



Now that summer is here, it's finally time for grilling and chilling. For the chilling, there's nothing better than ice cream. We have great ice cream shops across the communities we serve (I've been to many), but sometimes it's a treat to make it yourself.

I like the ice cream makers with the freezable cylinders, and almost always have an extra cylinder in the freezer. They're compact, easy to store and easy to use – so you can make more ice cream. Double-walled easy-

to-scoop plastic ice cream containers are also handy.

There are lots of recipes, online and in cook books. It's hard to go wrong. Most recipes start with a cooked custard (lots of eggs, cream, milk and sugar), which you cool and then add a puree with whatever flavorings you like. If it tastes good while you're making it, it will taste great once it goes into the ice cream.

Here are some basic tips:

- Whatever recipe you use, you won't regret doubling it. (Keep an extra cylinder frozen and ready.)
- Whatever flavor ingredient you use, increase that too.
- Take advantage of fresh fruits when you can (berries, rhubarb, peaches, pears, pitted cherries, huckleberries), but frozen fruits work well too.
- Don't be afraid to use some different ingredients (balsamic vinegar with fresh strawberry; olive oil, broken cookies) – but give your family final sign off. (No gummy bears for me.)
- There's no such thing as too much lemon zest.
- Cook the custard until it's thick on the spatula. "Stir constantly" (put your phone down). Cool the custard completely, stirring from time-to-time – overnight is fine.
- Allow time for the finished ice cream to set up in the freezer before you serve.
- Homemade ice cream can get rock hard after a day or so in the freezer. I recommend moving it to the refrigerator 20 minutes before you serve it.

Be True



Fresh Strawberry Ice Cream

INGREDIENTS

- 1 ½ cups whole milk
- 2 ⅔ cups heavy cream
- ½ vanilla bean, split (or more, if you like)
- 8 egg yolks
- 1 ¼ cups sugar
- 1 pint juicy strawberries (or as many more as you want)

DIRECTIONS

- 1 Combine milk and cream in a large saucepan, add vanilla bean, and bring to a near boil, while stirring. Reduce heat and simmer for about five minutes.
- 2 In a medium bowl, whisk the egg yolks with one cup of sugar, until smooth.
- 3 Remove milk and cream mixture from burner and remove vanilla bean. (I scrape the seeds from the pod into the mixture.)
- 4 Whisk about one cup of milk mixture into the eggs to cure, stirring.
- 5 Pour egg mixture back into the milk and cream in the saucepan, stirring.
- 6 Return the saucepan to the burner, and cook over low heat, stirring constantly. (Put your phone back down.) Thicken. Do not boil.
- 7 Strain the mixture into a bowl, and chill well, stirring occasionally. (You can refrigerate overnight.)
- 8 Rinse and stem the strawberries, crush. (It's up to you how smooth or chunky to make it.) Stir in the remaining ¼ cup of sugar with the berries, and let sit in a cool place.

9 When you're ready, combine the custard and the berries in an ice cream maker, and churn for about half an hour (or until you can't wait any longer).

Variations

- This is a good recipe to double. Adjust the proportions of milk and cream to your taste.
- Rhubarb is a great addition at this time of year. You may need more sugar. (Anything else you like with strawberries works too – blueberries or blackberries for example.)
- Balsamic vinegar gives a combination of sweet and sour flavors, but it's not everyone's favorite flavor.

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MONTANA

Customer Contact Center 888-467-2669
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CONSTRUCTION CENTER

1-83-FOR-BUILD (1-833-672-8453)

NorthWesternEnergy.com



We are proud of the diversity in the communities we serve. To better serve the needs of some of our customers, we translate important customer information into two languages: Spanish and Karenic.

Estamos orgullosos de la diversidad en las comunidades que servimos. Para satisfacer mejor las necesidades de algunos de nuestros clientes, traducimos información importante del cliente a dos idiomas: español y karenic.

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Energy Connections Editor
11 E Park St, Butte, MT 59701
news2@northwestern.com



LOOK INSIDE FOR INFORMATION ON:

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Be vigilant of scams

Many electric and natural gas customers throughout the country are being targeted by impostor utility scams each day. NorthWestern Energy has seen an uptick recently in customers being contacted by scammers.

Remember:

- NorthWestern Energy sends multiple disconnection notices before shutting off service and offers several bill payment options. We never demand prepaid cards.
- If we need to upgrade or replace a piece of equipment, NorthWestern will contact you ahead of time. If NorthWestern Energy needs to upgrade or replace a meter, the cost of the new meter is not charged to the individual customer.
- Any over payments will be applied to your NorthWestern Energy account and used to cover future charges. When we refund a customer, we do so by mailing a check to the address on file.

In several recent scamming attempts, scammers requested customers download the Zelle or Venmo apps to process their payments. NorthWestern Energy does not accept payment through either of these apps.

Scammers are calling from local numbers and being aggressive – if the customer hangs up on them they call back multiple times.

If you're contacted by a scammer hang up and don't answer if they call back.

Customers who are not sure if a notice they receive is legitimate should call us at 800-245-6977.

You can also report a scam and learn more at NorthWesternEnergy.com/scams.



If you hit a gas line, call 911 immediately

If you hit a gas line, evacuate the area immediately, get up wind, call 911 and NorthWestern Energy.

Even minor damage to a pipeline can result in future leaks. Never bury a damaged line. Contact NorthWestern if minor damage is caused to the pipeline. We can often repair it at no cost to the customer.

Always call 811 or visit call811.com a few business days before any digging project.



We look forward to seeing you this summer

Summer is here, and we are looking forward to supporting events across our service territory this summer. Here are some upcoming events we are proud to support:

- July 4 – Huron Fireworks display at Ravine Lake
- July 4 – Fireworks display at Lake Byron
- July 17 – Huron MS Walk at Lake Byron – this event includes a 1-mile fun walk, 5K, 10K, silent auction, bean bag tournament and entertainment. Huronmssociety.com
- July 21 – Career Night at the Ball Park with the Sioux

Falls Canaries and the South Dakota Wind Energy Association. sfcanaries.com

- Aug. 10 – Huron Day of Caring with United Way Heartland Region. Liveunitedhuron.com
- Aug. 11-12 – SDSU Extension Energize Conference in Milbank – This conference focuses on exploring innovative rural communities. extension.sdstate.edu/event/energize
- Sept. 2-6 – South Dakota State Fair in Huron. sdstatefair.com

Hang out with Louie and Sniffy during summer vacation

We have lots of great kids' activities that teach electric and natural gas safety. Check it out at northwesternenergy.com/kids

