



NewsLine

Celebrating **80** Years

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April 2016



"We plan together. We stay safe together."

APRIL is

LINEMAN APPRECIATION MONTH.

#thankalineman

Thank a Lineman

Georgia's electric utilities have designated April as Lineman Appreciation Month.

Colquitt EMC honors the dedicated men who often work in challenging conditions to keep the lights on. We proudly recognize all electric linemen for the services they perform around the clock in dangerous conditions to keep power flowing and protect the public's safety.

Colquitt EMC invites members to take a moment and thank a lineman for the work they do.

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, 2016.

For more information, visit www.colquitemc.com

"When the lights came on"

In honor of Colquitt EMC's 80th Anniversary, we are asking our members for stories, pictures, and interesting objects from Colquitt EMC or REA history. If you have memories or stories of "when the lights came on" please contact us to share. The contact person is Joni Fox, (229) 386-2278, or jonifox@colquitemc.com.



Landscaping can lower your energy bills



Landscaping for Windbreaks

A windbreak reduces heating costs by lowering the wind chill near your home. It also creates dead air space that insulates your home in the summer and winter.

#DidYouKnow:

Plant evergreen trees and shrubs to the north and northwest of your home to stop wind.

The distance between your home and windbreak should be two to five times the height of the mature tree for maximum protection.

Install a fence or wall in addition to evergreen trees to deflect the wind over your home.

Maple leaves change color with the seasons



Deciduous vs. Evergreen.

What's the difference?

Deciduous trees block solar heat in the summer but let in sunlight during the winter.

Evergreen trees and shrubs provide continuous shade.



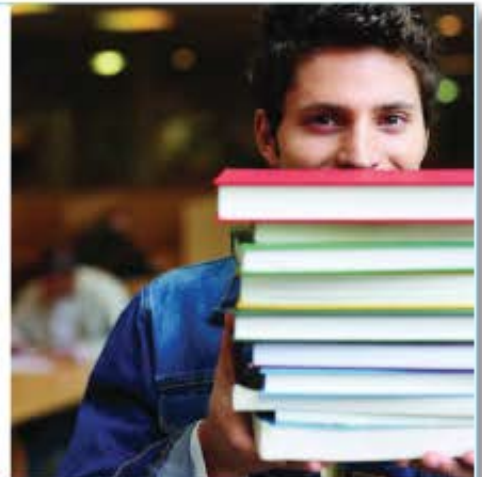
Camphor trees are evergreen trees that can grow up to 30 m tall.

All Colquitt EMC offices will be closed on **Monday, May 30th** in observance of Memorial Day.

Colquitt EMC Scholarship applications are now available

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.colquittemc.com.

Deadline to apply is **June 15, 2016.**



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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.



Recipes of the Month



Asparagus Chicken

INGREDIENTS *Yields: 4 Servings*
4 boneless skinless chicken breasts
1 (15 ounce) can asparagus spears, drained
1 (10 1/2 ounce) can cream of chicken soup
1/2 cup mayonnaise
1/2 cup shredded cheddar cheese
1 teaspoon lemon juice
1/3 cup oil
pepper

DIRECTIONS
Cut chicken into bite sized pieces. Sprinkle chicken with pepper. Cook chicken in hot oil till white, about 10 minutes then drain. Put asparagus in medium sized baking dish. Mix soup, lemon juice, mayo and chicken and pour onto asparagus. Top with cheese. Cover and bake at 375°F for 30 minutes or until bubbly.



Scalloped Asparagus

INGREDIENTS *Yields: 4 Servings*
1 lb fresh asparagus
4 tablespoons butter
1 tablespoon flour
1 cup milk
2 hard-boiled eggs, finely chopped
1/2 teaspoon salt
1/2 teaspoon cayenne pepper
1/4 cup bread crumbs
1/4 cup shredded Swiss cheese

DIRECTIONS
Rinse and clean asparagus, discarding tough ends and removing scales. Boil in salted water for 10 minutes, until tender-crisp. Drain on paper towels. Heat 1 tablespoon butter in a saucepan until melted. Add flour and cook for 1 minute, stirring constantly. Gradually add milk and cook, stirring constantly, for 3 minutes until thick. Place 1/2 of the asparagus in the bottom of a greased 1 1/2 quart shallow baking dish. Sprinkle with 1/2 of the chopped eggs and dot with 1 tablespoon butter. Sprinkle 1/2 teaspoon salt and 1/2 teaspoon cayenne pepper over all. Top with remaining asparagus. Sprinkle the remaining chopped eggs along the center portion of the asparagus. Pour the cream sauce down the middle of the baking dish. Sprinkle with bread crumbs and cheese. Dot uncovered portions of asparagus with the remaining 2 tablespoons of butter. Bake, covered, and 400 degrees for 15 minutes. Remove cover and bake 3-5 minutes longer or until topping is browned. Served immediately. Bake at 350 for 25-30 minutes.

(Cut Here) ✂