital credit retirements totaling \$16,752.07.
- Approved new artificial intelligence IT policy.
- Approved scholarship donation for Mitchell Technical College.
- Approved resolution to intervene in the Basin Electric FERC filing of new wholesale power rates.
- Presentation of the 2024 Cost of Service Study by Power System Engineering.
- Held executive session.

Talk to your director or co-op manager if you have questions on these matters.

### FINANCIAL REPORT

	February-24	February-23
kWh Sales .....	26,698,449 kWh	28,368,984 kWh
Electric Revenues .....	\$2,456,839	\$2,402,046
Total Cost of Service .....	\$2,530,959	\$2,309,539
Operating Margins.....	-\$74,120	\$92,507
Year to Date Margins .....	-\$9,444	\$247,067

### RESIDENTIAL AVERAGE MONTHLY USAGE AND BILL

<b>FEBRUARY 2024</b> .....	2,422 kWh.....	\$233.06 .....	0.0962 per kWh
<b>FEBRUARY 2023</b> .....	3,102 kWh.....	\$264.28 .....	0.0825 per kWh

Wholesale power cost, taxes, interest, and depreciation account for 84.1% of NEC's total cost of service.

# Your Safety Matters

## Prevent home electrical fires

Eight out of 10 fire-related deaths occur at home – the place that embodies comfort and security. That's why it's important to take steps to keep everyone safe.

Faulty or deteriorating electrical cords are a top cause of fires at home. Cords that become frayed or cracked can send sparks to flammable surfaces. Check your cords to ensure that they are in good shape, and replace any that are worn.

In addition, make sure you are not overloading circuits. If you've been in your home for more than 10 years, have your circuit breaker box inspected by a licensed electrician to tighten loose connections and check for overloaded circuits.



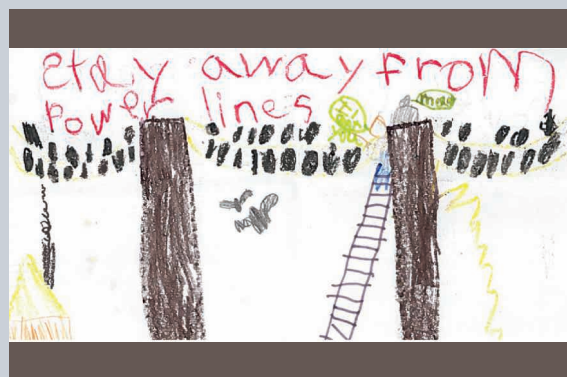
Homes with copper wiring need to be inspected every 20 years, and homes with aluminum wiring should be inspected every five years.

Check all Ground Fault Circuit Interrupter (GFCI) outlets several times each year by pushing the test/reset button to be sure they are working properly.

If breakers are continually tripping or if fuses are blowing frequently, that's a sign of potential trouble. The cause could be old wiring unable to handle the load demand of today's modern appliances. If needed, ask a licensed electrician to install additional circuits for safety.

Use surge protectors and power bars to help prevent overloading an electrical outlet, plugging no more than three cords into the strip.

May is National Electrical Safety Month. We urge you to take the time and steps needed to lower the risks of electrical fires. Keep your family safe.



### Stay Away from Power Lines

#### Weston Koistinen, Age 6

Weston Koistinen warns readers to be safe by staying away from power lines. Weston's parents are Dion and Stephanie Koistinen, members of H-D Electric Cooperative.

Kids, send your drawing with an electrical safety tip to your local electric cooperative (address found on Page 3). If your poster is published, you'll receive a prize. All entries must include your name, age, mailing address and the names of your parents. Colored drawings are encouraged.



# SUMMER CASSEROLES

## BREAKFAST CASSEROLE

### Ingredients:

1 5 oz. package croutons,  
any flavor  
2 cup sharp Cheddar cheese,  
shredded  
1 lb. sausage, fried and  
drained  
9 eggs  
1 can evaporated milk  
1 tbsp. mustard

### Method

Spray 9x13 pan with vegetable oil. Arrange croutons on bottom. Sprinkle cheese over croutons and put sausage over cheese. Combine eggs, milk and mustard. Beat to blend and pour into pan. Bake covered at 350 degrees for 45 minutes.

Janet Ochsner  
Box Elder, S.D.

