

# THE Co-Line PRESS

FOR EMPLOYEES OF CO-LINE WELDING, INC. VOL. 21 | NO. 2 | FEB. 2021

## UPCOMING EVENTS

**Feb. 5** – Wear Red for National Heart Awareness

**Feb. 22** – Co-Line Press deadline

**Mar. 1** – Co-Line Press distributed

## HAPPY BIRTHDAY!

Feb. 2 – Abbie Brown

Feb. 5 – David Smith

Feb. 5 – Trent Jansen

Feb. 11 – Juan Munoz

Feb. 11 – Todd Johnson

Feb. 15 – Luke Weishaar

Feb. 16 – Sam Collins

Feb. 19 – Bryce Romick

Feb. 22 – Joel Struik

Feb. 22 – Greg Postels

Feb. 25 – Marlo Van Wyk

Feb. 25 – Derrick Christopherson

Feb. 25 – Drew Van Soelen

## SERVICE ANNIVERSARIES FOR FEBRUARY

2 years – Mark Thelen

2 years – Quintin Dewey

3 years – Wayne LaKose

3 years – Jennifer Jansen

9 years – Jeff Smith

9 years – Tony Van Wyk

14 years – Brian White



Co-Line representatives accept a \$1 million check from Pella Cooperative Electric on Wednesday, Jan. 27, from left: Co-Line CPA Monica Nikkel, Co-Line founders Tana and Dale Brand, Pella Cooperative Electric Chief Executive Officer Jon Miles, Pella Cooperative Electric Assistant Manager Doug Stewart, and Iowa Area Development Group Senior V.P., Finance & Operations Bruce Nuzum.

## \$1 MILLION USDA LOAN APPROVED FOR CO-LINE AND PELLA COOPERATIVE ELECTRIC

Pella Cooperative Electric Association and Co-Line Welding, Inc. are pleased to announce their successful application to secure a \$1 million loan through the United States Department of Agriculture (USDA) Rural Economic Development Loan program (REDLG) to assist with a \$6.7 million building and equipment expansion for Co-Line.

USDA's REDLG program provides zero-interest loans to rural utility providers, such as Pella Cooperative Electric, that in turn re-lend the money at zero interest to businesses within their communities. Pella Cooperative Electric utilizes the USDA's REDLG program as one of the economic development tools to promote community development, economic growth, and help create and retain jobs in rural Iowa.

*Continued on page 13*

# CO-LINE PEOPLE AND THEIR FAMILIES

If you have any news you'd like to share with Co-Liners, please email LeAnn Hjelmeland at [leannhttp@netins.net](mailto:leannhttp@netins.net).

Congratulations to Clayton and **LeAnn Hjelmeland** on the birth of their daughter, Cally Ann, on Thursday, Jan. 28. She weighed 7 pounds, 9 ounces and was 19.75 inches long. Cally was welcomed home by big brothers Nolan, age 4, and Trey, age 2.



Lesa and **Bob O'Dell** have two new granddaughters. Amlynn Mikelle was born to David and Amber O'Dell of Newton on Thursday, Nov. 12, 2020. She weighed 7 pounds, 5 ounces. She has three big brothers: Gunner and Kaden, age 13; and Joel, age 4. Elizabeth Jade was born to Craig and Lindsey O'Dell of Monroe on Friday, Dec. 11, 2020. She weighed 8 pounds,

12 ounces. She has an older sister, Eliana, age 2, and three big brothers: Gavin, age 10; Logan, age 8; and Gabriel, age 4.

We express our sympathy to **Nicole Fetzer-Bryan**, her husband Eric, and family, including Shaylin and **Mitchell Bryan**, on the passing of Nicole's grandmother, Yvonne Grimm. Yvonne passed away on Jan. 4 at the Highland Ridge Care Center in Williamsburg at the age of 91 years. A private family celebration of life service was held on Jan. 8 at the Powell Funeral Home with burial at the Community Cemetery near Deep River.

We express our sympathy to David and **Monica Nikkel** and family and Curtis and **Chadera Maasdam** and family on the death of Monica and Curtis' grandmother, Deloris McKeag. Deloris passed away on Jan. 6 at the Comfort

House in Pella at the age of 83 years. A memorial service was held on Jan. 9 at First Reformed Church of Sully with burial at the Sully Cemetery.

## THANK YOU

**To the Brand Family and Friends at Co-Line:** We have lost someone special....thank you for sharing our grief. Thank you for the flowers. It was truly appreciated. **Bryce De Jong**

A big **THANK YOU** to the Brands for the Christmas drive-through party and the yummy food and gifts and everyone who helped make it happen. It's great to work for and with people who are so giving. **Anonymous**

## FOR SALE

99¢ greeting cards, digital 4x6 photos, gift bags, tissue paper, gifts, and more at Hometown Press, east side of Sully square, 594-3200.

## PERFECT ATTENDANCE

For December, Co-Line will award 109 employees for perfect attendance with each receiving a \$20 Co-Line coin. Congratulations and keep up the great attendance!

