



Volume 46, Number 4

# NewsLine

April 2015

## ENERGIZING EDUCATION!



Colquitt Electric  
Membership Corporation



## BRIGHT IDEAS

MATH • HISTORY • LANGUAGE ARTS  
THE ARTS • SCIENCE • SOCIAL STUDIES

**Teachers!**

**Earn up to \$1,000 for your classroom!**

Bright Ideas, sponsored by Colquitt EMC, awards grants to teachers for innovative classroom-based education projects. Through Bright Ideas, teachers can illuminate students' love of learning. Teachers of all disciplines in grades K-12 are eligible to apply.

**Deadline to apply is June 1, 2015.**

For more information, visit [www.colquitemc.com](http://www.colquitemc.com)



## Hello Spring!

### Spring clean your way to energy savings.

Here's a checklist of ways to turn your spring cleaning into an energy-saving event:

- **Redirect ceiling fans.** – If you reversed the direction of air flow for winter be sure to switch it back to summer mode.
- **Change air-conditioning filters** – Check and replace your return air filter regularly.
- **Dust off electronics, light bulbs and vents.** – Dust can choke off air flow and can increase heat build-up affecting operating efficiency and the operating life of devices.
- **Plug your electronics into a switchable power strip.** – The power strip allows you to turn them on and off more easily when not in use which saves energy.
- **Vacuum refrigerator coils.** – A years' worth of dust accumulation can tax your refrigerator.
- **Tune up the AC.** – Getting a professional maintenance check before summer can ensure your system is working efficiently.
- **Clean out the dryer vent hose.** A blocked dryer can significantly increase dryer run times.
- **Wipe down the inside of the microwave.** Food splatters inside a microwave oven decrease its efficiency.

## How to Clean Your Microwave Naturally With Just a *Lemon*

### What You Need

#### Materials:

- 1 lemon
- Small microwave-safe bowl or measuring cup
- Clean, dry dishtowel or cleaning rag

**Equipment:** Microwave

### Instructions

- **Pour water in the bowl:** Measure about a half cup of water into the bowl.
- **Squeeze the lemon:** Slice the lemon in half and squeeze the juice into the water. Drop the lemon halves into the bowl.
- **Microwave for 3 minutes:** Place the bowl in the microwave. Microwave on high power for 3 minutes so the liquid comes to a boil.
- **Let stand for 5 minutes:** Do not open the microwave door. The steam trapped inside will help loosen food gunk. Let stand for 5 minutes.
- **Wipe the microwave clean:** Open the door and carefully remove the bowl with the lemons. If your microwave has a turntable, lift it out and wipe it clean. Wipe the inside of the microwave clean starting with the ceiling and the sides. Finish with the floor, sweeping any crumbs into your hand. Don't forget the door!
- **Cleaning stubborn spots:** If you come across stubborn spots that won't easily wipe away, dip the corner of your dishtowel in the lemon-water and scrub until the spot comes away.



For additional  
energy saving tips,  
visit

[www.colquitemc.com](http://www.colquitemc.com)

and click on the  
"Energy Efficiency" tab.

Source <http://www.thekitchn.com/how-to-clean-your-microwave-with-just-a-lemon-cleaning-lessons-from-the-kitchn-200294>

# Local. Dependable. Serving **YOU.**

All Colquitt EMC  
offices  
will be closed on  
**Monday, May 25th**  
in observance of  
*Memorial Day.*



## Beware of Utility Worker Scams

Don't fall victim to utility worker scams. Be cautious and ask questions. Keep in mind that Colquitt EMC employees carry photo ID cards and will present them upon request. Our employees will not contact you and request payment over the phone. Remember, if there's ever a question about whether you're dealing with a Colquitt EMC employee, contact our office at 800.342.8694 to confirm.

## WANTED MEMBER'S PHONE NUMBERS

Colquitt EMC's outage reporting system uses the member's phone number or map location number to report an outage. This is why it is very important to keep the co-op updated with your current phone number. If you are not sure what we have on file, please contact your local office and we'll be glad to verify.



## ATTENTION:

Use firebreaks around any utility poles on land that will be burned under controlled conditions. By using a firebreak to protect utility poles, you can help Colquitt EMC save thousands of dollars in repair costs. Also, you can avoid potential safety problems resulting from burned poles.

*-Thank you in advance for your cooperation.*

# BURN WITH CARE... AVOID TROUBLE.



## Unclaimed Capital Credits

In compliance with O.C.G.A. Section 44-12-236 of "The Disposition of Unclaimed Property Act" of Georgia, Colquitt EMC is attempting to locate former members and heirs whose capital credit checks were issued December 1, 2009 for electrical service received in 1988, but which have been returned by the U.S. Post Office as "undeliverable" or have been otherwise unclaimed.



A current database of these members, with their last known address, is available at our offices. The last possible date to claim these funds is June 30, 2015. All funds not claimed by this date will be donated for charitable uses, as permitted by O.C.G.A. section 44-12-236 of "The Disposition of Unclaimed Capital Property Act" of Georgia.

## Colquitt EMC Scholarship Program Begins This Month

Colquitt EMC awards scholarships to students who are enrolled in colleges or universities located in Colquitt EMC's service area. To be eligible, applicants must reside in the household of a Colquitt EMC member. Applications are available in our offices and at [www.colquitemc.com](http://www.colquitemc.com) beginning **April 1, 2015**.

**Deadline to apply is June 15, 2015.**



# Recipes of the Month



## Egg Salad

1/2 medium red onion, chopped  
12 large eggs, hard boiled, peeled and cut into sixths  
1 stalk celery & leaves, chopped  
1/2 cup plain yogurt or 1/2 cup mayonnaise  
2 tablespoons chopped fresh dill  
2 tablespoons whole-grained mustard  
4 teaspoons freshly squeezed lemon juice  
2 teaspoons kosher salt

### DIRECTIONS

- In a large bowl, mix together the onion, celery, yogurt or mayonnaise, dill, mustard, lemon juice, and salt.
- Add the eggs to the mixture and gently mix them together.
- Season with pepper to taste.
- Use in sandwiches, with lettuce and tomatoes, or in a salad.

**Per Serving:** 246.5 Calories, 15.6g Fat, 1483.7mg Sodium, 562mg Cholesterol, 4.9g Carbohydrate.



(Cut Here)

## Layered Fruit Salad

1/2 cup orange juice  
1/4 cup lemon juice  
1/4 cup packed brown sugar  
1/2 teaspoon orange zest  
1/2 teaspoon grated lemon, rind of  
1 cinnamon stick  
2 cups pineapple chunks  
1 cup red seedless grapes  
2 medium bananas, sliced  
2 medium oranges, peeled and sectioned  
1 medium grapefruit, peeled and sectioned  
1 pint strawberries, sliced  
2 kiwi, peeled and sliced

### DIRECTIONS

- In a medium saucepan, combine the first six ingredients; bring to a boil.
- Reduce heat; simmer, uncovered, for 5 minutes.
- Remove from the heat; cool completely.
- Layer fruit in a glass serving bowl.
- Remove cinnamon stick from the sauce; pour sauce over fruit.
- Cover and chill for several hours.

**Per Serving:** 215 Calories, 0.7g Fat, 5.9mg Sodium, 0mg Cholesterol, 54.8g Carbohydrate