## CHICKEN CASSEROLE

### Ingredients:

1 package Chicken Stove Top  
Stuffing mix  
3 cups cooked cut up  
chicken  
1 can cream of mushroom  
soup  
2/3 cup milk  
1 can cream of chicken soup  
2 eggs, beaten  
2 cups chicken broth

### Method

Grease a 9x13 pan and put 1/2 of the stuffing mix in the pan. Cover with chicken. Combine soups and milk and spoon over chicken. Spread other 1/2 of stuffing over the top. Pour 2 cups of chicken broth over all and spread with beaten eggs. Bake at 350 degrees for 1 hour.

Gail Lee  
Brookings, S.D.

## TACO CASSEROLE

### Ingredients:

1 1/2 lbs. ground beef  
1 package taco seasoning  
mix  
1 can (16 oz.) pinto beans,  
drained and rinsed  
1 can (15 oz.) tomato sauce  
1 can (11 oz.) whole kernel  
corn, drained  
1 cup shredded Cheddar  
cheese  
1 cup coarsely crushed  
tortilla chips

### Method

Preheat oven to 400°F. Brown meat in large skillet on medium-high heat. Drain fat. Stir in seasoning mix, beans, tomato sauce and corn. Bring to boil. Reduce heat to low; simmer 5 minutes. Spoon into 2-quart baking dish. Sprinkle with cheese and tortilla chips. Bake 5 to 10 minutes or until cheese is melted. Serve with assorted toppings, if desired.

McCormick

Please send your favorite recipes to your local electric cooperative (address found on Page 3). Each recipe printed will be entered into a drawing for a prize in December 2024. All entries must include your name, mailing address, phone number and cooperative name.

People • Power • Purpose



# South Dakota Rural Electric YOUTH EXCURSION

July 22-24, 2024



## Application Form

To apply for 2024 Youth Excursion, complete the form below and return it to: Northern Electric Cooperative  
The deadline to apply is May 28, 2024. If you have any questions, please call the Northern Electric Office at  
605-225-0310

### 2024 Youth Excursion Application

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

School: \_\_\_\_\_ 2024-2025 Class/Year: \_\_\_\_\_

Gender: \_\_\_\_\_ T-shirt Size: \_\_\_\_\_


### Return this information by May 28, 2024 to:

Northern Electric Cooperative, PO Box 457, Bath, SD 57427 or email [kbrandlee@northernelectric.coop](mailto:kbrandlee@northernelectric.coop)





**Northern  
Electric  
Cooperative**

A Touchstone Energy® Cooperative 

# Powering Possibilities

## 2024 Annual Meeting Tuesday, June 11

**Brown County Fairgrounds  
Odde Ice Center**

**4:00PM - 6:00PM - Activities  
6:00PM - Business Meeting**





Patsy Besson helps package fresh cuts of meat at the Wall Meat Processing plant.  
Photo Credit: Shannon Marvel

## Wall Meats Revives Local Meatcutting in South Dakota Through New Underwood Expansion

**Shannon Marvel**

shannon.marvel@sdrea.coop

A local meat processing plant is expanding its footprint in Pennington County in a way that will put more locally produced protein on dinner tables and bolster the local meat processing workforce throughout South Dakota.

The man behind this plan is local business owner Ken Charfauros, who owns Wall Meat Processing, which has locations in Wall and Rapid City.

Charfauros is currently raising funds through a capital drive campaign to finance the construction of a 30,000 square foot meat processing facility in New Underwood. The new facility will help train the next generation of meat processors through a partnership with Western Dakota Tech in Rapid City.

“We are at \$2.8 million in our drive. We also have the \$3.3 million USDA Rural Development grant, which is a meat and poultry expansion plan grant. We are about \$200,000 short of our goal,” Charfauros said.

He added that the New Underwood processing plant will also use funding from the Meat and Poultry Intermediary Lending Program (MPILP), which according to the USDA’s website “provides grant funding to intermediary lenders who finance – or plan to finance – the start-up, expansion, or operation of slaughter, or other processing of meat and poultry. The objective of the MPILP is to strengthen the financing capacity for independent meat processors, and to create a more resilient, diverse, and secure U.S. food supply chain.”

Charfauros said he’s still meeting with potential investors and has a financial team focused on creating relationships with local ag producers.

