

LIVE WIRE

THE ILLUMINATING COMPANY ALUMNI CLUB NEWSLETTER

Volume 28, January 2019 — Final Issue



Human Resources Service Center 1-800-543-4654

The Human Resources Service Center (HRSC) is there to help you with:

- Address changes
- Marital status changes
- Dependent changes
- Beneficiary changes
- Direct deposit
- Request for forms
- Death notification
- Pension checks and related tax forms
- Deductions, including benefits, W-4, state tax
- Pension plan provisions
- Benefits plans—enrollment and forms request

Hours are 7:00 a.m. through 5:00 p.m., Monday through Friday. Please have your Social Security number available when you call.

After business hours or during high-volume calling periods, you may leave a message on the HRSC voicemail and a Human Resources service assistant will call you back—usually within 24 hours.

**SAVINGS PLAN/PENSION
FIDELITY INVESTMENTS
1-800-982-3451**

Recent Retirees

Dolores Adler	Ronald Myers
Darnell Allen	Dennis Neal
James Amundsen	William Nielsen
Faye Basen	Victoria Nofziger
Timothy Bennett	Brian Orians
Michael Borrell	George Ortopan
David Bort	Steven Padden
William Boyd	James Pavlik
Michael Boyle	Kenneth Peffer
John Chmura	David Rapose
Glen Collins	Janice Reed
Lee Drowlette	Karen Reese
William Dwyer	Laurel Renninger
Kevin England	Raymond Ressler
Ronald Ensell	Thomas Riley
Charles Erlenmeyer	Christopher Santho
Allan Fertig	Brian Scalley
Martin Fox	Todd Schneider
Barbara Frastaci	Frank Simna
David Grebe	James Smoot
Cathy Hayes	Nadine Stith
Todd Henderson	Michael Tascar
Debbie Hill	Judith Taylor
James Hirsch	Randolph Terrell
Christopher Holp	Eula Tucker
Joseph Janowitz	Debra Varner
Michael Jirousek	Robert Varner
Gene Kleckner	Gary Warner
Joseph Kotar	Thomas Edw Wehn
William Kutrubs	Gregory Werner
Christopher Lancki	Gregory Wesley
Leonard Lee	Jean Williams
Richard Mahon	Lynn Wrightnour
Theresa McDade	David Zeigler
William Meador	David Zrubek

LIVE WIRE Retiree Newsletter FINAL ISSUE

Many special thanks go out to those of you who provided articles, stories, funnies and photos for inclusion in the *Live Wire* over the years. I know I won't remember everyone—but THANK YOU to Bill Addison, Cora DeCapite, Don & Pam Haluska, Gertrude Karafa, Hal Lammel, Tom & Terry Oleksiak (posthumously), Will Ossman, Mike Patena, Loretto Pestro, Vaughn Reese, Jerry Western, and anyone else I may have missed.

It has been a pleasure ~ Chris Rosenberger, Editor

Death Notices

Kathleen McDonald	Comm. Affairs	2/22/18
Richard Glavan	N. Meter Svcs	5/29/18
Elizabeth Cousino	Davis-Besse	9/05/18
Gary Siegel	Euclid Svc Ctr	9/18/18
Robert Wallace	Avon Lake Plt	10/05/18
Beatrice Yohn	Avon Lake Plt	10/09/18
Robert Ferguson	Brooklyn Svc Ctr	10/11/18
Barbara King	Avon Lake Plt	10/28/18
Donna Mercier	Davis-Besse	10/29/18
David Reyes	Perry	11/06/18
Richard Capan	Sales Support	11/11/18
Thomas Csepegi	Production Svcs	11/13/18
Richard Hakaim	Eng Technology	11/17/18
Andrew Hanis	Power Acctg	11/21/18
David Carlson	Euclid Svc Ctr	11/23/18
Gail Arrington	Gen'l Acctg	12/01/18
Wilbur Brewer Jr.	Rates	12/03/18
Thomas Oleksiak Sr.	Miles Svc Ctr	12/04/18
Carl Eppich	Plan & Dev	12/11/18
Jerry McKinley	Strongsville SC	12/13/18