Tyler Albert	Marty Cross	Mark Harmon	Mason Lafferty	Justin Phillips	Jeff Smith	Ron Van Baale
Derik Allbee	Marc D'Aguanno	Cole Harré	Scott Lang	Patti Pieper	Peter Smith	Lanai Van Hal
Linda Arkema	Logan Daniels	Rick Harrill	Eric Leonard	Alex Pierce	Bob Snyder	Roger Van Hal
Gabby Axmear	Ken Daugherty	Jodi Hartman	Logan Long	Ken Reed	Kyle Soderblom	Brady Van Wyk
Derek Bates	Jeff Davis	James Heimback	Chadera Maasdam	Doug Richards	Andrew South	Brian Van Wyk
Wendi Beason	Bryan De Jong	Lucas Hilton	Elliott Mapes	Bryce Romick	Don Steenhoek	Mark Van Wyk
Roger Belcher	Bryce De Jong	Dave Hobbs	Zach McClellan	Levi Roose	Mike Stoner	Marty Van Wyk
Derrick Brelsford	Jeff De Jong	Ken James	Doug McClelland	Tony Roth	Kevin Terlouw	Teryl Ver Ploeg
Jason Broyles	Justin De Jong	Trent Jansen	Greg McCulley	Jason Sanders	Mark Thelen	Ron Vogt
Roger Bruxvoort	Bo Eggers	Reggie Kaldenberg	Mike Moore	Taylor Saunders	Chad Thompson	J.T. Walker
Kerry Bryan	Nicole Fetzer-Bryan	Todd Kaldenberg	Juan Munoz	Joel Schmidt	Chris Tice	Luke Weishaar
Mitchell Bryan	Justin Flander	Jeff Kling	Wayne Munsterman	Jeffrey Schultz	Cory Tice	Dave Westbrook
Nick Burch	Loren Fopma	Stefany Knowler	Monica Nikkel	Jeff Schut	Shawna Tice	Baker Zegers
Ty Clark	Dan Goemaat	Jeff Kramer	Dennis Nolin	Dave Smith	Kierston Till	
Sam Collins	Levi Grandstaff	Justin Kriegel	Bob O'Dell	Dennis Smith	Daryl Triplett	
Don Crawford	Tony Hall	Sandy Kuhlmann	Tom Orr	Gary Smith	Jamie Tyrrel	



# HAIRCUTS

@ CO-LINE CUTTING EDGE

**FEB. 15 AND 16**

*Just \$5! To sign up,  
contact receptionist  
at ext. 200. Pay with  
Co-Line coin, cash, or  
payroll deduct.*



12-MINUTE CHAIR  
*Massages*

**THURSDAY, FEB. 4**

**THURSDAY, FEB. 18**

*Contact receptionist at ext. 200  
to sign up. Pay with Co-Line  
coin, cash, or payroll deduct.*



**THE  
Co-Line  
PRESS**

The monthly newsletter created for  
employees of Co-Line Welding, Inc.

Designed by LeAnn Hjelmeland  
Edited by Margaret Vander Weerd

Email: [leannhjp@netins.net](mailto:leannhjp@netins.net)  
Connect with us on [colinemfg.com](http://colinemfg.com)  
1041 Cordova Ave., Lynnville, IA 50153

This newsletter can be read online under the  
"Newsroom" tab on Co-Line's website,  
[colinemfg.com](http://colinemfg.com). Look for the link that says,  
"Download our latest newsletter here."

## REMEMBER WHEN: Goalsetter used at Dunkman event in New Orleans - Winter 2008

A page of the March 2008 Co-Line Press gave coverage to a Dunkman event in New Orleans, where a Goalsetter basketball system was used for a dunk contest. The contest was judged by Shaquille O'Neal.

### Dunkman event in New Orleans



The Dunkman truck all set up and ready for action!



A dunk with two basketballs!



A contestant warming up.



Slam Dunk! And another high flyer, shown below.



Shaq thanked his sponsors.  
Goalsetter was mentioned  
several times!

At left, presenting the winner  
his size 23 bronze basketball  
shoe trophy.



Also from the March 2008 Co-Line Press - Candid Corner:  
"And here lies Mr. Dunkman  
MVP. Mr. MVP was laid to rest  
on 1/30/08. The casket was  
transferred to Kansas City for  
viewing."



## EMPLOYEE SPOTLIGHT

### JOEL STRUIK

paint dept. member

Joel Struik has been in the paint department since joining the Co-Line Team in May 2016. He got his start at Co-Line through a temp agency just five days after getting out of prison, and he has been with Co-Line ever since. Joel started in the paint prep area and has worked as a painter, in the wash bay, and with powder coating.

“The paint line is amazing!” Joel said. In his 4.5 years at Co-Line, he noted the paint line has added a lot more employees. Also, the department used to have a lot of temps revolving in and out, and now everyone is full-time.

