

So You Want A New TV?

In 2009 our nation will fully convert to digital television. If you use cable or satellite you won't have to do anything. But if you are like me and decided that now is the time to purchase a new flat screen TV then here are some basic points of interest.

What do 720p, 1080i and 1080p mean?

The number of lines on a television is important because it allows for greater detail in the image. This is a similar concept to digital photos and how dpi determines print quality. The type of televisions all of us grew up watching had 480 visible lines on the screen. By doubling the amount of lines in combination with the type of scan, HD essentially doubles the quality of picture.

High definition programs are encoded with a type of resolution: 720p, 1080i or 1080p. The number stands for the amount of lines embedded within the signal. The letter describes the type of scan the television uses to display the picture. The 'i' means interlaced and the 'p' means progressive.

Interlaced refreshes the image every odd line on the first scan and every even line on the second. The progressive scan refreshes every line with each scan.

So in a nutshell the higher the refresh rate the higher the picture quality.

Does owning a HDTV mean that I am watching in high definition?

No. Owning a high definition television is just the first step in watching HD content. The second step is to acquire a HD tuner. The tuner is either built into the television or an external set-top box. The set-top boxes can be bought in stores, but most will come from the cable or satellite provider. The third step is to either subscribe to a HD package or buy an antenna for over-the-air reception. Once steps one, two and three are in place then it is up to you to turn to the HD channel to get started watching high definition programming. And, this is only when the signal on the HD channel is delivered in high definition.

What size TV is best for my room?

A good rule of thumb for deciding what size is best for you is to find the distance from where you sit as you normally view your television and multiply by three to get the size needed. For example from where I normally sit on our couch it is 12 feet to the front of the TV, so $12 \times 3 = 36$ inches. After that it is your personal preference will determine if you want your new TV larger or smaller.

From here on I would recommend that you visit with the sales person at your local electronics store. They can help you with the many features that are available with the new TV sets.

Roger Lawien is the director of member services and information technology at Moreau-Grand Electric Cooperative, Inc. If you have a question for this column, send it to Tech Tips, c/o Member Services, at the address found on Page 3.

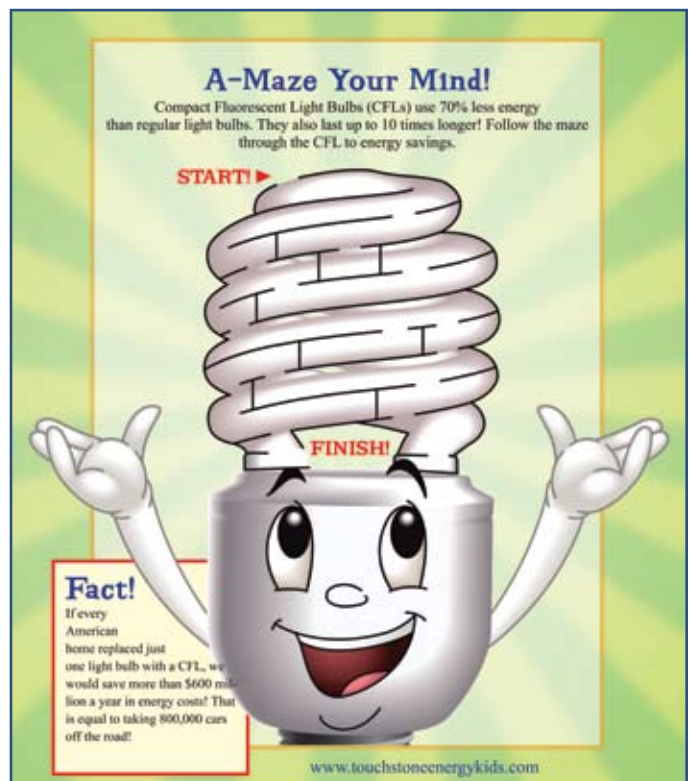
Smoke Alarm Tips

Home fires are burning hotter and up to five times faster than they did 30 years ago, according to federal research. As a result, properly maintained residential smoke alarms are even more valuable to families than a generation ago. Below are some tips for purchasing, maintaining and installing smoke alarms:

- When you purchase a smoke alarm, look for the UL mark.
- You may need several smoke alarms to adequately protect your family. Install at least one on every level of your home, including the basement and outside each sleeping area.
- If you or family members sleep with the bedroom door closed, install smoke alarms inside the bedroom.
- Some individuals, particularly children, older people and those with special needs may not wake up to the sound of a smoke alarm. You should be aware of this when developing a home fire escape plan.
- Follow the instructions for installing smoke alarms.
- Test smoke alarms at least once a month.
- Replace batteries in all smoke alarms twice a year.
- Replace the smoke alarm every 10 years or as the manufacturer recommends.

Source: Underwriters Laboratories

Kids' Corner



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.