“After we get our capital drive, the plan itself will be about \$21 million,” he added. “And then we start the project. The groundbreaking is going to happen in about a year and the facility will begin operations six months after that.”

Charfauros said he expects to purchase the property to site the new plant this spring.

### Returning to a Passion

Wall Meats Processing opened for business 57 years ago, but



Charfauros took ownership over the facility in 2017. His passion for meat cutting began when he was a teenager while working for a local meat plant in Delaware.

“It was my high school job and I loved it. After I graduated high school, I felt that my country needed me, so I joined the Air Force and did 30 years. But I always missed that part of my life,” Charfauros recalled.

“A guy that taught me how to cut was like my second dad, and I always wanted to come back to it. My son had just graduated from South Dakota State University, and I had retired from the Air Force. That’s when we decided to buy a plant.”

His son manages the store in Rapid City while Ken’s three nephews help run the family’s businesses in Wall, which include Wall Meats and the Red Rock restaurant.

### Supporting Local Producers

Building the new facility has been a challenging venture that’s been years in the making.

“We started building this plan about four years ago, then COVID hit and got in our way. Then, we were lucky enough to get those grant awards last year, and ever since we have been working diligently to get the format right,” Charfauros said.

“I have drawings. I have an equipment list all put together — everything is ready to go except for this capital drive that we are undergoing.”

Charfauros said he has been meeting with both potential and locked-in investors daily over the last year to produce the required financing.

“We have met with over 600 people with 99 percent of those people being producers, because this is all for them. This plant offers them premium pricing above the market rates,” Charfauros said.

While the cattle market is high now, Charfauros remains realistic that the market can change for the worse.

While he hopes the market remains high enough for producers to survive, his partnership with producers will serve as

added security. That means the partnership must be tightknit.

He knows he cannot do it alone.

### Reviving a Dying Art

“Meat cutting is a dying art, and we teach meat processing at our store in Rapid City to bring that art back. We’re trying to fight for that industry as it is,” he said.

Three meat processing students are currently being taught at the Rapid City facility through a partnership with Western Dakota Tech, which recently began offering the two-year program.

Pam Stillman-Rokusek, director of communications and marketing at Western Dakota Tech, said three students are currently enrolled in the Meat Processing program. Of those three, two will graduate in May.

But the college is still working on more outreach.

“Enrollment has been a bit low in the program, so the plan is for a hiatus this fall. They’ll revamp the curriculum. Then, we will certainly do additional outreach. We have done advertising, gone to the schools. We have reached out to 4-H

groups and done some traveling, but we need to turn it up a notch to produce more students in the program. That is our goal,” Stillman-Rokusek said.

Despite the Meat Processing program being put on hiatus, the school will still ensure that the remaining student completes the program while actively working on developing the program and outreach methods.

“There’s such a high need for meat processors and we’re looking at different ways to fill that gap. It’s something we’re committed to doing,” she added.

The goal is to enroll at least five students in the following school years when the program restarts.

The learning center that will be built within the New Underwood facility will also teach producers, in addition to students, the art of meat cutting.

“We are trying to bring that industry back to what it should be—regionally processed protein,” Charfauros said.

“That means we must build the environment to spark that passion. In anything you do, you need to learn how to do it the right way.”



Wall Meat Processing plant, established in 1957. Photo Credit: Shannon Marvel



JUNE  
17 & 18



JOIN US ON THE VIP TOUR TO

# BASIN ELECTRIC

**Want to learn how electricity gets from the power plant to your home?**

Join us on a Northern Electric and Lake Region joint members-only tour of the Basin Electric Power Cooperative facilities in North Dakota.

**The tour is FREE for members.**

Visit the website for a complete list of tour rules and to apply.

Applications are due May 24

**APPLY ONLINE AT:**  
**NORTHERNELECTRIC.COOP/VIPTOUR**



# Morgan Sumption of Frederick and Garrett Crawford of Aberdeen Receive 2024 Co-op Scholarships



**Morgan Sumption**  
Frederick High School senior Morgan Sumption received the \$1,000 Basin Electric Scholarship.

Morgan Sumption of Frederick and Garrett Crawford of Aberdeen have been selected as the 2024 recipients of scholarships from Basin Electric Power Cooperative and Northern Electric Cooperative. Sumption has been awarded a \$1,000 scholarship from Basin Electric and Crawford is the recipient of the \$500 scholarship from Northern Electric. Both Sumption and Crawford are seniors in high school and will be continuing their education this fall.