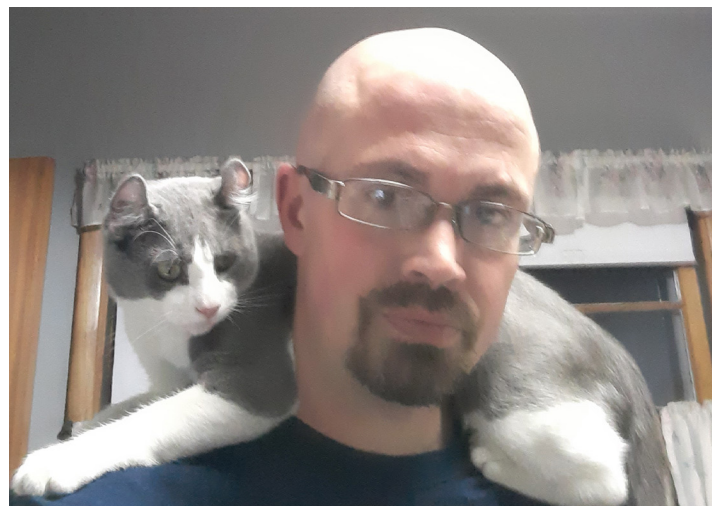
Joel commutes to work from Oskaloosa. But growing up, he lived in Sully and graduated from North Mahaska in 1999. After high school, he went to school to be an auto mechanic and then worked in construction.

Joel is engaged to his fiancée, Ara. He has two kids, Zeth (12) and Zayda (8), as well as a dog, Boo, and three cats. A fun fact about Joel is he has an identical twin brother, as well as a younger sister.

In his free time, Joel loves to do woodworking projects, including live edge and epoxy pour tables. He’s also a member at Nazarene Church in Oskaloosa.

One interesting fact Joel chose to share about himself is he’s been sober for over six years.

Looking back on his time at Co-Line, Joel said his favorite/funniest memory is the first Halloween contest he entered with Tony Van Wyk. Their breast cancer awareness costume (see photo) was dubbed “Most Creative.”



A few things Joel likes most about his job are the atmosphere and culture and the fact that everybody is always smiling.

*“I never dread coming to work. Everyone is friendly, it’s like a family.”*

— JOEL STRUIK



## JAN. 1

Co-Liners rang in the New Year with a paid holiday on the first Friday of 2021.

## JAN. 8

The first Fabulous Friday of 2021 was full of free fruit! The treat was enjoyed by all, especially Co-Liners who made a New Year's resolution to eat healthier.



# Fabulous! FRIDAYS!

## JAN. 15

National Pizza Week was celebrated happily by Co-Liners with free breakfast pizza from Casey's!



## JAN. 22

Goodies from Jaarsma Bakery were a welcomed treat for any Co-Liner with a sweet tooth on Jan. 22!

## JAN. 29

National Corn Chip Day on Jan. 29 meant free corn chips and cheese dip for all employees.



### FROM A CUSTOMER

The following came from an email from a happy deSigns by Co-Line customer:

*"I just wanted to share that I have had so many people ask who made my She Shed sign :) I sell stovetop covers, and my customers just love the sign! Thank you so much!"*



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## NEW CO-LINERS

# WELCOME, NEW FACES!

*We're glad to have you on board at Co-Line!*



**DERRICK CHRISTOPHERSON**, of Sully, joined the Co-Line Team in November as an inventory coordinator. He grew up in what he calls the “beautiful state of Colorado.” His first job ever was as a machinist working on aerospace parts for two years. Then, he got a job training military and police K-9’s in Colorado Springs. In his free time, Derrick enjoys being in the outdoors doing some sort of activity - hiking, camping, snowboarding, etc. Another hobby of his is dog sports for German Shepherds.



“For me, it’s the overall environment - the people, the work, and just how rewarding an honest day’s work can be!”

— **DERRICK CHRISTOPHERSON**



**CONNOR VAN DER VEER**, 19, joined the paint/package department at Co-Line three months ago. His previous work experience includes being a caretaker for Imagine the Possibilities. Connor grew up in Eddyville and graduated from high school in 2019. He then attended Indian Hills for 1.5 years and currently lives in Oskaloosa. For fun, Connor likes to play basketball, weightlift, and hang out with friends when he gets the chance.



“I’ve enjoyed being around friendly people and learning new things every day.”

— **CONNOR VAN DER VEER**



**JACOB WOODY**, 33, started as a press operator in November. Before coming to Co-Line, he worked as a technician at Gregg Young Auto Group for 1.5 years. Jacob lives in his hometown of Newton – where he graduated from high school in 2005 – and has three daughters, ages 9, 7, and 5. Jacob likes to fish, spend time with his kids, ride bike, and do basically anything outdoors.



“I like the people and the environment.”

— **JACOB WOODY**



**ADAM CARROTHERS**, 31, has been a tube laser operator since starting at Co-Line in November. Previously, he was a commercial swine farm manager for six years at Oak Grove Pork. Adam lives in Laurel but grew up in Ankeny. He has a bachelor’s degree in animal science from Iowa State University. On the side, Adam raises show sheep and helps 4-H and FFA kids show and judge livestock.



“I not only feel like a Co-Line team member, but also a Brand family member. Also, the food is amazing.”

— **ADAM CARROTHERS**

## NEW FACES



**MARLYS HOKSBERGEN**, of Pella, became a Co-Line team member in November in a utility role in the north building, helping in various areas. She brings 40 years of farming experience to Co-Line, and she also worked for Xcel Energy for one year in Carlsbad, NM. A Pella native, Marlys graduated from Pella Christian in 1975. She has six children and 16 grandchildren and enjoys spending time with family and reading books.



"There are a lot of nice people that work here."

— **MARLYS HOKSBERGEN**



**TARYHN ANNEE**, 18, joined the laser department at the end of October. She is a 2020 graduate of Newton High School and is a current Newton resident. In her free time, Taryhn enjoys working on vehicles.