Winter Car Kit

According to the Department of Transportation, every vehicle should contain at least the following items during the winter season:

- Flashlight
- First-aid kit
- Cellphone charger
- Boots and gloves
- Ice scraper
- Jumper cables
- Bottled water
- Blankets
- Flares

Retiree Website

**What can you find at
www.FEretirees.com?**

Have you checked out the new retiree website yet?
On this site, you can find:

- Selected recent company news articles.
- A list of recent retirees, updated quarterly.
- Links to useful resources such as the 401(k) savings and pension plan websites; Human Resources Service Center contact information; and frequently asked retiree questions and answers.
- Access to Smartmart™ by FirstEnergy e-commerce website; FirstEnergy merchandise online store; and Perkspot.com special discounts.
- A Contact Us page to ask questions, offer comments, and update email contact information.
- A “CONNECTIONS” tab where you can connect with other Company retirees or even set up your own group.

NOTE: The Governance Committee for the website has discussed proposals to post death notifications, however, there are always concerns over privacy issues—some wouldn't mind, while others may have strong wishes against it.

In order to respect the privacy of retirees and their family members, FirstEnergy will not provide recent death notices through this retiree website.



CHANGE OF ADDRESS REQUEST FOR FORMER EMPLOYEES

I hereby request that you change my mailing address. I understand that this request only changes my home address. Please **CIRCLE** Pension, Savings or both:

PENSION

SAVINGS

EFFECTIVE DATE: _____

NAME: _____ SOCIAL SECURITY NO.: _____

OLD ADDRESS: _____

CITY: _____ STATE: _____ ZIP: _____

NEW ADDRESS: _____

CITY: _____ STATE: _____ ZIP: _____

NEW PHONE NO.: _____

This new address is to remain in effect until my written authorization of another change is received in the Human Resources Department, Employee Benefits Section, FirstEnergy Corp.

SIGNATURE: _____ DATE: _____

RETURN TO: **FirstEnergy Corp.
Human Resources Dept.
Employee Benefits Section
2800 Pottsville Pike
Reading, PA 19612-6001**

The Incredible Egg *by Gertrude A. Karafa*

Winter seems like the perfect time to reflect on food choices. When the temperature drops, why not look for some tasty, comforting dishes to make? I always try to have eggs in my refrigerator. Eggs can be thought of as both awesome and useful, as they are flavorful and are used in many ways. They are an excellent source of protein and have so many nutrients, we might think of them as a perfect food. Eggs are one of our best bargains among high quality protein foods.

There are a variety of ways to cook eggs. I like to make scrambled eggs with mushrooms, onions, and green peppers. Some like to add diced or shredded cheese, such as cheddar or mozzarella, to their scrambled eggs. I enjoy eating a hard-boiled egg every so often, but mostly I use them for making potato salad. Potato salad may seem like a summer dish, but I like to eat it in winter also. I also like to mix eggs with flour and make

dumplings to put in soup. There are several different recipes for making egg dumplings. I vary the way I make them. Sometimes it is fun to experiment with recipes and make up our own ingredients. Usually I use egg, flour, baking powder and milk. Sometimes I just use egg and flour. One recipe I saw used water instead of milk. Another used chicken broth instead of milk.

Another tasty way to serve an egg meal is to put a fried egg on some creamy grits. Grits are coarsely ground corn and I cook them until they are nice and creamy. This grit-egg meal can be made even more satisfying by serving with some bacon and toast.

