

NewsLine

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August 2014

Colquitt EMC's 78th Annual Meeting

Mark your calendar and make plans to join us for lunch. A lunch reservation form is provided below.

Due to the size and growth of our Annual Meeting, we are asking members to register only for themselves— not other members. **There is a limit of 3 meals per membership.** These rules have been implemented as a courtesy to all members.



Join us at Spence Field in
Moultrie on
**Tuesday,
October 28, 2014**

for the 78th
Annual Meeting of Members



**BUSINESS UPDATES • GREAT FOOD • GAMES • PRIZES
FELLOWSHIP • ENTERTAINMENT • HEALTH FAIR • AND MORE!**

LUNCH RESERVATION FORM FOR COLQUITT EMC's 78th ANNUAL MEETING



Although your meal is tasty enough for leftovers, we ask that you enjoy your lunch on the premises.

TUESDAY, OCTOBER 28, 2014

Lunch from 11:00 A.M. - 1:00 P.M.

Registration - 11:00 A.M.

Business Meeting: 1:30 P.M.

Expo Site, Spence Field in Moultrie

**Limit
3
meals
per member**

Name _____

Address _____

Account # _____

Member's Signature _____

Including myself, you may plan on _____ person(s) for lunch.

Deadline for reservations is October 14, 2014

The Nominating Committee of Colquitt Electric Membership Corporation met on Tuesday, June 3, 2014, and nominated the following individuals whose names will be placed on the ballot and voted on by the Colquitt EMC membership prior to the October 28, 2014, Annual Meeting.

Members vote for directors via mail with the election results presented at the Annual Meeting.*

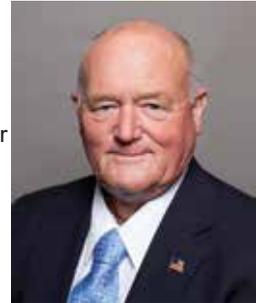
**Note: The Colquitt EMC Bylaws allow for district director elections. This means that the only members who will be voting for director positions are those who have memberships in the districts (counties) of the directors who are up for election.*



The 2014 Annual Meeting of Members convenes on Tuesday, October 28 at Spence Field in Moultrie.

DISTRICT 2 BROOKS COUNTY

Noel Childers



- Served on the Colquitt EMC Board for 26 years
- Completed NRECA training to obtain a Certified Director Certificate
- Member of Morrison Baptist Church where he currently serves as :
 - Chairman of the Deacons
 - Adult Sunday School Teacher
 - Chairman of Building & Grounds Committee
- Member of the Brooks County Cattlemen's Association
- Participated in the inaugural Leadership Georgia class
- By invitation has previously served on Georgia Dept. of Agriculture Fact Finding Group for Alternative Produce Production
- Lifelong farmer specializing in vegetable production and cattle
- Employed by Dewitt Farms where he oversees produce production

Mike Allen



- Utilities Director for Lowndes County
- Serves on the State of Georgia Water Resource Planning Board
- Member of the American Public Works Association (APWA)
- Member of Georgia Association of Water Professionals (GAWP)
- Member of the American Water Works Association (AWWA)
- Chairman of the local Georgia Utilities Coordinating Council
- Member of the Park Avenue Seventh-Day Adventist Church where he serves as a Deacon

DISTRICT 3 BERRIEN COUNTY

James H. (Jimmy) Griner, Sr.



- Served on the Colquitt EMC Board for 22 years
 - Has served as president and secretary/ treasurer
- Earned Certified Director Certificate
- Credentialed Cooperative Director
- Fireman with the West Berrien Volunteer Fire Department
- Active member of the Tifton Kiwanis Club
 - Recipient of 4 Outstanding Kiwanian awards
- Member of the Primitive Baptist Faith
- Manages and operates Griner Farms with his son
- Retired from ABAC in June of 1989 with 22 years of service as a physics professor

Kane Staines



- Educator with the Berrien County School System.
 - For the past 6 years in Ag Education as a Young Farmer Teacher
- Owner of the Gum Branch Feed Company in Adel
- Member of the Berrien Youth Livestock Association
- Member of Pine Grove Missionary Baptist Church
 - Serves as Usher, Assistant Treasurer and member of the Public Relations Committee

DISTRICT 4 COOK COUNTY

Simmie King



- Served on the Colquitt EMC Board for 29 years
 - Has served as president and vice-president
- Serves on Georgia System Operations Corporation Board of Directors
- Member of Baptist faith
- Farms in the Fellowship Community of Cook County
- Completed NRECA training to obtain a Certified Director Certificate

In addition to voting for directors this year, members in all counties will be asked to vote on a Bylaw change that concerns director elections.

Following is the proposed Bylaw amendment:

No members presently or formerly employed by the Cooperative shall be eligible to become or remain a Director, Member of the Nominating Committee, or serve in any other capacity, either appointed or elected, or involving any Cooperative election for five (5) years after the termination of his/her employment from the Cooperative. This Bylaw change is effective on October 28, 2014, and only applies to those members who are separated from Colquitt EMC after October 28, 2014.

