



Volume 45, Number 7

NewsLine

July 2015

The Nominating Committee of Colquitt Electric Membership Corporation met on Monday, June 8, 2015, and nominated the following individuals whose names will be placed on the ballot and voted on by the membership prior to the November 3, 2015, Annual Meeting:

In addition to nominations made by the Nominating Committee, any 50 or more members may make nominations by petition. The deadline to receive nominations by petition is August 7, 2015. Members vote for directors via mail with election results presented at the Annual Meeting.*

District 1 - Colquitt County:

Bobby Griner

District 5 - Lowndes County:

Bobby Exum

District 7 - Worth/Tift Counties:

Gary Branch

***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.

See biographies on next page...

Mark your calendar for
**Colquitt EMC's
79th Annual Meeting
of Members**

**Spence Field, Moultrie
Tuesday, November 3, 2015**

Business/Financial Updates,
Great Food, Prizes, Health Fair,
Entertainment....

Don't Miss It!

*Look for a lunch reservation form
in next month's NewsLine.*



DISTRICT 1 COLQUITT COUNTY

Bobby Griner



- Served on Colquitt EMC's Board since 1976
 - Has served as president, vice-president and secretary-treasurer
- Previously served as Member Representative on the Oglethorpe Power Corp./Georgia Transmission Corp./Georgia System Operations Corp. Advisory Board
- Completed all required courses to earn the NRECA Credentialed Cooperative Director Certificate
- Retired farmer
- Member of Funston Baptist Church
 - Has previously served as a deacon

DISTRICT 5 LOWNDES COUNTY

Bobby Exum



- Served on Colquitt EMC's Board since 2006
 - Has served as president, vice president and secretary-treasurer
- Completed all required courses to earn the NRECA Credentialed Cooperative Director Certificate
- Manages and operates his own farm in Lowndes County
- Member of Lowndes County Farm Bureau
- Chairman of Lowndes County Farm Service Agency Committee
- Member of Lowndes County Young Farmers
- Attends Primitive Baptist Churches

Be Prepared & Stay Safe During the Summer Storm Season

- Check supplies and be sure to have the following items in an emergency response kit: portable radio with fresh batteries, flashlight, first-aid supplies, canned or packaged food that can be prepared without cooking or refrigeration and several days' supply of drinking water.



- If someone in your home has special needs or relies on electric-powered life support equipment, determine now the actions you'd take in the event of an extended power outage (i.e., relocate your family member or have a backup generator available.). And encourage other family members, friends and neighbors to do the same.
- As severe weather begins to move through the area, be watchful for downed or sagging power lines. Don't approach downed power lines. Consider all lines energized as well as trees or limbs in contact with lines. Please report downed power lines to Colquitt EMC and your local law enforcement.



Colquitt Electric Membership Corporation

DISTRICT 7 WORTH/TIFT COUNTIES

Gary Branch



- Served on Colquitt EMC's Board since 2009
 - Currently serves as president
 - Has served as secretary-treasurer
- Completed all required courses to earn the NRECA Credentialed Cooperative Director Certificate
- Received an Associate Degree from ABAC & Bachelor of Science in Agronomy from the University of Georgia
- Owner of Ty Ty Peanut Company
- Member of Journey Baptist Church

Statement of Nondiscrimination

Colquitt Electric Membership Corporation is the recipient of Federal financial assistance from the Rural Utilities Service, an agency of the U.S. Department of Agriculture, and is subject to the provisions of Title VI of the Civil Rights Act of 1964, as amended, Section 504 of the Rehabilitation Act of 1973, as amended, the Age Discrimination Act of 1975, as amended, and the rules and regulations of the U.S. Department of Agriculture which provide that no person in the United States on the basis of race, color, national origin, age, gender, or disability shall be excluded from participation in, admission or access to, denied the benefits of, or otherwise be subjected to discrimination under any of this organization's programs or activities.

The person responsible for coordinating this organization's non-discrimination compliance efforts is Doug Loftis, Manager of Human Resources & Corporate Services. Any individual, or specific class of individuals, who feels that this organization has subjected them to discrimination may obtain further information about the statutes and regulations listed above from and/or file a written complaint with this organization; or the Secretary, U.S. Department of Agriculture, Washington, D.C. 20250; or the Administrator, Rural Utilities Service, Washington, D.C. 20250. Complaints must be filed within 180 days after the alleged discrimination. Confidentiality will be maintained to the extent possible.



Local. Dependable. Serving **YOU.**

Reduce **Hot** Water Use for Energy Savings

Water heaters account for approximately **18%** of a typical family's annual use making it the second single largest use of electrical power. Reducing hot water use and improving the efficiency of water heating equipment can reduce monthly power bills considerably. For example, installing low-flow shower heads will save a typical family 370 kilowatt hours per year, *that's enough to power a house for 13 days.* Follow these tips to optimize energy savings while using your water heater.

- Repair any water leak immediately.
- Lower the thermostat to 120° F or lower.

(note: some water heater thermostats do not have a temperature gradient so set it to the right of center at the four o'clock position).

- Wrap the water heater tank with an insulation jacket.
- Insulate the exposed water pipes connected to the water heater.
- As much as possible, wash clothes in cold water.
- Use low-flow shower heads. The maximum flow rate should be between 2 and 2.5 gallons per minute. *(Look for models displaying the WaterSense qualified logo).*



On/Off Aerator

rate should be between 2 and 2.5 gallons per minute. *(Look for models displaying the WaterSense qualified logo).*

- Install WaterSense labeled (on/off) aerators on your faucets.

- When replacing your water heater consider a heat pump model. It uses much less energy than a standard model, saving approximately \$3500 over its lifetime.



Recipes of the Month



Watermelon Salad

1/2 cup red wine vinegar
 1/3 cup honey
 2 tablespoons brown sugar
 1-1/2 teaspoons black pepper
 1 tablespoon orange juice
 1 pinch salt
 1 cup olive oil
 4 to 5 cups ripe watermelon, cut in 2" square chunks
 1/4 large red onion, sliced vertically into 1/4" slivers
 4 cups mixed baby greens

Servings Per Recipe: 2-4

DIRECTIONS

- Mix first six ingredients in a deep-sided bowl. Drizzle and whisk the olive oil into the mixture. Set aside.
- Mix the watermelon and red onion together.
- Pour the dressing over the melon, turning to coat all sides. Return it to the refrigerator and let the melon marinate for 20 minutes or less.
- Layer the field greens on a small dinner plate.
- Place the chunks of watermelon and the onion in the center of the greens.
- Grind pepper to taste over the salad.



Honey Grilled Pork Chops

1/2 cup soy sauce
 1 teaspoon ground ginger
 1-1/2 tablespoons minced garlic
 4 center-cut pork chops, 1-1/2" thick
 4 tablespoons brown sugar
 6 tablespoons honey
 1 tablespoon sesame oil

Servings Per Recipe: 4

DIRECTIONS

- Trim excess fat from chops; prick with a fork both sides
- Combine soy sauce, ginger and garlic; pour half in shallow pan and add the chops.
- Pour remaining sauce/marinade over the chops, then refrigerate for up to 8 hours, turning occasionally.
- Prepare grill; spray grill rack with non-stick spray before heating.
- Combine sugar, honey and sesame oil in small pan; cook on low until sugar dissolves; remove from heat.
- Remove chops from marinade and discard marinade.
- Drizzle chops lightly with vegetable oil on both sides, and grill directly over coals or heat until lightly charred.
- Turn chops, grill opposite side; move from direct heat.
- Brush chops with honey glaze and cover grill.
- Turn and baste chops several times until done, about 30 minutes.

(Cut Here)