Mix up some eggs and milk, soak some bread in it and fry and you have delicious French toast. Here is a chance to get creative. Use half-n-half instead of milk, add a little sugar, cinnamon, and nutmeg to the mix for a slightly different taste. Usually I use plain white bread, but why not use some challah bread for a special taste? Challah is an egg bread that is rich and slightly sweet. It is supposed

to be easy to make and could perhaps be a nice project on a winter day. If you want to make this be sure to also add yeast and flour to your shopping list. A roast beef sandwich made with challah bread is delicious. Also you can simply pop a few slices of this egg bread in your toaster for a special tasty toast.

Eggs are also used as a binder. When making meat balls or stuffed peppers, I always add eggs to the ground meat mixture. And I always add eggs to chicken or turkey stuffing.

Ever find blood spots in the yolk? This does not seem very appetizing to me so I quickly remove them with the tip of a knife or a spoon and I don't like to look at them. I am tempted to throw the egg away, but I don't since I know the egg is fit to eat. Blood spots do not mean the egg has been fertilized. They are caused by ruptured blood vessels on the yolk's surface. They are not harmful and are visible in only very fresh eggs. Consumers don't usually see eggs with these imperfections as egg producers have methods of detecting their presence. Once in awhile, however, we may get that "imperfect" egg.

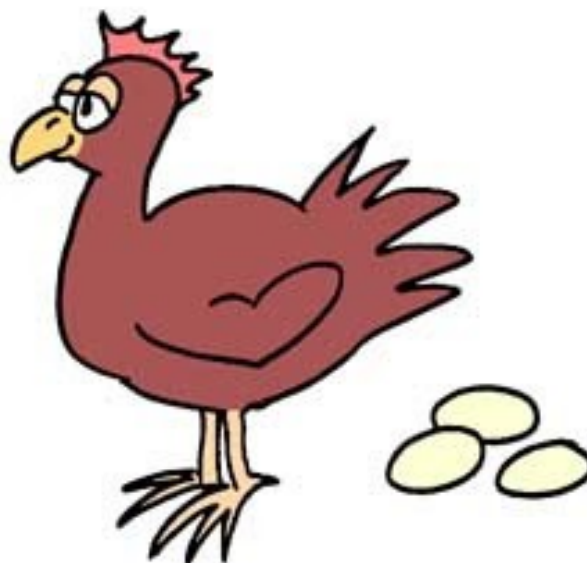
Growing up on a farm, we sold eggs. They were white eggs. People refused to buy brown eggs. The last time I was buying eggs, another person was carefully checking out all the eggs. A dozen brown eggs ended up in her shopping cart. White eggs ended up in my shopping cart, perhaps out of habit. That is what I have always used since my girlhood days of growing up on a farm.

There is no difference in nutritional value, flavor, or quality between a white egg and a brown egg. The breed of the chicken determines how the egg looks. On the farm we had white Leghorns for laying eggs. They had white feathers and white ear lobes and laid white eggs. Leghorns are a fast growing chicken and mature quickly. They are prolific egg layers, but are not good for meat production. Breeds such as Rhode Island Red have red feathers and red ear lobes and lay brown eggs. The Rhode Island Red is the official state bird of Rhode Island. Ever notice a difference in the color of the egg yolk? Diet is responsible. If the chickens are fed a diet high in corn the egg yolks will be very yellow.

When purchasing eggs we want to make sure there are no cracked eggs in the carton. We also have a choice as to what size egg to buy. This is important if using eggs in a recipe. A large egg is probably what is used in most recipes. If we were to use small eggs in a recipe, for instance, we might have to make an adjustment in the number of eggs to use. There are conversion charts on the internet to show how to make the adjustments. It is a good idea to keep eggs refrigerated in the carton they come in. Egg shells are porous and so eggs may absorb odors from other foods. You won't want to store them with apples, onions, fish, or garlic.

Ever wonder about turkey eggs? Their eggs are not easily available since turkeys are mostly used for their meat. Their eggs are kept for hatching. Turkey eggs and hen eggs taste about the same. Turkey eggs are good for use in baking recipes. Turkeys lay fewer eggs than chickens, so if you do find them, they are probably expensive. A turkey egg is about thirty to fifty percent larger than a chicken egg.