"I like that there are lots of different things to do."

— **TARYHN ANNEE**



**MARLO VAN WYK**, 42, was recently welcomed back to the Co-Line Team in the buildings and ground department after moving back to the area. His most recent work experience was as a shop foreman and production manager for a cabinet shop in Missouri. Marlo grew up in Lynnville and graduated from Lynnville-Sully. He now lives south of Sully with his wife, Stefanie. They have three children: Tristan (22), Parker (17), and Saylor (13).



"I enjoy people's willingness to work as a team."

— **MARLO VAN WYK**







# CLEAR AS MUD ADVICE

by David Franklin, groundskeeper



## GARDEN PLANTING GUIDE

Well, it's that time of year when you start to get all of the garden seed catalogs in the mail. So, I thought I would give you some tips to help you in planning your garden this year and when to start seeding plants.

### CHOOSING SEED VARIETIES

Part of the enjoyment of planning your garden is choosing which seed varieties you want to grow. Choosing varieties that work best for your growing conditions and take advantage of your environment will ultimately decide the outcome of your growing experience. Below are a few tips when selecting your vegetables.

### VEGETABLES

Selecting your veggies before you design your garden will help ensure that you have the correct amount of room and the best growing conditions. For smaller gardens, choose bush varieties that take up less room. For shorter growing seasons, try fast-maturing varieties that can produce maximum yields for your growing season.

### PLANNING

Planning is the key to success for any garden that you plan to grow this season. Choosing a plant's location, spacing, and feeding option is important in the success of your gardening season. Always be on the safe side when you garden, so never bite off more than you can chew! Grow a smaller garden, one that can be taken care of if time is scarce.

Always leave enough space between vegetables in order for them to breathe correctly and receive proper nutrition. Choose varieties that are correct for your growing conditions. For vegetables, plan your yields according to family size and whether you will be freezing, canning, or sharing your bounty with family and friends.

### SOWING

Most soil mixes consisting of peat, perlite, and vermiculite are excellent seed-sowing media for bedding plants. Besides light and moisture, seeds need warmth to germinate well. A soil temp of 70°F is sufficient for most crops. See the planting depth of most seeds for optimal conditions. Some seeds prefer growing just below the soil, including most vegetables.

### TRANSPLANTING

After the seeds have germinated, let the surface dry out occasionally. Seedlings should never go through the night with wet leaves. Grow them at proper temperatures as given in this guide for fast, yet sturdy plants. When seedlings have developed their first set of true

leaves, they are ready to be transplanted to a 4" inch pot for optimal growing conditions.

Many ingredients can be used to prepare a good growing medium for bedding plants. Most commonly used are two parts soil, one part peat moss, and one part sand with fertilizer added. Mist the young plants frequently during the first week of transplant until they are well established, then water more thoroughly and less often. Keep your seedlings growing fast with the recommended liquid feeding program.

Some vegetables are recommended for direct sowing, such as beans, peas, corn, carrots, radish, pumpkins, cucumbers and others. Some varieties do much better by starting inside, such as tomatoes, peppers, and herbs. These seeds don't require much attention, just a regular watering and should be hardened before transplanting outside.

### VEGETABLE PLANTING TIPS

#### BEAN TIPS

Beans should be directly sowed into your garden, not grown as a transplant. Be sure not to plant bean seeds too early as they may rot due to cold weather and moist soil. If you insist on starting early, place a black tarp over the soil to warm its temperature. For bush bean varieties, try a continual planting schedule by sowing seeds every couple weeks, which should give you a consistent harvest. Plant bush seeds every 12-18 inches and be sure to water consistently until germination occurs, then regularly every few days. For pole varieties, they will need some time to grow their vines but will produce continuous harvest for a couple months. Pole beans need some type of support, so be sure to have a trellis or fence ready before planting. Plant seeds every 4 inches and supply moist soil. Add fertilizer half-way through their growing season.

#### CUCUMBER TIPS

Cucumbers require full sun and a large amount of space in order to develop properly. If space is limited, there are some varieties available that can grow in small spaces and containers. Cucumbers should be directly sowed into your garden but can be transplanted at three weeks old and after the last spring frost. Be sure to plant after last frost as any freezing temperatures can kill your plants. In general, cucumbers can grow in most soils but prefer a pH of around 6.0 to 6.5. Be sure to add a generous amount of organic compost to your soil before planting your cucumber seeds. This

*Continued on next page*



## Continued from page 8

will ensure proper nutrition and produce strong vigorous plants with heavy yields. To maximize growth, try applying a minimal amount of fertilizer when needed. A good way to reduce weeding and increase soil moisture is to apply some type of mulch or wood chips to your garden.

### ONION TIPS

Onions can be a tricky vegetable to grow. The most important aspect to remember about onions is there are three different categories: Long-day, short-day, and intermediate onions. Long-day onions will grow best in northern states while short-day varieties do well in southern states. Intermediate onions will do well in both northern and southern states. Short-day onions develop bulbs with an average of 12 hours of daylight. Long-day onions develop better with more sun, around 15-16 hours of daylight. To ensure proper maturation, be sure to grow the variety of onion that is suited for your location. Onion seeds can be started both indoor and outdoors, but for best results seedlings should be started indoors. When ready to transplant, place onions 3 to 4 inches apart, in rows divided by 15 inches. Onions grow best in rich soft soil, but can grow well in most soils especially with a nitrate-based fertilizer. Keep the soil moist and allow good drainage.