A Wild Cookout



Pheasant Hot Dish

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| 2 pheasants, breast and thighs | 1 diced red bell pepper, optional |
| 2 small boxes Uncle Ben's Chicken Rice (or 6 servings of the rice of your choice) | 1 small onion, diced |
| 4 oz. can chopped mushrooms | 1 can cream of mushroom soup |
| 1 can Durkee French-fried onions | 1 can chicken broth |
| 1 diced green pepper, optional | 8 oz. pkg. shredded sharp cheddar cheese |

Grill or bake pheasants until done and remove meat from bone into bite-sized pieces. (Oven: 350°F. for 30 to 45 minutes; salt and pepper pheasant before cooking). Prepare rice according to package directions. Add peppers, onion, mushrooms and soup to meat and mix well. Add cooked rice to meat mixture and mix well. Add some cheese if desired. Place in casserole dish and pour chicken broth over casserole. Cover with remaining cheese and French-fried onions. Bake, uncovered, at 350°F. for 45 to 60 minutes.

Sharon Paweltzki, Bridgewater Cooperative Connections

Elk Swiss Steak

- 1-1/2 lbs. elk steak
- 1/4 cup flour
- 1 tsp. salt
- 1 (16 oz.) can stewed or diced tomatoes
- 1 cup V8 juice
- 1/2 cup chopped celery
- 1/2 cup chopped carrots
- 2 T. chopped onion
- 1/2 tsp. Worcestershire sauce

Cut meat into serving-size portions. Mix flour and salt, pound into meat and set aside remaining flour. Brown meat in small amount of hot oil; place in shallow baking dish. Blend remaining flour with drippings in skillet. Add remaining ingredients. Cook, stirring constantly, until mixture boils; pour over meat. Cover and bake at 350°F. for 1-1/2 hours.

Cindy Robinson, Mitchell Cooperative Connections

Venison Stew

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| 1-1/2 lbs. venison steak or roast, cut-up | 3 T. honey |
| 2 large peppers, chopped | 3/4 tsp. salt |
| 1 medium onion, sliced | 1/2 tsp. ginger |
| 2 medium carrots, sliced | 1 T. cornstarch |
| 1-1/2 cups chopped celery | 1 T. soy sauce |
| Sauce: | 1/2 tsp. garlic powder |
| 1-1/2 cups water | 2 T. lemon juice |

Flour meat, then sear in cooking oil. Add peppers, onion, carrots and celery. Combine ingredients for sauce and pour over meat. Continue cooking until meat is tender, about 1 hour.

Sophia Hoff, Tripp Cooperative Connections

Breaded Venison Cutlets

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| 8 boned venison loin cutlets | 1/4 tsp. pepper |
| 2 T. flour | 1/4 tsp. nutmeg |
| 3 T. parmesan cheese | 1/2 cup milk |
| 1 egg, beaten | 6 T. butter |
| 1 tsp. parsley, minced | Juice from 3/4 of a lemon |
| 1/2 tsp. salt | |

Pound meat with the back of a knife or meat mallet until quite thin; dip in flour. Mix cheese, flour, egg, parsley, salt, pepper, nutmeg and milk; beat until smooth. Dip floured cutlets into batter. Cook over low heat in 4 T. butter until golden brown and tender. Remove cutlets to a heated platter and keep warm. Heat remaining butter until darkened; add lemon juice. Stir and pour over cutlets just before serving.

Peggy Parsons, Milesville Cooperative Connections

Creamed Pheasant

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| 1 pheasant, cut-up | Flour |
| 1 T. onion flakes | Milk |
| 1-1/2 cups half & half or milk | Baking powder biscuits |
| 1 can cream of mushroom soup | |

Put meat in kettle and cover with water; cook until tender. Remove from broth and cut into small pieces. Add onion flakes, half & half and soup to broth; bring to a boil. Thicken with flour mixed with milk. Add pheasant. Serve over baking powder biscuits.

Pam Hofer, Carpenter Cooperative Connections

Deer Jerky

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| 5 lbs. ground venison | 1 tsp. mustard seed |
| 1 oz. water | 1 tsp. cardamon or 6 T. brown sugar |
| 1 oz. liquid smoke | 1 tsp. cayenne pepper or Tabasco sauce |
| 1-1/2 tsp. tender quick | 1 tsp. onion salt |
| 2 tsp. black pepper | 8 tsp. salt |
| 2 tsp. garlic powder | |
| 1 tsp. margarine | |
| 3 tsp. accent | |

Mix well with hands. Store covered in refrigerator overnight. Roll out 1/4-thick; cut into strips. Dry in dehydrator.

Dorothy Pulse, Salem Cooperative Connections

Please send your favorite Holiday Treats and Soup 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 2008. All entries must include your name, mailing address, telephone number and cooperative name.