

# Sullivan County Rural Electric Cooperative, Inc.

A Touchstone Energy® Cooperative 



One of 14 electric cooperatives  
serving Pennsylvania and New Jersey

## Sullivan County REC

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### Staff

**Craig A. Harting**, CEO  
**Dennis Klem**, Manager,  
Finance and Administration  
**Walt Tubach**, Manager,  
Electric Operations  
**Diane E. White**, Executive Assistant

## BOARD OF DIRECTORS

**Ann B. Henderson** – CCD/BLC  
Chairman

**Wayne E. Gavitt** – CCD  
Vice Chairman

**Kathy A. Robbins** – CCD/BLC  
Secretary/Treasurer

**David L. Aumen** – CCD\*/BLC\*\*/Gold\*\*\*

**Stephan Paul Brady** – CCD/BLC/Gold

**Benton J. Fiester**

**Jeff Hamilton** – CCD

**Jay Lewis** – CCD

**Curtin R. Rakestraw II** – CCD/BLC/Gold

\*Credentialed Cooperative Director

\*\*Board Leadership Certificate

\*\*\*Director Gold Certificate

### Office Hours

Monday through Friday  
7 a.m. - 3:30 p.m.

## From the CEO



## You run the company

By Craig A. Harting

EACH of you is an owner of your electric cooperative, and the directors you elect run it. Nine directors come from separate geographic districts, and they each have three-year terms. Three directors are elected each year from a ballot mailed to every member. The election process and ballot counting are managed by six members of the Credentials & Elections (C&E) Committee.

C&E members are appointed by the board each year. The members come from districts in which elections are not occurring. C&E members cannot be board members, relatives of board members or employees.

### The process

Members interested in running for the board must obtain a petition and have 10 members from their district sign it. The C&E Committee reviews and approves petitions placing members on the ballot.

The C&E Committee counts ballots the day before the annual meeting. The results are reported at the annual meeting, to be held Sept. 3 at the Sullivan County Fairgrounds in Forksville.

Petitions are available March 6 and are due back by May 6. Districts 1, 5 and 7 are up for election. See our web page for district information or call the office. Ballots will be mailed out in July and are due by Sept. 2. Note: all members vote for all directors.

### Director responsibilities

Directors approve budgets, financial plans, and loans, and also set electric

rates. They establish bylaws and policies. They hire an attorney for the cooperative and an auditor. They approve contracts for services and consultants. They hire a CEO to carry out the daily operations.


Directors represent all members from all districts. They are elected by you to run the cooperative for you. It is an important obligation and one that carries a lot of responsibility.

### Director requirements

Directors attend monthly meetings and several planning meetings each year. They also serve on committees. Meetings are generally at night and last for two hours or so. Time is spent outside of meetings reading industry information and studying board packets.

Directors are encouraged to attend training courses and a statewide meeting each year. The co-op also sends delegates to regional and national meetings. While participation varies, director duties can average 20 days per year and 12 hours per month.

To become a director, you need to be a bona fide resident member, have a high school diploma or GED, and have been a member for one year prior to May 6, 2020. Your account must be current, you must not be in litigation with the co-op, and you must not be a relative of an employee nor have been an employee for the last two years.

If you are interested in running for the board or have any questions, please contact Diane White, executive assistant, at 570-924-3381 or email her at [de.white@frontier.com](mailto:de.white@frontier.com). 

# Local brewery serves rural area

By John Zelewicz  
Penn Lines Writer

**BEER** — it's one of the most popular beverages around. How long has it been around? Well, that's hard to say. Some estimates say it originated around 12,000 years ago. The earliest known alcoholic beverages were made from rice, honey, and fruit and they originated about 9,000 years ago in China.

No matter where, when or how beer came to be, there's no doubt of its current popularity. There was a time when you could count the types of beer available using just one hand. But today, there's everything from India Pale Ales (IPA) to stouts, porters, wheat, and Belgian styles, and the list goes on and on.

In fact, beer is so popular that residents of the United States drink around 7 billion beers annually — though probably not all at once.

And while many enjoy a nice cold glass of beer, there are those who not only enjoy drinking it, but making it as well.



**ALL-ELECTRIC:** Chris Kuriga points out that the brewery is entirely dependent on electricity. Everything from lights to heat — even the equipment used to make and chill the beer — runs on electricity provided by Sullivan County REC.



Three friends, Chris Kuriga, Quinn Kirk and Mark Killian, are the proud owners and operators of Therapy Brewery located at 3978 Quaker Church Road, Lycoming County. The brewery came about when Kirk purchased the rural property.