### PEA TIPS

Peas are a hardy crop that can provide an abundant harvest in a limited amount of space. There are four main varieties of peas that are grown in the home garden: Garden peas, snap peas, snow peas, and cowpeas. Garden peas (English peas) have a hard outer shell that must be removed. Snap peas have low-fiber pods that are snapped and eaten before the seeds mature. Snow or sugar peas

should be eaten whole with both pod and seeds. Lastly, cowpeas are shelling peas with an excellent flavor. Pea seeds should be directly sowed into your garden in early spring four to six weeks before the last spring frost. When the seeds begin to germinate, they will need a trellis or staking to provide the necessary support. In order to extend harvesting and yield, try sowing seeds every week. Pea plants should be spaced every 5 inches. Peas are heavy feeders and will do best with the occasional fertilizer, but too much fertilizer can increase foliage and decrease pea yield. Lastly, keep the soil

*Continued on next page*

Variety	Seed Depth	Sowing Date	Days to Germination	Soil Temperature (°F)	Plants (Inches)	Rows (Inches)	Days to Maturity	Planting for Family of Four (	Seeds per oz.	Seeds per 100 foot row
Asparagus	4	Jan.-Feb.	10	75	14	28	720+	40 plants	750	1 oz.
Bean Bush	1.5	May-June	7	80	18	18	50+	25 ft. row	100	.5 lb.
Bean Vine	1.5	May-June	7	80	4	30	70+	25 ft. row	100	.5 lb.
Beets	.5	March-July	4	85	4	18	40+	15 ft. row	1,500	1 oz.
Broccoli	1	April-June	4	80	24	30	70+	15 ft. row	9,000	.25 oz.
Cabbage	.5	April-May	4	85	24	30	100+	15 plants	8,500	.25 oz.
Carrots	.5	Jan.-Aug.	6	80	3	18	65+	30 ft. row	25,000	.5 oz.
Cauliflower	.5	Jan.-June	5	80	15	28	60+	15 plants	10,000	.25 oz.
Corn	1	April-May	5	95	3	24	60+	75 plants	75	.4 lb.
Cucumbers	1	April-July	3	95	36	40	50+	6 plants	1,000	.5 oz.
Eggplants	.5	April-June	6	85	24	36	80+	6 plants	6,000	50 plants
Gourds	.5	April-May	10	80	48	60	100+	varies	1,000	.25 oz.
Kale	.25	May-July	4	80	18	24	55+	20 ft. row	8,700	.25 oz.
Leeks	.25	March-May	7	80	6	24	120+	10 ft. row	11,000	.5 oz.
Lettuce	.25	Feb.-Oct.	3	75	10	20	55+	15 ft. row	25,000	.25 oz.
Melon	1	Mar.-April	4	80	36	36	85+	varies	1,000	.5 oz.
Mustard Greens	.25	April-Sept.	8	75	6	12	35+	10 ft. row	15,000	.25 oz.
Okra	1.5	April-Sept.	6	95	18	36	55+	15 ft. row	500	2 oz.
Onions	.5	Feb.-April	6	75	3	15	90+	40 ft. row	8,000	1 oz.
Peas	1.5	Mar.-June	6	75	5	36	60+	40 ft. row	120	1 lb.
Peppers	.5	Jan.-May	8	85	24	24	75+	10 plants	4,500	50 plants
Pumpkins	3	April-June	4	90	6	36	90+	3 plants	180	.5 oz.
Radishes	.5	Mar.-Aug.	4	85	2	20	30+	4 ft. row	2,500	1 oz.
Spinach	.5	Mar.-July	5	70	6	16	45+	20 ft. row	2,800	1 oz.
Squash	1	Mar.-April	4	95	36	36	65+	3 plants	250	.75 oz.
Strawberries	.125	Dec.-Feb.	10	80	18	36	120+	2 plants	70,000	1 gram
Tomatoes	.5	Jan.-May	6	85	32	32	70+	15 plants	11,000	50 plants
Turnips	1.5	Mar.-Aug.	3	85	3	24	45+	15 ft. row	15,000	.5 oz.
Watermelon	1	Mar.-April	4	95	72	72	110+	6 plants	350	.75 oz.



## CANDID CORNER



**Reggie Kalenberg** captured this neat photo while on a walk around Lake Seven-A over Christmas weekend. The wind had blown the water onto the grass, forming huge, frozen “ice balls” on the shore of the lake.

## PLANTING GUIDE CONTINUED

*Continued from page 9*

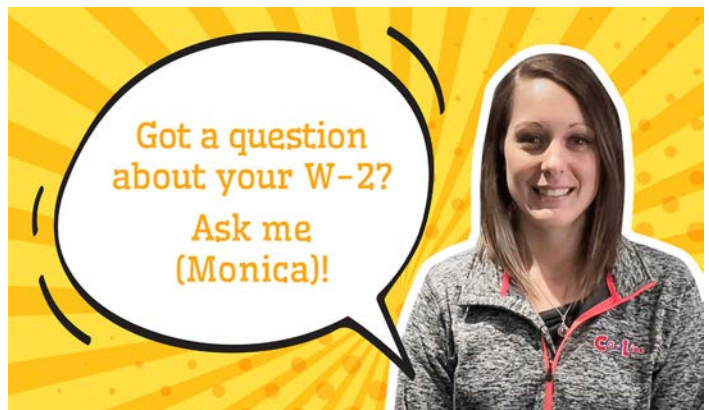
moist and harvest mature pods to keep plant productive.

