



NewsLine

Volume 44, Number 10

October 2014

Congratulations to the winners!!



Colquitt EMC Awards Bright Ideas Grants To Area Teachers

Colquitt Electric Membership Corporation awarded ten area teachers with Bright Ideas education grants. The winning teachers included: **Amanda Jolliff** and **Michelle Epps** from Berrien Elementary School, **Phyllis Childree** from Lowndes High School, **Hallie Eckdahl** from Hahira Middle School, **Cody Moncrief** from Valdosta Middle School, **Stephanie Peterson** from Westside Elementary School, **Pam Young** from S.L. Mason Elementary School, **Emily McGill** from Annie Belle Clark Primary School, **Shila Heeter** from W.G. Nunn Elementary School, and **Lisa Fletcher** from Lowndes Middle school. They were surprised in their classrooms and presented with a big check and goody bags courtesy of the “Bright Ideas Prize Team” – representatives from Colquitt EMC.



Teachers often have innovative ideas about how learning can be made more exciting and interesting for their students but do not always have the resources to implement these projects. The purpose of the Bright Ideas education grant is to provide funding for those teachers to put their creative plans in action.

Funding for the grants is made possible through Georgia legislation that allows unclaimed capital credits to be used for education in the communities served by EMC’s.



BRIGHT IDEAS

optimize energy savings without sacrificing comfort WITH A PROGRAMMABLE THERMOSTAT



Programmable thermostats help you save energy and lower your energy bills. They allow you to program different temperatures for different times of the day, during the week and on weekends based on your schedule. Setting temperatures up or down when you are away or asleep is an easy way to save energy and money without sacrificing comfort. Choosing a setting that doesn't overheat or over cool when you're away or asleep is what saves the most energy. Experiment with adjusting the temperature to see what is right for you and your family. Keep in mind that the thermostat is an on and off switch, not an accelerator. Using an extreme temperature will not heat or cool a home any faster. Some units have special features like adaptive (smart) recovery and/or WIFI capability. Adaptive recovery units are constantly calculating the amount

of time required to heat or cool the house so that it reaches the programmed temperature. The thermostat "examines" the performance and can keep track of the seasons. As a result, programmable thermostats optimize energy savings without sacrificing comfort. With WIFI capability you can control the thermostat remotely from a smart phone or computer internet connection.

When you're away from home for a few days, use the Hold setting to set the thermostat at a constant, energy-efficient temperature. Consider setting the thermostat to a high temperature such as 85 degrees rather than completely turning the AC off in the warmer months. In the colder months, consider a low temperature such as 55 degrees so your pipes don't freeze.



Happy
Thanksgiving!

*Colquitt EMC offices
will be closed
Thursday, November 27th
and
Friday, November 28th*

October is National Cooperative Month

Each year during the month of October, we celebrate National Cooperative Month. This is a time when cooperatives are recognized for the qualities that make their business model unique. Seven cooperative principles set us apart from other businesses: voluntary and open membership; democratic member control; member's economic participation; autonomy and independence; education, training and information; cooperation among cooperatives; and concern for community.

This Co-op Month, we're focusing on "The Electric Co-op Connection: Discover the meaning of membership." Co-ops exist to serve their members, but they also play a major role in their local communities.

Georgia's electric co-ops provide power for more than 5 million Georgia residents. Other co-op businesses thrive in our state, too, with Georgia's co-op economy employing over 12,000 residents.

Colquitt EMC is one of more than 900 electric cooperatives, public utility districts



and public power districts serving 42 million people in 47 states.

In the 1930s, rural America needed electricity just as much as anyone else. It was a major challenge that big utilities weren't interested in tackling. So, the men and women of rural America banded together and made it happen. And that's why we celebrate in October – we celebrate the power of working together for the common good and bettering the quality of life for our friends and neighbors.

In addition to cooperative utilities, Georgia residents are served cooperatively by credit unions, food co-ops, agricultural co-ops, and more!

OCTOBER IS CO-OP MONTH



Fall Safety Reminders

Electrical Safety Foundation International (ESFI) reminds you to keep electrical safety in mind as the cooler fall weather moves many activities back indoors. The following safety tips will help you stay safe during the change of seasons:



- Safely store warm weather tools such as lawn mowers and trimmers.
- Check cold weather tools, such as leaf blowers, along with their power cords, for unusual wear and tear.
- Repair or replace worn tools or parts right away.
- Use only weatherproof electrical devices for outside activities.
- Protect outdoor electrical devices from moisture.
- Make sure electrical equipment that has been wet is inspected and reconditioned by a certified repair dealer.



Local. Dependable. Serving YOU.

Colquitt EMC's 78th Annual Meeting

Join us at Spence Field in
Moultrie on
Tuesday, October 28, 2014
for the 78th
Annual Meeting of Members

Fill out and return the lunch registration form 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.



entertainment
"Milhous Gospel Quartet"



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

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

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

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

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



Recipes of the Month



Apple Dumplings

- 2 (8 count) cans crescent rolls
- 3-4 tart apples
- 1 1/2 cups sugar
- 1/2 cup butter
- 1 teaspoon cinnamon
- 1 (12 ounce) can Mountain Dew soda

Peel and slice apples into 16 pieces
Roll each apple slice in 1 section of crescent roll
Place rolled slices in pan in two rows, put extras along side
Melt butter, add sugar and cinnamon and pour over apples
Pour can of Mountain Dew over all
Bake at 350 degrees for 45 minutes *Yield: 16 servings*

Per Serving: 257.7 Calories, 8.0g Fat,
213.9mg Sodium, 32.7mg Cholesterol,
44.0g Carbohydrate.



Pumpkindoodles

- 3 3/4 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1 cup unsalted butter, softened (save wrappers, see directions)
- 1 cup granulated sugar
- 1/2 cup brown sugar
- 3/4 cup pumpkin puree (not Pumpkin Pie filling!)
- 1 large egg
- 2 teaspoons vanilla

Cookie Coating

- 1/2-3/4 cup granulated sugar
- 2 teaspoons pumpkin pie spice (or use cinnamon, ginger and allspice)

In a medium bowl, combine the flour, baking powder, salt, cinnamon, and nutmeg. Whisk to blend and set aside.
In the bowl of an electric mixer, beat together the butter and sugars on medium-high speed until light and fluffy, 2-3 minutes. Blend in the pumpkin puree. Beat in the egg and vanilla until incorporated.
With the mixer on low speed add in the dry ingredients and mix. Cover and chill the dough for at least 1 hour.
Preheat the oven to 350 degrees.
Combine the sugar and spices for the coating in a bowl and mix to blend. Scoop the dough roll into a ball.
Coat the dough ball in the sugar-spice mixture and place on the prepared baking sheet, spacing the dough balls 2-3 inches apart. Dip the bottom of a flat, glass in butter wrapper (from the butter in the recipe) to moisten, then in the sugar-spice mixture, and use the bottom to flatten the dough balls slightly. Repeat as necessary.
Bake the cookies for 10-12 minutes, or until just set and baked through. *Yield: 60 Servings*

Per Serving: 84.3 Calories, 3.2g Fat,
30.8mg Sodium, 11.2mg Cholesterol,
12.9g Carbohydrate.