

If necessity is the mother of invention, the lack of restaurants near Chelsea L.'s home have turned her into quite a cook.

"We live kind of out in the country, so we do a lot of cooking at home," said Chelsea, manager of electric transmission planning for NorthWestern Energy

Chelsea likes to experiment with new recipes.

"I always follow a recipe at least once and then I tweak it from there," she said.

Chelsea's potato leek soup was created this way.

"It's a basic amalgamation of any leek soup recipe you would find," she said.

However, it doesn't skimp on the bacon.

"Most recipes have such an infinitesimal amount of bacon," Chelsea said.

Chelsea has been with NorthWestern for nine years. The electric transmission planning group, which Chelsea manages, makes sure our transmission system is keeping up with growth in our service area.

"We look at how the system is responding to events today and look at anticipated load growth as far out as 15 years," Chelsea said.

Chelsea's background is in engineering and mathematics, and she uses both of those skills in her current position.

"My job is varied and interesting and there are different challenges," she said. "I work with some really awesome people, and we get some really interesting projects."



Chelsea's Potato Leek Soup

INGREDIENTS:

1 pound bacon, chopped small enough to be used for garnish

48 oz chicken broth

1 bay leaf

1 sprig of thyme (optional)

6-7 Yukon gold potatoes (the smallish ones), diced

3 leeks, diced (quarter the white part of the leek lengthwise, and cut small)

DIRECTIONS:

▶ Place potatoes, broth, bay leaf and sprig of thyme in a pot. Bring to a gentle boil.

In a separate cooking pot, cook the bacon until it is crispy.

3Set the bacon aside and drain out the bacon grease, reserving a generous tablespoon of grease. The bacon itself will be used as a garnish.

4 In the pot that you cooked the bacon (that's now basically empty except for those delicious brown bits leftover from cooking the bacon), put in the leeks and the generous tablespoon of bacon grease and cook on medium-low for about 7-9 minutes, or until the leeks are soft and pungent, but not mushy.

When the potatoes are done (about the same time that Othe leeks will be done), remove the bay leaf and thyme (if used), and remove about half of the cooked potatoes. Dump the remaining potatoes and chicken broth into the pot that's been cooking the leeks.

6In a blender, puree the potato/leek/chicken broth to achieve the consistency you desire. (For thinner soup, reserve more potatoes. For thicker soup, blend in more potatoes.)

7Add in the reserved potatoes and season with salt and pepper to taste

OServe with the crispy bacon as a garnish. Enjoy!!

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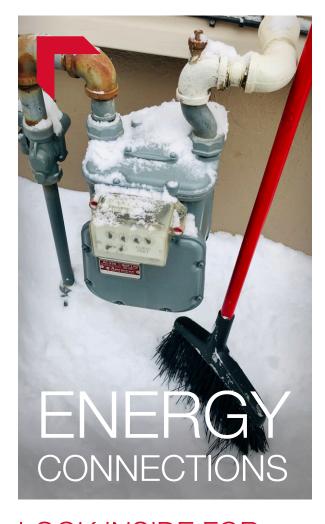
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Estamos orgullosos de la diversidad en las comunidades que servimos. Para satisfacer mejor las necesidades de algunos de nuestros clientes, traducimos información importante del cliente a dos idiomas: español y karen.

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Recognizing a gas pipeline leak

Call 911, if you notice any of these signs of a pipeline leak:

- An unusual blowing or hissing sound coming from the ground.
- Dirt or dust blowing from a hole in the ground.
- Bubbling ponds.
- Dead or discolored vegetation in an otherwise green area near a pipeline right of way.
- A fire close to a buried pipeline.

What to do if you smell natural gas

NorthWestern Energy makes it easy for you to detect natural gas leaks by adding an unpleasant rotten egg or skunk-like smell to natural gas.

If you smell this odor:

- · Leave the area immediately.
- Do not use phones, matches, light switches or anything else that could trigger the ignition of the gas.
- When at a safe distance, call 911.

Prevent carbon monoxide exposure

Natural gas isn't poisonous, but like other fuels, it produces carbon monoxide (CO) as it burns. Carbon monoxide must be vented properly to prevent CO poisoning.

- Have your heating system, water heater and any other gas appliance serviced every year.
- Install a CO detector in your home. If the detector sounds leave your home immediately and call 911.
- Seek prompt medical help if you suspect CO poisoning and are feeling dizzy, light-headed, or nauseated.