“Quinn bought the property to build a home,” Kuriga explains. “I was working at another brewery at the time. The property had a wagon shed, and we talked about building a brewery. That started the ball rolling. Between the three of us, we've been brewing for 27 years collectively, so we have a lot of brewing experience.”

The 100-year-old wagon shed had seen better days and wasn't in shape to host a brewery. Despite the fact that building contractors informed the three partners it would be easier and cheaper just to tear it down and build something new, they decided to do whatever was necessary to save and use the existing building.

“Basically, we rehabbed the wagon shed,” Kuriga says. “We were told it would be better to just tear it down, but it's a 100-year-old building and you just can't rebuild a 100-year-old building.”

Most of the wood you'll find inside the brewery came from the original

**FRIENDLY BUSINESS:** Three friends — Chris Kuriga, Quinn Kirk and Mark Killian — are the proud owners/operators of Therapy Brewery located at 3978 Quaker Church Road, Lycoming County.

building. Any wood that could be re-used was carefully removed and stored in the barn until it could be incorporated into the brewery. From beginning to end, it took about a year and a half to get everything in place to open in May 2019.

Of course, before any work was done to convert the old wagon shed into a brewery, the partners had to contact the township supervisors to see what was needed.

“We made sure we were able to do it,” Kuriga says. “We worked very closely with the township supervisors and they were very supportive.”

## What's in a name?

Opening a business involves a lot of time, work, effort and paperwork. But one of the first things you have to do when starting a business is determine what you're going to call it. You may wonder how they came up with the name Therapy Brewery. According to Kuriga, it just seemed to work out that way.

“Part of the reason we came up with that name is that one of us is a doctor and I retired from sports medicine,” he says. “We put names on a list and crossed off the ones we didn’t like. This one was never crossed out. We have people come out here and sit on the deck, sip a beer and just look at the trees — it’s therapeutic.”

As you’d imagine, making beer at home to drink and share with friends is not the same thing as starting your own brewery. Kuriga used to make five to 10 gallons of beer at home, but at the brewery, they make beer in 100-gallon batches. Anyone who’s had to double up on a recipe when making a cake or muffins knows it’s just a matter of math. Basically, they took the recipes that they used to make smaller batches of beer at home and multiplied it for the larger quantities — with just a wee bit of tweaking as needed.

Kuriga’s experience working at a brewery helped them to determine what type and size of equipment they needed.

“At one time, I cleaned kegs at a brewery in Newberry for a few years,” he says. “So I got to see what equipment you needed to make beer. The tank size was limited by the size of our building. The brew system is cus-



tom-built for the space we have.”

Local breweries also pitched in by offering support and answering questions they had while planning their brewery. Eventually, they figured out what they needed and purchased equipment from Oregon and Louisiana. The kegs were purchased from a brewery in Vermont.

### Making beer

Once the needed equipment was in place, the next step was to find the ingredients necessary to actually make the beer. Therapy Brewery uses water (from a well located on the property),

**SIGN OF THE TIME:** With so many years of brewing experience, Therapy Brewery offers a variety of beers only available at their brewery. The owners like to rotate the beer they serve and so far have yet to repeat a beer.

barley, hops and yeast. While they try to purchase locally, they had to order the grain from outside the area because it’s not a local commodity.

While they don’t plan to eventually have fields of barley on the property, they do expect to grow their own hops. So how does one make beer? It takes the right ingredients, time and experience.

“First, we mix water and grain, which is mostly barley, to get fermentable sugars called wort,” Kuriga says. “Then it is put into a boil kettle and mixed with other flavors and hops or perhaps an orange peel, boiled and chilled. Adding yeast eats the sugar and converts it into alcohol.”

From the day they start making the beer to when it’s ready to be served takes between three and six weeks. Therapy Brewery normally has six to seven varieties of beer on tap at any given time. With all the brewing experience between the three partners, they have a wide range of recipes to draw from.

“We like to rotate the beer we serve,” Kuriga says. “We’ve yet to repeat a beer. We have 27 years of beer recipes, so we can make a lot of different beers. We have some customers who like a particular beer and ask if we would

*(continues on page 14d)*



**A NEW LIFE:** Originally a wagon shed, the building housing the brewery required a lot of work before it opened for business. Most of the wood used in the brewery came from the original structure. The bar can host up to 40 people.

