



Celebrating

80 Years

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NewsLine

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Before There Was Light

The farmers above all should have that power, on reasonable terms, for cheap transportation, for lighting their homes, and for innumerable uses in the daily tasks on the farm.

—President Theodore Roosevelt, 1909

80 years ago electricity was still just a vision for many in rural South Georgia...

By the beginning of the 20th century, most American cities glowed with electric lights, while rural communities remained in darkness. Private power companies overlooked less populated rural areas, focusing on cities where providing service was more profitable. Services and conveniences that were considered necessities in cities, such as electric lights and running water, did not exist in rural areas.

Because there was no electricity...

Farm life in the 1920s and early 1930s was characterized by hardship and drudgery. Most rural Americans lived in a dark and powerless land just as their predecessors had for decades.

On the farm chores began before sunrise and continued after sunset. Cows were milked in the early morning while it was still dark. Without refrigerators, the milk had to be kept on ice. The farmer sawed wood and prepared feed by hand. A farmer's wife washed, ironed, cooked, and canned—doing everything by hand—and then she often helped with the plowing, shearing, and picking. At night, eyes strained to read or sew by the flickering flames of kerosene lamps.



Did You Know?

Electrification was one of many new technologies of the early 20th century.

Automobiles, the assembly line, and inventions, such as the telephone and radio, helped transform American life.

"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@colquittemc.com.





Daylight Saving Time – Change Your **CLOCKS**, Change the **BATTERIES** in your Smoke Alarm



Daylight Saving Time begins this year on Sunday, March 13. *For safety's sake, it's a good idea to change the batteries in your smoke alarms and carbon monoxide detectors when you change your clocks.* According to the National Fire Protection Association (NFPA), seventy percent of all home fire fatalities occur in homes where there are no smoke alarms or no working smoke alarms.

HOW TO CLEAN REFRIGERATOR COILS *...And Why It Matters!*

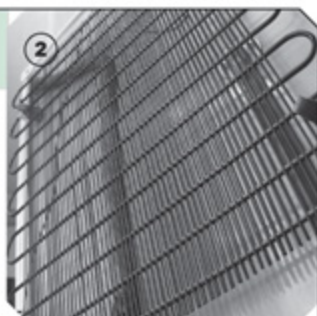
Your refrigerator is one of the largest, most-used appliances in your home. It requires only minimal maintenance—just simple cleaning of the condenser coils, which disperse heat. If the coils are covered with dust, gunk or pet hair, they cannot diffuse the heat properly and will not run efficiently. A bigger problem can result if the compressor burns out from having to run constantly because of the grimy coating. This can be an expensive problem. The bottom line? A minor investment in time once a year can save you cold cash down the line.



MATERIALS YOU WILL NEED

• Vacuum cleaner with hose • Damp cloth

1. Locate the refrigerator's coil, a grid-like structure, or fan that will likely have a covering or grate protecting it. The coil is usually concealed behind the front toe kick or in the back. Some newer models have internal coils, so if you don't find them in the front or back, this may be the case with your fridge.
2. If the coil is in the back, slide the refrigerator away from the wall, removing the plug from the electrical outlet when possible. You may also need to disconnect the line to the water dispenser or icemaker to allow enough room to work.
3. Gently vacuum and clean the coil. Using the brush or crevice attachment, carefully vacuum the dust and dirt wherever you see it. If you have pulled the fridge out, vacuum and wipe down the sides and back of the fridge and the floor.
4. Once the floor is dry, plug in the refrigerator and rearrange the power cord and supply lines so they don't get a kink or stuck under the weight of the refrigerator. Slide the refrigerator back into place. Be sure to replace the toe kick panel if this was removed.



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The
ELECTRIC
COOPERATIVE

Youth Tour

June 9-16, 2016

*Applications are available at any of our Colquitt EMC offices or at www.colquitemc.com.

*The application deadline is Tuesday, March 1, 2016.

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



Wonderful Chocolate Waffles

1 cup butter
4 beaten eggs
1 1/2 cups sugar
1/2 cup cocoa
2 cups flour
1 teaspoon vanilla
1 teaspoon salt
1/2 cup water

DIRECTIONS

Mix all ingredients together. Drop batter onto a waffle iron. Bake in waffle iron for 50 to 60 seconds on medium setting.

Yields: 6

Per Serving: 692.8 Calories, 34.9g Fat, 707mg Sodium, 205.3 mg Cholesterol, 86.1g Carbohydrate.



Chocolate Cherry Clusters

2 cups bittersweet chocolate chips
1 1/2 cups Cheerios toasted oat or similar cereal
1 cup dried cherries or 1 cup other dried fruit
1/2 cup walnut pieces

DIRECTIONS

In medium bowl, microwave chocolate chips on high 1 minute. Stir. Microwave on high 1 more minute, until nearly melted. Stir until smooth. Quickly stir in cereal, cherries, and walnuts until well coated. Using a tablespoon, drop clusters onto a wax paper lined baking sheet. Refrigerate 1 hour, until no longer sticky.

Yields: 24

Per Serving: 77.5 Calories, 7.4g Fat, 12.7mg Sodium, 0 mg Cholesterol, 4.9g Carbohydrate.

(Cut Here)