Here are some sayings regarding eggs and chickens. Don't put all your eggs in one basket. Bad egg. You have to break some eggs to make an omelet. Don't count your chickens before they're hatched. To chicken out. Chicken feed (a small amount of money). Something to crow about. Rule the roost. Egg on your face. Nest egg. Walk on egg shells. Egg someone on. Eggs and oaths are soon broken.



Outer Banks

By Hal Lammel

We made arrangements to rent a house on the Outer Banks in North Carolina one summer with numerous bedrooms and enough space for 12 people. You would think that number alone would lead to difficulties, but looking back on it the only problem I had was that someone kept turning the air conditioner on when I wanted to enjoy the ocean breeze.

We went in late May before the summer vacationers showed up and were taken to a house right on the ocean. When I say right on, I mean twenty yards from the crashing waves. It was great; we slept with the windows open enjoying the roar of the breakers and the occasional sound of a ship's horn. In the morning, the dolphins came within twenty feet of shore to feed. We looked forward to that every day. At first we thought it was sharks because we saw the fins sticking out of the water, but my friend Rick just laughed and told me it was just "Flipper," referring to some friendly dolphin. Lest you think there were no sharks, a few years after our visit a tourist was attacked in three feet of water and bled to death.

There is something serene about being near water; a certain tranquil feeling pervades all that is exposed to it. With offshore and onshore breezes, it never gets too hot. And if you can avoid the hurricane season, it seems an idyllic place to live. Every morning we walked to the Hideaway, the only restaurant within miles that served breakfast, and then the rest of the day was ours. We swam, strolled on the beach, and when the sun and wind wore us out, we worked on the giant puzzle that Barb had provided for us all.

There ain't a whole lot else to do there except beachcombing and fishing, and if there ever was a fishing capital of the world, this was it. These huge Suburban and other four-wheel drive vehicles had these fishing poles mounted on holders on their front bumpers and when they headed for the beach, you better get out of the way before a hook comes loose and is embedded in you. A Swedish fella told me: "By golly, they drag you to the

ocean and before you get the hook out they cast you out to sea for some fish to eat!"

The day came to go fishing and very early, around five in the morning, we boarded Captain Mike's boat *The Hatteras Blue*. Mike had a first mate named Hunt. I asked Hunt how long he'd been doing this and he replied, not counting today, a week. That's not a lot of experience, as I later found out, for a first mate whose primary job was to bait hooks and keep the customers happy.

The morning was foggy and we almost crashed into the ferry boat to Roanoke Island. It was just sitting there waiting for the sun to come out and burn the fog off. Without the ferry moving, the inlet of the bay was blocked and we were wasting time; the fish were getting away. Captain Mike was not a patient man as I soon found out. There were a dozen fishing boats waiting to hit the open sea and to them wasted time was wasted money. Mike once or twice asked on the radio what the status was and then he announced "I'm heading out; you'll can follow me if you're a mind to," and they did.

Soon the shore with the Hatteras Lighthouse distanced itself from us and we were all alone on the open sea. It was a good day, but not a great one according to the Captain's standards. He apologized more than once that we didn't catch more fish. But for a novice like me it was an adventure I never forgot. We were after Mai-Mai, they call it a dolphin, but it really looked more like a flat headed tuna. When you hooked one they got mad and fought. The angrier they got the more color they displayed—green, red, yellow, purple and orange; they were so beautiful you didn't want to pull them out of the water.