### PEPPER TIPS

Peppers come in a variety of shapes and sizes as well as a varying degree of sweet to very hot. Today’s gardeners enjoy a large selection of home garden peppers with green bell peppers by far being the most popular choice. Peppers can be sowed both indoors and outdoors, but for best results it is recommended to start pepper seeds indoors, 12 weeks or more before the last frost date for your location. Pepper seeds are difficult to germinate and seedlings tend to grow slow. One way to increase seed germination is to provide a bottom heat to your soil, raising it to 80 degrees. This will increase higher and quicker seed germination. When transplanting your pepper plants, space 18-24 inches apart and 24 inches between rows. Select a location that receives full sun and add plenty of fertilizer to the garden soil. Keep soil moist but not wet.

### TOMATO TIPS

Tomatoes are by far the most popular vegetable in home gardens, being grown in over 85% of them. There are many different types, including beefsteak, cherry, paste, mid-size, early ripening, and the list goes on. Tomato seeds should be started indoors for best germination results. Start the seeds indoors 6-8 weeks before the last frost date for your location. Plant 1/4 inch deep using sterile soil. This helps prevent disease and other problems. The tomato seeds will germinate best if the soil is kept between 80 to 90 degrees. Water lightly and keep the soil consistently moist until germination occurs. When ready to transplant, be sure to harden the young plants off by placing increasing time outside for a one-week period. Transplant tomato plants 32 inches apart and 32 inches between rows, the more space the better. Plant in a location with full sun and provide fertilizer when needed.





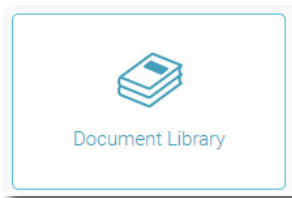
## UPDATE TO HEALTH INSURANCE INFORMATION

by Chad Sailors

As an employer, we are required to provide you with a Summary of Benefits and Coverage for your elected health plan.

Instead of being included in your enrollment guide this year, your Summary of Benefits and Coverage can be found electronically in the Employee Navigator.

Just log in to your Employee Navigator account the same way you do for open enrollment and on your home page, click the icon labeled Document Library.



On this page, you will see a section that says Enrolled Plan Documents. If you are enrolled in Co-Line's Health Insurance Plan for 2021, you will see the Plan Name at the top of this section. Directly underneath, there should be a hyperlink with the same name as your plan followed by the letters SBC.

The following documents provide benefit details pertaining to the plans in which the employee is enrolled.

\$2,500 BCBS - Blue Choice HMO - 2021

[\\$2,500 BCBS - Blue Choice HMO SBC](#)

If you are having troubles logging in or need assistance in finding this information, please feel free to contact Lanai or Chad in HR.



### CUT THE CLUTTER

Switch to online payroll advices



If you are ready to reduce the clutter around your house, please consider switching to online viewing of your payroll advice!

Did you know that once you are enrolled to view your pay advice online, you can log in at anytime and view current as well as past pay information? Please contact Lanai in the HR department if you are ready to discontinue your paper pay advice and enroll in online viewing.

## DON'T BE DISTRACTED

Safety Committee: Bryan DeJong, David Hobbs, Rick Harrill, and Mark Van Wyk



# Dude, focus!

## Distractions are like an injury waiting to happen.

- Avoid using a mobile device while walking or doing hands-on work.
- Don't rush. Find balance between safety and productivity. Safety comes first.
- Stay focused on the task. Don't be complacent or take short cuts.
- Alleviate stress. Don't be distracted. Take a break. Get your mind on the task.

**SFM**  
The Work Comp Experts



## JANUARY TRAINING

- Five employees completed E2 Training
- Four employees completed Measurement Tools
- Four employees completed Setup Sheet
- Five employees completed Safety Awareness
- Four employees completed Forklift Training



*Never let the things you want make you forget the things you have.*

– #motivation



**Team Co-Line  
has worked**

**19,323  
HOURS**

**without a  
lost-time accident**



## 100 MILES IN 100 DAYS CHALLENGE

Twenty-seven employees and six family members stepped up, literally, to a Co-Line wellness challenge held Sept. 18-Dec. 26. Throughout that 100-day span, Co-Liners as well as their spouses and/or children were encouraged to walk, run, or jog 100 miles. Everyone who completed the challenge received a 100 Miles in 100 Days T-shirt, which were given out on Wednesday, Jan. 27.



## CO-LINE'S \$1 MILLION USDA LOAN

*Continued from page 1*

“As a member-owned electric cooperative, we’re in a unique position to utilize borrowing power for our local businesses that we serve. Any efforts we can make to contribute to our local economy is a win for us, for our members, and for the community – and we’re pleased to be able to partner with Co-Line on their project,” Pella Cooperative Electric Chief Executive Officer Jon Miles commented.