Sumption has a 4.06 grade point average at Frederick High School. She is involved in cross country, track, volleyball, basketball, band, and color guard. Sumption is also active in FCCLA, FBLA, SADD and 4-H where she received Grand Champion Showman accolades in 2022 and 2023. Sumption received the runner up honor at the South Dakota State Snow Queen competition. Sumption volunteers at a local nursing home, cleans road ditches, and helps organize Sunday School activities at her church. "This scholarship will help to cover the cost of my tuition and allow me to reach my goals as a student with less financial stress," stated Sumption. She plans to attend Black Hills State University in the fall where she will pursue a degree in accounting with a minor in Marketing and Economics.

Garrett Crawford is a senior at Aberdeen Roncalli High School where he has a 3.54 GPA. Crawford is involved in Varsity Trap Shooting and National Honor Society. He was a Big Idea Competition Finalist and

volunteers 20 service hours each year. In addition, he holds a job at Crawford Trucks and Equipment as well as an internship at the Agtegra Innovation Center. Crawford plans to enroll at Lake Area Technical College (LATC) in the fall and pursue a degree in Agriculture Production. After graduating from LATC, Crawford plans to return to the family farm to be a fourth generation farmer. "The scholarship will help me pay for school and allow me to spend more time studying instead of having to work as much," Crawford said about being selected as the Northern Electric scholarship recipient.

All scholarship applicants submitted an essay about the challenges they believe rural electric cooperatives will face in the future. Both Sumption and Crawford wrote about electricity demand, renewable energy and population shifts. "The immediate need to switch to complete green energy is unrealistic until we find or develop a comparable, effective electricity source. In the meantime, it's important that grid systems in the coverage area have updated support to maintain the storage of past power production and aren't questioned on their reliability to support future renewable energy too," Sumption wrote in her essay. Crawford writes, "Changes in population demographics can also impact policy and regulatory decisions at the local, state, and federal levels. Rural cooperatives may need to advocate for policies that support their continued viability and ability to serve their members effectively."

Sumption and Crawford will receive their scholarships when they enroll in classes in the fall. The applications were judged by a panel of Northern Electric employees.

**More information,**  
visit: [northernelectric.coop/scholarships](https://northernelectric.coop/scholarships)



**Garrett Crawford**  
Aberdeen Central High School senior Garrett Crawford is the 2024 recipient of the Northern Electric Scholarship.



# CYBERSECURITY ON THE GRID

**Frank Turner**

frank.turner@sdrea.coop

Imagine sitting at your desk on a typical Monday morning. You have logged into your computer with coffee in hand, ready to tackle the day. But as you begin, your computer displays an ominous message: “Your files have been encrypted. Pay a ransom to regain access.” It’s not just your computer; your co-workers have received the same message. Overnight, the entire office has fallen victim

to a ransomware attack that has locked away critical data. Your office computers will remain unusable until a payment is made.

This scenario, among others, has become a primary concern for workplaces everywhere, including electric cooperatives. As a result, local co-ops are taking action in the cybersecurity space to prevent bad actors from disrupting the critical goal of delivering power that is safe, affordable and reliable to their members. Electric co-ops are focused

on enhancing cybersecurity resilience and readiness to defend against potential cyber threats.

Co-ops are routinely monitoring and managing cyber risks, working with federal and local law enforcement agencies and the North American Electric Reliability Corp. to protect critical infrastructure. By working as a network, co-ops are enhancing grid resilience, ensuring reliable electricity for their members.

According to an FBI Internet Crime Report, the U.S. reported more than \$12.5 billion in annual losses in 2023 due to cyberattacks like the one described. A significant number of these attacks target the elderly and vulnerable. When breaking down the losses by age group, individuals aged



20 to 29 accounted for \$360.7 million of the total losses, while those 60 and older incurred losses of \$3.4 billion in 2023 alone.

And it's not just about the money. These attacks also have the potential to undermine the stability of entire systems, including the electrical grid. This year, directors of the FBI, NSA, and CISA testified before Congress about Chinese Communist Party hacking groups that had gained access to the electric grid and other critical infrastructure to "wreak havoc and cause real-world harm to American citizens and communities."

