



NewsLine

Volume 45, Number 10

October 2015



BRIGHT IDEAS

Colquitt EMC Awards Bright Ideas Grants To Area Teachers

Colquitt Electric Membership Corporation awarded six area teachers with Bright Ideas education grants. The winning teachers included: **Donna Hobby** from Charles Spencer Elementary School, **Allison Ray** from Berrien Middle School, **Clint Carnine** from Cook Elementary School, **Brenda Gaddy** from W.G. Nunn Elementary School, **Beth Baker** from Pine Grove Middle School and **Sandi Parrish** from Pine Grove Elementary School.

They were surprised in their classrooms and presented with a big check 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.



October is National Cooperative Month

Every October since 1930, not-for-profit cooperatives have celebrated Cooperative Month. During this time, it makes sense to highlight the qualities that make electric cooperatives different from other types of utilities and businesses.



For starters, electric co-ops are owned by those they serve. That's why those who receive electric service from America's electric cooperatives are called members, not customers. Without members, there would be no cooperative.

Members maintain democratic control of their co-op, which means they elect fellow members to represent them on the board of directors/trustees at an annual meeting. As a bonus, co-op members receive special benefits through co-op programs and many co-ops return margins ("profits") to their members in the form of capital credits.

One principle that sets co-ops apart from other businesses is their concern for community. Cooperatives have a special responsibility to support the areas in which their members live and work. From sponsoring a local school's baseball team to supporting new jobs and industry through our economic development efforts, co-ops stand as a driving force in their communities.

Of course, co-ops span all industries, including credit unions, dairy operations, health care, housing, and much more. There are more than 29,000 co-ops across the nation. And not all are small or rural. Just look at nationally known co-ops like Sunkist, Ace Hardware, and Land O' Lakes.

Overall, co-ops are more accessible than other types of businesses. They give their members a voice, and are local—living and working alongside those they serve.

That's the cooperative difference.

**OCTOBER IS
CO-OP MONTH**



*Colquitt EMC offices
will be closed*

*Thursday, November 26th
and*

Friday, November 27th

Listen to your Parents

Common Sense Energy Tips from Mom and Dad

"What do you think – we own the electric company?!" Moms and Dads everywhere have used this phrase to let their kids know that they have just broken one of their house rules against wasting energy. Here is a collection of "energy saving wisdom" from parents that is simple and that works.

- **"Turn the lights off when you leave the room!"**

This also goes for TVs, computers, fans, video game systems, and any other electronic devices. After you finish using them turn them off.

- **"Get out of the shower!"**

Hot water is the second single largest power user for most households. Limit your teenager's hot water use by installing low flow showerheads and on/off aerators on faucets.

- **"Don't mess with the thermostat!"**

Set the thermostat to

optimal energy saving settings (preferably using a programmable thermostat) and declare it hands off.

- **"Close the front door!"**

Air leakage is a significant cause of higher cooling and heating cost. Button up the house by engaging locks on windows and doors and promptly replacing damaged weather-stripping.

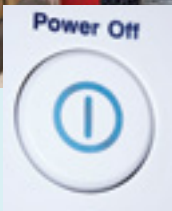
- **"Be on time for supper!"**

Cooking is energy intensive. Activities like preheating an oven or simmering for a long time waste energy.

- **"Get out of the Fridge!"**

Know what you want before opening the refrigerator. Holding the door open dumps the cold refrigerated air onto the kitchen floor.

By the way, as an electric cooperative, Colquitt EMC is owned by those we serve.



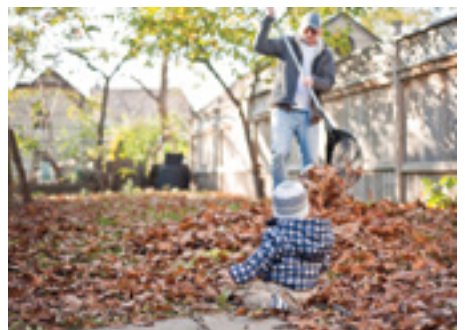
Fall Safety Reminders

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.

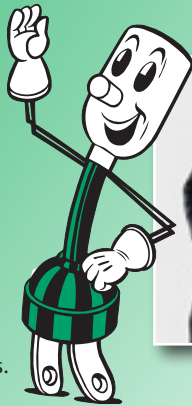
Mark your calendar for
Colquitt EMC's
79th Annual Meeting

Spence Field, Moultrie
Tuesday, November 3, 2015

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

Don't Miss It!

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.



prizes *entertainment*



"Omega Quartet"

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

LUNCH RESERVATION FORM FOR
COLQUITT EMC's 79th ANNUAL MEETING



TUESDAY, NOVEMBER 3, 2015

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 20, 2015

Recipes of the Month



Pumpkin Cake Roll With Cream Cheese Filling

1/4 cup powdered sugar (to sprinkle on towel)	3/4 cup all-purpose flour
1/2 tsp. baking powder	1 cup granulated sugar
1/2 tsp. ground cinnamon	1/2 tsp. baking soda
1/2 tsp. ground cloves	1/4 tsp. salt
2/3 cup canned pumpkin	3 large eggs
1 cup walnuts (optional)	

Servings: 8-10

Filling:

1 (8 ounce) package cream cheese
1 cup powdered sugar
6 tablespoons butter or margarine
1 teaspoon vanilla extract
1/4 cup powdered sugar (optional)

DIRECTIONS

Preheat oven to 375° F. Grease 15"x 10" jelly-roll pan; line with wax paper. Grease and flour paper. Sprinkle towel with powdered sugar. Combine flour, baking powder, baking soda, cinnamon, cloves and salt in small bowl. Beat eggs and sugar in large mixer bowl until thick and then beat in pumpkin. Stir in flour mixture. Spread evenly into prepared pan. Sprinkle with nuts (if desired). Bake for 13 to 15 minutes or until top of cake springs back when touched. Immediately loosen and turn cake onto prepared towel. Carefully peel off paper. Roll up cake and towel together, starting with narrow end. Cool on wire rack. Beat cream cheese, powdered sugar, butter, vanilla, and sugar in small mixer bowl until smooth. Carefully unroll cake; remove towel. Spread cream cheese mixture over cake. Reroll cake. Wrap in plastic wrap and refrigerate at least one hour. Sprinkle with powdered sugar before serving, if desired.

(Cut Here) ✂



Sugar-And-Spice Nuts

1 egg white	1/4 cup white sugar
1 cup cashews, unsalted	1/2 tsp. ground cinnamon
1/2 cup pecan halves, unsalted	1/2 tsp. cayenne pepper
1/2 cup almonds, unsalted	1/4 teaspoon salt

DIRECTIONS

Preheat oven to 325F degrees. Grease a baking sheet and set aside. Beat egg white in a large bowl with a fork or whisk until foamy. Stir in two cups of unsalted nuts until coated (any combination can be used...try other nuts such as peanuts or walnuts). Stir in sugar and spices; toss with nuts until coated. Put nuts onto prepared baking sheet. Spread out well. Bake, stirring often, until golden-- about 20-25 minutes. Cool completely. Store in an airtight container.