



(L to R) Front Row: Shawn Sirmans, Jamie Stanford, Jody Brown, Tyler Walters, Logan Hise, Ray Douglas, Charlie Wiard, David Wheeler. **Middle Row:** Austin Odum, Tracey Webb, Caleb Cobb, Taylor Wooldridge, Lee Frazier, Jody Hulsey, Derek Mosley, Davis Mainor. **Back Row:** Leslie Hunt, Hunter Reagan, Dave Casey, Justin Brown, Clint Cook, David Barnes, Taylor McQuaig, Keith Luke. Crew members worked in southeast Georgia from October 8-13 helping Okefenoke REMC, Satilla REMC and Excelsior EMC restore power following Hurricane Matthew.

Colquitt EMC Sends Crews to Help in Aftermath of Hurricane Matthew

On the morning of October 8, Colquitt EMC crews headed to southeast Georgia to help restore power following Hurricane Matthew. Service personnel provided restoration assistance to Okefenoke REMC, Satilla REMC and Excelsior EMC.

Due to the severity and extent of damage, Colquitt EMC crews were among 400 crews that worked on a lengthy restoration process caused by hundreds of trees in roadways and on power lines and hundreds of destroyed power lines and power poles.

This work was especially challenging since the outages occurred in many areas that were inaccessible due to standing water and closed roads blocked by fallen trees and other debris. In many cases, crews had to cut their way into areas before they could begin actual repairs to the system.

EMC's in Georgia provide assistance through mutual aid agreements between the nation's nearly 1,000 electric cooperatives which help one another during natural disasters, including storm restoration efforts. Colquitt EMC is happy to help and support neighboring electric co-ops.

Neighbors Helping Neighbors....That's the Co-op Way!



Electricity changed lives, bringing comfort and convenience as well as economic efficiency. Refrigeration, running water, indoor plumbing, electric lights, radios, vacuum cleaners, and washing machines became possibilities for rural citizens.

Electricity brought a quickening of life to Colquitt County and rural communities across the nation. Schools, churches, and businesses finally had lights and other electric conveniences. New businesses appeared, and stores carried items such as electric wiring, plumbing fixtures, and electric appliances. However, electricity was more than gadgets and appliances. Rural electrification meant that rural people were at last offered equality of opportunity with city people.

Rural Americans had built a movement based on the cooperative spirit that had long sustained them-a movement that brought greater economic stability to millions, a movement that enabled industries to locate in rural areas, relieving pressure on America's cities, and one that today allows America's farmers to feed a hungry world.

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REA COOKING SCHOOL HERE REGARDED AS FINE SUCCESS

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✓ Electricity can be changed into other forms of energy to meet our needs.
✓ Electric current is the means by which electrical energy is transported to places where it is needed and converted into other forms.

For example, electrical energy is transformed into heat energy in an electric oven. Electrical energy is transformed into light energy in a light bulb. Electrical energy is converted to mechanical energy by electric motors.

✓ What are some of the ways your family uses electricity?

BURN WITH CARE... AVOID TROUBLE.

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.

Get your home Winter Ready

older temperatures are on their way; use this checklist to make your home more comfortable and keep high heating bills at bay.

Check Your Heating System

• Get an inspection and maintenance check of your heating system to make sure it is in good working order.

• Replace your heater's air filter and make sure nothing is blocking your return and supply air vents.

• Set back your thermostat at night while you're sleeping. It takes less energy to warm a cool home than to maintain a warm temperature all the time. Programmable thermostats make temperature setback easy. Newer models are capable of learning your desired setting without complicated set-up.

Check your Insulation

• Take a peek at your attic's insulation level. Measure the insulation depth with a ruler and remember "less than 6, need to fix".

• If it is located inside your home, make sure the attic access is insulated and weather-stripped.

Button-up Air Leaks

- Check around your door. If you can see light around a closed door, repair or replace weather-stripping.
- Check fireplace and exhaust fan dampersmake sure they are closed when not in use.

• Weather-stripping and caulking is probably the least expensive, simplest and most effective way to cut down on energy waste in the winter. Seal holes and gaps around every duct, wire or pipe that penetrates the wall, ceiling or floor.

Visit colquittemc.com for 2016 Annual Meeting highlights Look for more details in the December NewsLine



Local. Dependable. Serving YOU.



80 Years of Serving You



We're grateful for the opportunity to serve our members. Wishing you the bounty and blessings of the season... from Colquitt EMC's Board & Employees

Our offices will be closed Thursday, Nov. 24 & Friday, Nov. 25

Friday, Dec. 23, Monday, Dec. 26 & Monday, Jan. 2





Carrot Cake

INGREDIENTS

Servings: 12

1 1/2 cups oil

- 3 eggs
- 2 cups sugar
- 2 1/2 cups flour
- 2 cups grated raw carrots
- 2 teaspoons baking soda
- 2 teaspoons cinnamon
- 1 (20 ounce) can crushed pineapple
- 1 cup chopped walnuts (or other)
- 1 teaspoon salt
- lcing: 1 (8 ounce) pkg cream cheese
- 1 tablespoon margarine, 1 lb. powdered sugar,
- 1 teaspoon vanilla, 1-2 teaspoons milk (to thin)
- 1 dash salt

DIRECTIONS

Mix all cake ingredients together and bake at 350° for 50 minutes in 9x13-inch baking pan. Blend all icing ingredients well and cover cake generously.



(Cut Here) 🥕



INGREDIENTS

Servings: 10

1 (18-1/4 ounce) package yellow cake mix 1 egg

8 tablespoons butter, melted

Filling: 1 (8 ounce) pkg cream cheese, softened 1 (15 ounce) can pumpkin, 3 eggs,

- 1 teaspoon vanilla, 8 tablespoons butter, melted
- 1 (16 ounce) box powdered sugar
- 1 teaspoon cinnamon, 1 teaspoon nutmeg

DIRECTIONS

Preheat oven to 350°. To make the cake, combine all of the ingredients and mix well. Pat batter into a lightly greased 13x9-inch baking pan with hands into an even layer. Prepare filling: In a large bowl, beat the cream cheese and pumpkin until smooth. Add the eggs, vanilla, and butter, and beat together. Next add the powdered sugar, cinnamon, nutmeg, and mix well. Spread pumpkin mixture over cake batter and bake for 40 to 50 minutes. Make sure not to overbake, as the center should be a little gooey. Serve with fresh whipped cream or cinnamon-flavored ice cream.