"Many cyberattacks are conducted by criminals trying to steal money or collect a ransom," explains Chief Security and Compliance Officer Daniel Graham of Basin Electric Power Cooperative. "Nation-states

target electric utilities for different reasons. Some nation-states want to steal intellectual property. Others want to be able to disrupt our electric grid."

So how is it done? To execute their schemes, bad actors employ a long list of complex strategies and techniques, such as phishing, data breaches and malware to adversely impact their targets. Business email compromise, one of the most common techniques, occurs when an impostor poses as a legitimate business contact, seeking to steal sensitive information such as credit card numbers, bank account information or login credentials.

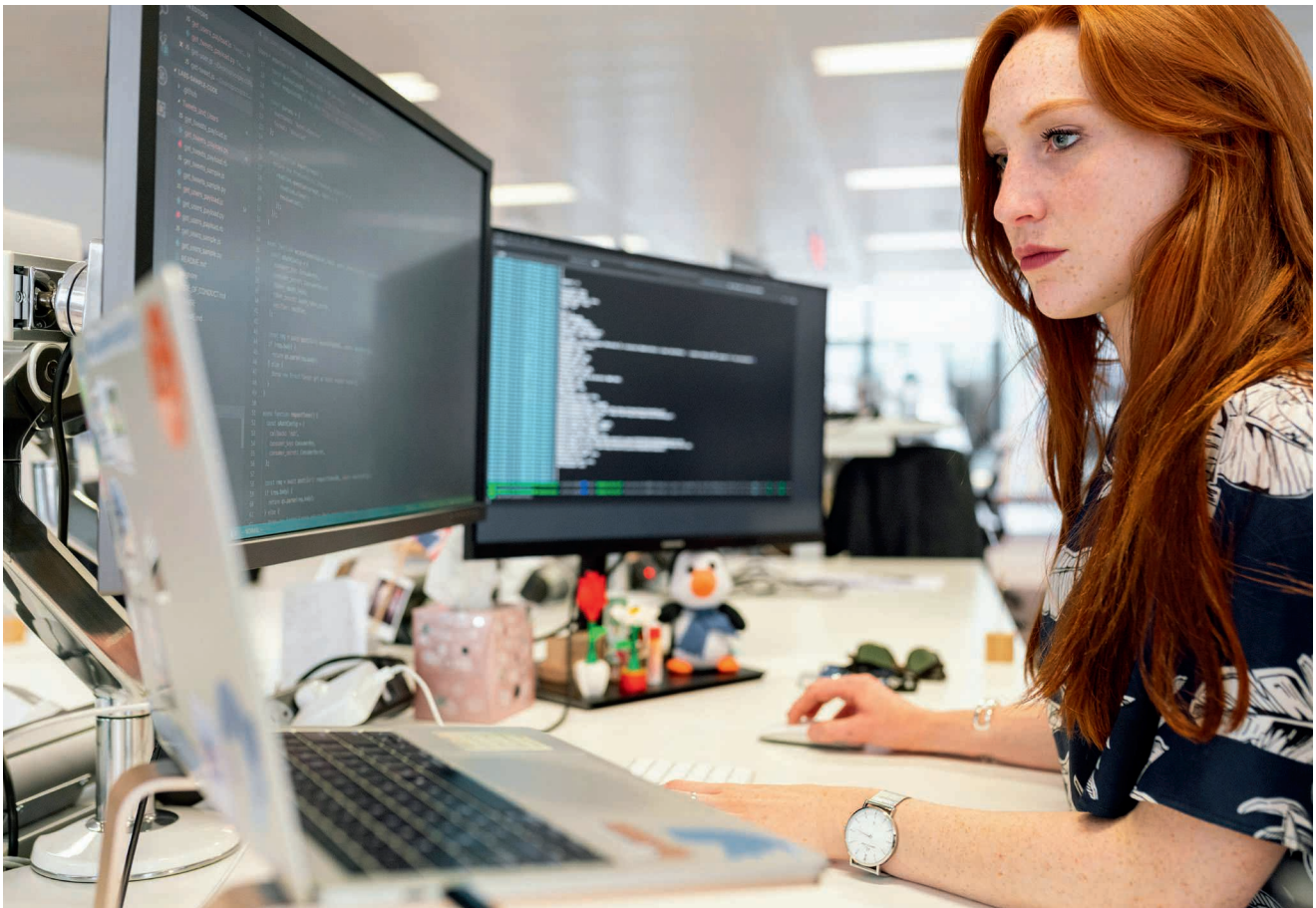
Luckily, co-ops are implementing a variety of tools, policies and training to help mitigate attacks and secure the grid. Programs like NRECA's Co-op Cyber Goals Program help co-ops build fundamental cybersecurity