Hunt had some problems. He didn't hook the fish to Captain Mike's standards and after a few words of advice the captain just growled at his first mate. Finally I hooked the Big One. All aboard were beside themselves; it was reminiscent of a fire fight in Vietnam. Everyone was screaming and running around and nobody was helping me. Captain Mike was shouting orders and Hunt was trying his best to obey them. When he pulled the Mai-Mai aboard it flopped all over the place. Like any Captain in the middle of a battle, Captain

Mike was willing to sacrifice a few good men to win this conflict. He yelled at Hunt: “If you lose that fish you better jump right in there after him cause you ain’t a-comin’ ashore on this boat.” Hunt took those words to heart. He jumped on that fish and wrestled with it as if it was an alligator. The fish almost got the best of him, flipping him on his back once or twice, but to his credit Hunt fought fiercely regaining his balance and finally subdued him enough to put him in the cooler. That fish didn’t even want to stay in there, making all kinds of ruckus, so Captain Mike grabbed my son-in-law and his brother Patrick and made them sit on the lid until things quieted down.

Hunt looked a mess; he was physically worn out. From head to foot he was covered in fish guts and blood. Hunt was not happy—earlier on he had told me he had a rough time working his way through college; he figured it would take him maybe ten years to finish, but right then and there I think he was ready to speed it up a little.

The wives met their great fishermen at the pier, the Captain proudly laid all 65 pounds of fish on the dock for us to take pictures of, and then he once again apologized for not getting more. We took them home and Barb cut them up and fried them in butter. We all agreed it was the best mouth-watering fish we ever ate.

I have not gone fishing since then; any other fishing trip would have been anticlimactic. When you have one experience like that you don’t want to ruin it by trying to duplicate it. It can’t be done; it is a moment in time, a memory that lives forever.



Shifting Into Winter Driving Mode

Driving in winter conditions can present a variety of safety concerns. As a result, it’s imperative to take the following steps to ensure your vehicle is working properly before taking it on the road.

- Make sure your tires are in good shape—check tread for good traction on slippery surfaces. *Tire Business* magazine recommends at least 4/32 of an inch of tread depth for winter.
- Check your fluid levels—make sure to top off windshield wiper fluid, antifreeze and oil.
- Inspect your windshield wipers—check for cracks and wear to help ensure they are providing the proper visibility. Remember to always replace wipers in pairs.

Operating a vehicle requires all the care and caution possible at any time of the year. However, winter driving can be even more challenging because of wet and icy road surfaces, longer hours of darkness, and poor visibility due to snow, rain, sleet and fog. Below are a few tips for driving safely in winter conditions:

- Maintain a longer distance behind the vehicle in front of you. It will give you more time to brake or swerve if the car ahead stops suddenly.
- Accelerate and brake smoothly. You also should start braking early and avoid sudden turns.
- Reduce speed—which will help you avoid slips and skids.
- Allow extra time to commute to get to destinations. Rushing in difficult driving conditions can lead to an accident.
- Check your fuel before leaving on a trip. It’s always safer to travel with a full tank of gas.

**THE ILLUMINATING COMPANY
6896 MILLER ROAD
BRECKSVILLE, OHIO 44141**

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Retiree Discounted Travel Offer

Courtesy of Allen Kinney

This offer has been in effect for some years, however, some may have forgotten about it and newer retirees are likely not to be aware of it. This offer was initiated some years ago to fill the void when Retiree Bus Trips were discontinued. You may want to cut this out for future reference.

Specifically, the offer is for an “Early Booking Discount” for Great Day! Tours & Cruises. For their motorcoach tours that are booked for the second half of 2019 and paid in full by February 28, 2019, you are able to deduct 5%. Other tours start at \$44, and others, such as to Niagara Falls, are just \$50!

Retirees cannot go wrong since there is no risk and you can get a full refund as long as the bus tour is

cancelled at least 90 days prior to the scheduled departure date.

You can sign up at their office (375 Treeworth Boulevard in Broadview Heights, behind Giant Eagle), by mail or 24/7 online. Free tour books are available or you can go to www.greatdaytours.com and go to “Public Tours.” Scroll down and click on “More Information.” Books are available by calling (440) 526-5350 or (800) 362-4905.

Special pricing is also available on ocean and river cruises, as well as fly-packages, in the U.S., Caribbean and Europe.

Allen Kinney, 1993 Retiree
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(440) 526-5350, Ext. 16