Co-Line, a family-owned business which started in 1979, is a metal fabrication and manufacturing business located in rural Iowa between Sully and Pella and is a member of Pella Cooperative Electric. Co-Line houses high-tech metal processing equipment and produces parts and products for many different industries, including automotive, recreational, agricultural, heavy construction, communications, utility, and healthcare. Currently, Co-Line has 300,000 square feet under roof and employs 200 people.

Co-Line is committed to providing outstanding customer service and always being in front of customer needs. To continue to meet that commitment, Co-Line will be adding a 70,000 square-foot building expansion equipped with the latest in fabrication and stamping technology.

“We are happy to partner with Pella Cooperative Electric and the USDA in our next expansion project,” said Faye Brand, co-owner. “It’s exciting to be part of business growth in rural Iowa by adding employees to our outstanding team as well as new technology, the latest equipment, and another building expansion.”

Timeline for the project is to start groundwork in the spring of 2021 with construction likely beginning in early 2022. Included in the expansion, \$3.4 million will be allocated to expanding the company’s north facility. This area is where the Brand home and original repair shop once stood before the 2007 tornado. Equipment and technology purchases and improvements will complete the expansion project.

This is Pella Cooperative Electric’s 13th USDA economic development loan project and has spurred \$5 million of additional investment and helped retain and create over 100 jobs in Pella and surrounding communities through the program. This is the fifth USDA loan project between rural electric co-ops CIPCO and PCEA and the manufacturing company, totaling \$4.15 million in funds. This loan is not an SBA loan through the PPP program other local businesses in the area have received. It is a 0% interest loan that will be repaid in full over 10 years.

## THE INSIDE LINE

by Jeff Kling and Gary Smith, Quality Department



### HAULING THE MAIL by Jeff Kling

Think about this one: Every time you see a rural mail carrier, you probably think how simple that would be. Just sort out the incoming mail, place it in order of your route, and then go deliver it. It's simple if the mailboxes are clearly identified, but what if they are not? Well then, just go by the address? Sounds legit, but how many people out in the country have house numbers displayed? Now what? How about GPS, what could go wrong with that? (See photo.) What if there are seven boxes in a row with only four marked, does the mail man



just guess on the remaining three? I'm starting to feel for the mail man/woman on what seems like a normally cut-and-dried process becoming a struggle. I'm fairly certain addresses on an envelope or package don't include third one from the end, color, shape, or previous owner of the mail box (aka someone's description).

Long story short, there are many means of communication throughout a system or process, and within Co-Line's processes, we rely on part numbers and dedicated locations, all of which typically refer to numbers, letters, and a combination of. When someone refers to coffin boxes, corner brackets, or ledge keeper thingies that are located by the greenish orange shelving down by the northeast side of the air compressor junction, think of how simple it would be if they would have been given the

actual part number and location via shelving number.

Bottom line, communication is key, and in these examples, identification and traceability with actual part numbers is a fairly simple, straight-forward, and established process here at Co-Line. Please don't deviate from this. Deviating from this standard may seem like a low risk, innocent, and often a time-saving mission, but think about the delivery boys and how this could affect them if just one or two items a day aren't accurately, clearly, concisely, and legibly communicated. Sometimes what may seem simple to you complicates things for others.

***“Deviation: de-vi-a-tion, the action of departing from an established course or accepted standard.”***

### BASICS OF QUALITY PART 2

#### Lot traceability and incoming inspection by Gary Smith

Lot traceability is a method by which Co-Line can confirm the type of material used matches that which has been requested by the customer.

A customer can request verification that the parts produced on a certain date and shipped meet their design standards within a 24-hour notice. Co-Line does this through the material's lot tag number (typically the heat number), which is recorded at the time of production on the in-process inspection sheets. This material lot tag number is referenced through purchasing to the raw material's PO and vendor. The

steel supplier's material certification is on file (or available quickly) for that specific lot tag.

The steel vendor will provide either chemical test results, mechanical strength results, or both. This is determined by the type of material to be certified.

This is important to many customers, who must show that their parts are manufactured from the material with the strength shown in their design.

An example of this would be Grip-Tite.

Their products are sized to maintain the rated load-bearing strength for the weight they must lift. Construction site inspectors must verify this load strength prior to installation. We track the tubing heat number written on the outside of the tubes for conformation. Other customers, such as the steel service centers (tubelaser parts), must have a way to show to their final customer that the tubing used meets their standards.

Roll-over protection frame parts

*Continued on next page*





## OH, THE THINGS PARENTS TEACH!

by Margaret Vander Weerd, Newsletter Editor

1. My mother taught me TO APPRECIATE A JOB WELL DONE. "If you're going to kill each other, do it outside. I just finished cleaning."
2. My mother taught me RELIGION. "You better pray that will come out of the carpet."
3. My father taught me about TIME TRAVEL. "If you don't straighten up, I'm going to knock you into the middle of next week!"
4. My father taught me LOGIC. "Because I said so, that's why."
5. My mother taught me MORE LOGIC. "If you fall out of that swing and break your neck, you're not going to the store with me."
6. My mother taught me FORESIGHT. "Make sure you wear clean underwear, in case you're in an accident."
7. My father taught me IRONY. "Keep crying, and I'll give you something to cry about."
8. My mother taught me about the science of OSMOSIS. "Shut your mouth and eat your supper."
9. My mother taught me about CONTORTIONISM. "Will you look at

that dirt on the back of your neck!"