measures, such as employee training, developing cyber incident response plans, and regular self-assessment. These strategies help co-ops reduce the risk of a successful cyberattack in the ongoing battle against cybercrime.

"Additionally, co-ops can conduct cybersecurity exercises to determine the effectiveness of current defenses and practice responses," Graham says.

Despite these efforts, the threat of a successful cyberattack persists, making vigilance an essential component of effective cybersecurity.

"If you see something suspicious, report it to your cooperative," explains Graham. "Electric co-ops are an essential part of our country's critical infrastructure. We can best protect our electric grid by working with each other."





# Harvesting A Home-cooked Meal

**Kelly Brandlee**

kbrandlee@northernelectric.coop

What started as a road trip to visit the Pioneer Woman's Mercantile in Oklahoma led sisters Lisa and Dana down a new career path as food truck owners. Before they changed career direction, Lisa worked in the dental field for 35 years, and Dana, a manager at Target, had been with the company for nearly 30 years.

"We tossed around this idea of a food truck for 10-plus years before we did something because we both had other careers," says Lisa. While the idea had been on both their minds for years, brainstorming

really took off on that Oklahoma road trip. "During a road trip, you have plenty of time to chat and dream. We knew we wanted a food trailer that would be easy to haul," says Dana. That's when the idea of "Hamilton," the food trailer, was born. Two weeks later, Lisa was driving around and noticed an old 1977 WW livestock trailer sitting in a friend's pasture. "We called him, and he said, 'Come and get it.' It was a rust bucket," says Dana.

On the way back from Oklahoma, signs all over led to the trailer's name and a pig-themed business name. From a song, street sign, and billboard with the name Hamilton to a small-town bar called the Tippy Pig, the naming of the trailer

and business seemed to be sent to them. "We grew up with our mom pickling everything," says Lisa. "The name Pickled Pig just came out!"

While Lisa and Dana were serious about the prospect of a food truck business, not all their family realized how serious the sisters were right away, that is, until they brought Hamilton the trailer home. It did not take long for the family to come around to the sister's way of thinking. Lisa's husband, a friend, and the sisters spent many hours giving the rusty livestock trailer new life with a complete makeover.

Lisa and Dana grew up on a farm near Clark. With their agricultural ties, the sisters focused their



first season on feeding farmers during harvest. “We wanted to do something we absolutely loved and make an impact. Growing up on a farm, we know there is a need as women who do not necessarily have the time to cook anymore because of how things have evolved and changed. Farmers are always in a hurry, especially during harvest, and we both knew this could be a way to impact our community positively,” says Dana.

“We started midway through the harvest of 2022, and it was a hit. We really try to get creative with our recipes,” says Lisa. Customers can expect a delicious home-cooked meal when they stop by the Pickled Pig. Many of the recipes served are dishes Lisa and Dana grew up on. “We have a homemade BBQ sauce that our dad used to make. We put a little twist on it and call it Axel Grease because Axel Grease was our dad’s nickname,” says Dana. Not forgetting about their mom, the sisters also have a special sauce named after her. “Our hotdogs include what we call Snoopy Sauce because Snoopy was our mom’s CB handle when our parents were farming,” says Lisa. We have incorporated many things into Pickled Pig that come from the heart and really feel homey, cozy, and comfortable,” says Dana.

During harvest, you can find the Pickled Pig at local grain elevators. The primary location the sisters frequent is the Agtegra road in Mellette, near the elevator there. During harvest, Hamilton, the trailer can be found parked in an approach. Semis will stop and pull up or give a holler out the window and say, “I need two meals. I am coming around; give me 20 minutes.” Dana and Lisa then have the meal ready to run out to the semi so they can keep moving. Dana and Lisa also take orders via text and Facebook messaging.