## Official notice of 2020 director elections

### Candidates sought for Districts 1, 5, 7

SULLIVAN County Rural Electric Cooperative will hold director elections for Districts 1, 5 and 7 in 2020.

To be eligible for director candidacy and to serve on the board, you must be a bona-fide resident of the district you seek to represent and have been a member at the cooperative since May 6, 2019.

Residential members from Districts 1, 5 or 7 interested in running for a position on the cooperative's board of directors must be nominated by a petition signed by at least 10 members residing in the candidate's respective district. Petition nomination forms and further instructions are available by contacting Diane White at the office at 570-924-3381 or by email at [de.white@frontier.com](mailto:de.white@frontier.com) or going to the cooperative's website at [srec.com](http://srec.com). Petition nomination forms can be requested starting on March 6, 2020.

Petitions must be received by 3:30

p.m. on May 6, 2020, in order to be considered. The petitions will be reviewed by the cooperative's Credentials and Election Committee. The election of directors will be conducted via mail ballots. Qualified candidates will also be asked to submit a brief biography, which will be included with the official ballot and published in *Penn Lines* and on our web page.

### Director districts up for election in 2018

**District 1:** Fox Township, Sullivan County; McNett Township, Lycoming County; and Canton Township, Bradford County

**District 5:** Shrewsbury and Davidson townships, Sullivan County; and Penn, Franklin and Jordan townships, Lycoming County

**District 7:** Upper Fairfield Township, Lycoming County. ☀

## Keep your furry friends safe around electricity

PETS — many of us have them and often more than just one. Sometimes, it's almost like a Dr. Seuss book, one cat, two cats, white cat, black cat, small dog, big dog, short dog, tall dog. They're more than just animals — they're part of the family, and you do all you can to keep your pets healthy. You take them to the veterinarian for checkups, feed them well and ensure they are up to date on vaccinations.

Two-thirds of U.S. households, or about 85 million families, own at least one pet, according to the 2019-2020 National Pet Owners Survey. The numbers are up 11% from 1988.

Something else you can do for your pets is to keep them safe around electricity. Here are some tips to keep in mind:

- ▶ Puppies and other pets love to chew on electrical cords. Keep cords out of sight or hidden with a cord cover. Provide teething or play alternatives.
- ▶ Watch your pet around dangling

or sagging cords, including phone or tablet-charging cables. Unplug charging cables once your devices are charged. Not only do they draw a small amount of energy when not in use, but the dangling cords are just crying to be played with.

- ▶ Watch where you place lamps and other plugged-in items. Lamps can be a fire hazard if they are knocked over, especially if they have halogen bulbs.
- ▶ Do not leave your pet alone around items that get hot: curling irons and straighteners, outdoor grill, portable heater or other electric appliances, including cooktops.

Pet-proof your home much like you would for a baby or toddler. If you suspect your pet has been shocked or burned, take it to the vet right away. Owners may not realize a pet has been shocked until a few hours later when it has trouble breathing. Other symptoms include ulcers in the mouth and lesions on the tongue and gums. ☀

### Local Brewery

(continued from page 14c)

make it again — it'll come around again eventually."

If you like the beer they produce, you better enjoy it while you can because you won't find it anywhere else. Customers can enjoy a one-half pint or a pint, or get a growler to go.

One of the interesting things about the brewery is that it's all-electric. Kuriga says having all-electric brewery was a big thing for them. They needed a reliable energy supply. They tried bottled gas but had horrible results and decided it wasn't feasible for them.

"We went with electric because the reliability of the co-op service was well known," he says. "We've been very pleased with the service we've gotten from Sullivan County Rural Electric Cooperative."

### Open all year round

While the brewery itself is located in a rural area, they plan to keep it open during the winter months. Hours are Saturday: noon to 9 p.m. and Sunday: noon to 6 p.m. Kuriga explains that snowmobilers have spoken to him and they were excited the brewery would be open during the winter. This gives them somewhere they can ride their snowmobiles to.

The brewery can host small private events up to 40 people. Recently they scheduled the first small wedding to be held there.

Being in such a rural area, you may wonder if people would venture so far to sample their beers. But the response to the brewery has been overwhelming.

"It's exceeded our expectations," Kuriga says. "Any new business has projections. Summer was very good to us; people came out in droves and they continue to come. We have as many repeat customers as we do new customers. That's the goal of any business."

You may wonder if someone making beer would have a favorite one. According to Kuriga the answer is...sort of.

"What's my favorite beer? It's the one we haven't brewed yet," notes Kuriga with a smile. ☀