Local. Dependable. Serving YOU.

Ready To Save??

Ready to save; walk through your home to find opportunities...

A new refrigerator consumes 75 percent less energy than a 1970s model. Replace a vintage clothes washer and save \$60 on utility bills and nearly 5,000 gallons of water a year, according to the Association of Home Appliance Manufacturers. Always look for the ENERGY STAR label. It signals energy-efficient models.

Cleaning Kitchen, Laundry Costs



In the laundry room, a full-sized ENERGY STAR-certified clothes washer uses 15 gallons of water per load, compared to the 23 gallons used by a standard machine.

During the machine's lifetime, this saves 27,000 gallons of water.

Replace your kitchen's classic refrigerator with an ENERGY STAR-certified model to save between \$200 and \$1,100 in lifetime energy costs. Today's average refrigerator uses less energy than a continually lit 60-watt light bulb. Resist the urge to move the old refrigerator to the basement or the garage. Instead, say goodbye and recycle the energy-guzzler.

Was your dishwasher built before 1994? If so, you're paying an extra \$40 a year on your utility bills compared to neighbors with an ENERGY STAR-qualified model.

Screen Savings

Televisions might be a little more baffling. As screen sizes increase, energy consumption may also rise. You can still be a savvy shopper. ENERGY STAR-certified TVs are about 25 percent more efficient than conventional models. LED screens use 20 percent less energy than LCD TVs.

Once you purchase a TV, calibrate

it by adjusting the contrast and brightness to a moderate level. By default, new televisions are set to dynamic, high-contrast settings. This consumes more power than standard, lower-contrast settings.



Smart Settings

Attached to old appliances? You can still save with smart settings. For example, heating water creates the greatest expense when washing dishes or clothes. Set your water heater at 120 degrees and be sure your clothes washer or dishwasher is full whenever used.

Sources: Energy Star, Consumer Electronics Association, Association of Home Appliance Manufacturers, U.S. Department of Energy, Natural Resources Defense Council

Here are a few other ways to save without buying new appliances:

NOT TOO COOL FOOD: In the kitchen, don't keep your refrigerator or freezer too cold. Recommended temperatures are 37 to 40 degrees for the fresh food compartment and 5 degrees for the freezer section.

TOAST, DON'T ROAST: Use toaster ovens or microwave ovens for small meals rather than your large stovetop or oven.

AIR DRY DISHES: Use the dishwasher's "eco" option or use a no-heat air dry feature. Scrape food pieces off the plates, rather than rinsing them.

COLD CLOTHES: In the laundry room, wash your clothes in cold water using cold-water detergents whenever possible. Adjust load settings for smaller loads.

LOSE LINT: Clean the lint screen in the dryer after every use to improve the dryer's efficiency.



Colquitt EMC offices
will be closed
Monday, September 1st
in observance of
Labor Day



Recipes of the Month



Layered Summer Salad

4 cups torn spinach
1 1/2 cups shredded mild cheddar cheese, divided
2 cups sliced fresh mushrooms
1 small red onion, sliced, separated into rings
2 tomatoes, chopped
1 (10 ounce) package frozen green peas, thawed, drained
1/2 cup mayonnaise
1/2 cup sour cream
1 tablespoon basil
4 slices bacon, crisply cooked, drained and crumbled

Layer spinach, 1 cup of the cheese, the mushrooms, onions, tomatoes and peas in 3-qt. serving bowl.
Mix mayo, sour cream and basil.
Spread over salad, completely covering top of salad
Refrigerate at least 5 hours.
Sprinkle with remaining 1/2 cup cheese and the bacon just before serving. *Yield: 12 Servings*

Per Serving: 170.6 Calories, 11.3g Fat, 244.4mg Sodium, 24.1mg Cholesterol, 10.9g Carbohydrate.



Picnic Potato Salad

6 medium potatoes, boiled in jackets
1 garlic clove
2 cucumbers, peeled and sliced
1 teaspoon salt
1/2 teaspoon fresh ground pepper
2 tablespoons hot bacon drippings
1 medium onion, chopped
4 tablespoons olive oil
1 1/2 tablespoons white vinegar

Rub sides and bottom of bowl with a crushed garlic clove.
Peel potatoes while hot and place in bowl.
In another bowl, slice cucumbers and sprinkle with salt and pepper.
Slice cooled potatoes and pour heated bacon fat over them.
Combine potatoes with cucumbers and onions and toss lightly.
Add oil and vinegar and again toss lightly.
Let stand 2 hours before serving. *Yield: 4 Servings*

Per Serving: 460.3 Calories, 20.4g Fat, 614.8mg Sodium, 6.1mg Cholesterol, 64.5g Carbohydrate.