The spring planting season also keeps the sisters busy as they will deliver to the field and park downtown Mellette.

In addition to feeding farmers, the Pickled Pig can be found at many other events, including a local corn maze, wine walks, downtown Aberdeen events, town celebrations, rodeos, weddings, reunions, and graduations. The list of events the Pickled Pig will visit is endless.

While Lisa and Dana enjoy feeding their customers, they agree slowing down and appreciating what is around them has been the best reward to their food truck adventure. “We both feel very blessed to have come across something that allows us to live our dream and call our own time. I have eight grandchildren, and it is so great to have the flexibility to attend their events or help them with something. It has been a great lifestyle change,” says Lisa.

**“We started midway through the harvest of 2022, and it was a hit. We really try to get creative with our recipes, says Lisa. Customers can expect a delicious home-cooked meal when they stop by the Pickled Pig.”**



Sisters Dana Oye and Lisa Morgan showcase one of their homecooked meals served from their food trailer, Hamilton.



**MAY 11, 2024**  
**Cinco de Mayo Fiesta**  
 Falls Park  
 Sioux Falls, SD

To have your event listed on this page, send complete information, including date, event, place and contact to your local electric cooperative. Include your name, address and daytime telephone number. Information must be submitted at least eight weeks prior to your event. Please call ahead to confirm date, time and location of event.

**MAY 4**  
**Groton City Wide Rummage Sale**  
 Groton, SD

**MAY 11-SEPT.28**  
**Malchow Plaza Farmers Market**  
 Saturdays, 8:30 a.m.-12 p.m.  
 Main Street  
 Aberdeen, SD

**MAY 18-28**  
**Free Amish Carriage & Buggy Rides**  
 10 a.m.-4 p.m. every Saturday  
 Buggy & Ag Museums  
 Stockholm, SD

**MAY 18**  
**Prairie Partners Master Gardeners Plant Sale**  
 9 a.m.  
 Brown County Fairgrounds  
 Aberdeen, SD

**MAY 27**  
**Memorial Day Services**  
 12 p.m.  
 Groton Union Cemetary with lunch at Legion Post #391  
 Groton, SD

**JUNE 1**  
**Blessed Sacrament Pastorate-Wide Celebration**  
 3:30 p.m.  
 Aberdeen Civic Center  
 Aberdeen, SD  
 605-216-2081

**JUNE 8**  
**Grace's Gas-Guzzlers Car Show, Carnival & Silent Auction**  
 Grace Lutheran Church  
 Watertown, SD

**JUNE 9**  
**Brookings Car Show**  
 11:30 a.m.-3 p.m.  
 Pioneer Park  
 Brookings, SD

**JUNE 12-13**  
**Rangeland & Soil Days Contest**  
 Codington County Extension Building  
 Watertown, SD

**JUNE 20**  
**Prairie Partners Master Gardeners Garden Walk**  
 Aberdeen, SD

**JUNE 22-23**  
**"Our Place: 15 Years of Onaka" Photography Exhibit**  
 11 a.m.-6 p.m. Sat.  
 12-4p.m. Sunday  
 Onaka Community Hall  
 Onaka, SD

**JUNE 26-29**  
**Crystal Springs Rodeo**  
 Clear Lake, SD  
 605-874-2996

**JULY 13**  
**9th Annual Auto Value Car Show**  
 11 a.m.-4 p.m.  
 Hav-A-Rest Campground  
 Redfield, SD

**JULY 14**  
**Lion's Club Summer Fest/ Car Show**  
 9 a.m.-4 p.m.  
 Groton City Park  
 Groton, SD

**JULY 20**  
**21st Annual "On the Road to Wishes" Poker Run for Make a Wish**  
 10:30 a.m.  
 Bieglers Motors/CNS Motor Sports  
 Aberdeen, SD

**JULY 25**  
**Groton Summer Downtown Sip & Shop**  
 5-8 p.m.  
 Groton, SD

**JULY 26-28**  
**Clear Lake Days**  
 ClearLakeDays.com  
 Clear Lake, SD

**AUG. 8**  
**Family Fun Fest**  
 5:30-7:30 p.m.  
 Groton, SD

**Note: Please make sure to call ahead to verify the event is still being held.**