April 2020



## What DTE is doing in response to the COVID-19 virus

DTE cares deeply about the communities in w coronavirus pandemic is impacting companies around the world, and it is changing the way we do business at DTE. Our entire organization is prepared to the companies of the way we do business at DTE. and actively addressing the challenges our customers and employees face

Learn about our efforts

### DTE Energy spends \$2.1 billion with Michigan businesses in 2019

DTE Energy announced it spent \$2.1 billion with Michigan businesses in 2019, creating and sustaining more than 9,800 jobs across the state and exceeding the commitment it made last spring by \$600 million.



Committed to Michigan

### Alumni United

This year, our United Way campaign brought toge more than 100 volunteers to raise a record \$1.65 million for our most vulnerable customers.





### The coat, the slee and the backpack the sleeping bag

Police officers and homeless service providers provided 500 very special coats to the homeless through The Empowerment Plan. Keeping customers warm



# Here are few opportunities to give back.

As nonprofits throughout the U.S. struggle to help the communities they serve, your support is needed now more than ever! There are a variety of virtual skills-based and general volunteerism opportunities to choose from. Don't forget to log your hours on Care Force!

If you do not have an account with Care Force, please sign up to volunteer at <u>www.dteenergy.com/alumni</u> for access to our volunteer portal.



## How do I stay healthy during home quarantine?

- Keep a clean home environment by cleaning and disinfecting high-touck surfaces daily, including door knobs, light switches, remotes, toilets and sinks
   Keep your workouts going virtually
   Try to stick to a meal schedule
   Ensure a well-balanced diet
   Take care of your mental health and give yourself breaks from the new and social media
   Get plenty of sleep
   Engaging in video chat with friends and family
   Stay hydrated



## Healthy Living: Recipe of the Quarter

## Broccoli-Bacon Salad

1 clove garlic, minced 1/4 cup low-fat mayonnaise 1/4 cup reduced-fat sour crear 2 teaspoons cider vinegar

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1 teaspoon sugar
4 cups finely chopped broccoli crowns
1 8-ounce can sliced water chestnuts, rinsed and chopped
3 slices cooked bacon, crumbled

B Tablespoons dried cranberries Freshly ground pepper, to taste

## Instructions:

- 1. Whisk garlic, mayonnaise, sour cream, vinegar and sugar in a large bowl.
   2. Add broccoli, water chestnuts, bacon, cranberries and pepper. Stir to coat with
  - the dressing.

\* Broccoli crowns are the tops of broccoli sold individually in pre-packaged containers in to refrigerated section of the produce department. They are a bit more expensive than entire bunches, but they are more convenient and you use the whole piece (less waste). Nutrition Facts: Calories: 89 Total Fat: 4g Saturated Fat: 1g Cholesterol: 8mg Sodium: 200mg Potassium: 193mg Carbohydrates: 12g Fiber: 3g Protein: 4g



Contact the DTE Alumni Network Connect to us on Facebook for even more information, including no ordinates and more! Send your questions or feedback, scounts and more! Send your questions or future issues to alumni@dteenergy.com