10. My mother taught me about STAMINA. "You'll sit there until all that spinach is gone."
11. My mother taught me about WEATHER. "This room of yours looks as if a tornado went through it."
12. My mother taught me about HYPOCRISY. "If I told you once, I've told you a million times. Don't exaggerate!"
13. My father taught me the CIRCLE OF LIFE. "I brought you into this world, and I can take you out..."
14. My mother taught me about BEHAVIOR MODIFICATION. "Stop acting like your father!"
15. My mother taught me about ENVY. "There are millions of less fortunate children in this world who don't have wonderful parents like you do."
16. My mother taught me about ANTICIPATION. "Just wait until we get home."
17. My mother taught me about RECEIVING. "You are going to get it from your father when you get home!"
18. My mother taught me MEDICAL SCIENCE. "If you don't stop crossing

your eyes, they are going to get stuck that way."

19. My mother taught me ESP. "Put your sweater on; don't you think I know when you are cold?"
20. My father taught me HUMOR. "When that lawn mower cuts off your toes, don't come running to me."
21. My mother taught me HOW TO BECOME AN ADULT. "If you don't eat your vegetables, you'll never grow up."
22. My mother taught me GENETICS. "You're just like your father."
23. My mother taught me about my ROOTS. "Shut that door behind you. Do you think you were born in a barn?"
24. My mother taught me WISDOM. "When you get to be my age, you'll understand."
25. My father taught me about JUSTICE. "One day you'll have kids, and I hope they turn out just like you!"



## BASICS OF QUALITY PART 2 CONTINUED

*Continued from page 14*

require a full traceability to the raw heat material certifications. These certifications are verified to meet the requested customer standards prior to releasing the material to the production floor. The customer requires the packing slip to list the heat number for each part shipped.

Co-Line does perform in-coming

inspections on known parts/materials which have shown a high risk of not meeting standards. This is based from past experience and how well the vendor can meet the requested tolerances.

A new requirement is the "customer supplied material," which in-coming material is tagged to show operators that this material can only be used only for that customer's parts. This guarantees the customer's traceability

of their own supplied material in our shipped parts.

Traceability is very important to our customers. It is something that they are expecting us to provide.

We are all in this together, and I am pulling for you.

WORK. TRAVEL. PLAY.

# ONE BAG FOR MANY PURPOSES



## DRAWSTRING BACKPACKS

**\$10 EACH**

AVAILABLE IN BLACK OR BLUE/BLACK

*The*  
**LOGO SHOP**

## LUNCH MENU — FEBRUARY 2021

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1 <i>by Julie Roose</i> <b>Maidrites (two each)</b> , pasta salad, chips, turtle bar	2 <i>by Julie Roose</i> <b>Beef-n-noodles</b> , 7-layer lettuce salad, peaches, Topsy Turvy bar	3 <i>by Julie Roose</i> <b>Chicken cordon bleu</b> , Parmesan potatoes, green beans, M&M bar	4 <i>by Julie Roose</i> <b>Smoked pork chop/bun</b> , calico beans, coleslaw, homemade chocolate cake	5 <i>by Smokin' J's</i> <b>Pulled pork</b> , corn casserole, potato salad, Oreo fluff	6
7	8 <i>by Julie Roose</i> <b>Chicken enchiladas</b> , Spanish rice, Oriental salad, apple cake	9 <i>by Julie Roose</i> <b>Hamballs</b> , creamy mashed potatoes, corn, pumpkin bar	10 <i>by Julie Roose</i> <b>Croissants (ham &amp; cheese or chicken salad)</b> , soup (chicken noodle or cheesy potato), fruit, candy bar	11 <i>by Julie Roose</i> <b>Pasta bar</b> , side salad, garlic roll, cheesecake dessert	12 <i>by Smokin' J's</i> <b>Pulled chicken</b> , smoked baked beans, pasta salad, cookie	13
14	15 <i>by Julie Roose</i> <b>Glazed ham</b> , cheesy hashbrowns, baked beans, brownie delight	16 <i>by Julie Roose</i> <b>Sloppy Joe on a bun</b> , cauliflower bacon lettuce salad, kettle chips, scotcharoo	17 <i>by Julie Roose</i> <b>Pork loin (BBQ or apple glaze)</b> , red mashed potatoes, glazed carrots, Twinkie	18 <i>by Julie Roose</i> <b>Biscuits/gravy</b> , egg burrito, fruit, coffeecake	19 <i>by Breadeaux Pizza</i> <b>Pizza or taco/chef salad</b> , chips, cookie	20
21	22 <i>by Julie Roose</i> <b>Dutch spiced beef/ bun</b> , mac-n-cheese, strawberry fluff, fudge bar	23 <i>by Julie Roose</i> <b>Lasagna (traditional or chicken alfredo)</b> , mixed greens, dinner roll, mint brownie	24 <i>by Julie Roose</i> <b>Savory pork roast</b> , potatoes/gravy, peas, peanut butter bar	25 <i>by Julie Roose</i> <b>Sweet-n-sour meatballs</b> , seasoned rice, steamed broccoli, Jell-O cake	26 <i>by Smokin' J's</i> <b>Pulled pork</b> , mac-n-cheese, cole slaw, scotcharoo	27
28						