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NewsLine

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#thankalinenman

Appreciating Heroes in Hard Hats

Georgia's electric utilities, including Colquitt EMC, have set aside the month of April as Lineman Appreciation Month to honor those who keep our electricity flowing all year round.

What was a one-day observance has been extended to an entire month. One day is not enough to thank our linemen for the essential part they play within our communities and our members' lives every day. These men and women have an extremely dangerous job and encounter many hazards every work day. They often face treacherous weather conditions while they work through ice storms, tornadoes, hurricanes, and floods to restore electricity. At Colquitt EMC, line workers maintain 8,810 miles of distribution line in Berrien, Brooks, Colquitt, Cook, Lowndes, Tift, and Worth counties.

To further ensure their safety, business leaders, EMC members and lawmakers in Georgia recently passed House Bill 767, a new law that requires motorists approaching utility linemen at an active work site, as indicated by traffic cones or flashing yellow, amber, white or red lights, to change lanes or reduce their speed to a reasonable and proper speed below the posted speed limit. If a motorist fails to comply, he/she can be fined up to \$250 per incident.

Colquitt EMC honors the dedicated workers who often face 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.

April is Lineman Appreciation Month

Part 3

ENERGY SAVINGS CHECKLIST

A checklist can help you zero in on energy savings

The final installment of our Energy Savings Checklist focuses on the most intense energy use area in the home—the kitchen. It also provides checklists for swimming pools, well pumps and appliance replacement. We hope you have found this checklist series helpful. To download a complete copy of the Energy Savings Checklist, visit www.colquitemc.com and click on the energy efficiency tab. There you will find the checklist, as well as more tips for saving energy and reducing your energy bill.

COOKING

- ☒ Use a microwave when possible.
- ☐ Bake in glass or ceramic bakeware.
- ☐ Keep the oven door closed when baking.
- ☐ Cover pots with lids when cooking.
- ☐ Match the burner size to the pot size.
- ☐ Use the minimum amount of water when boiling food.
- ☐ Use a pressure cooker when possible.

WELL PUMP

- ☒ Check for water leaks; repair immediately.
- ☐ Periodically check the well pump by listening for operation, if it is running with no apparent use, check for leaks and have it serviced.
- ☐ If the well cycles on every time a small amount of water is used, service the well pump.

SWIMMING POOL

- ☒ Set timer for pool filter pump to 12 hrs./day maximum during summer, six hrs./day maximum during winter.
- ☐ Set pool sweeper pump motor to 2 hours or less per day.
- ☐ Install a timer with freeze protection.
- ☐ Replace your old filter pump with a variable speed pump.

APPLIANCE REPLACEMENT

- ☒ Look for the EPA EnergyStar label when purchasing new refrigerators, freezers, air conditioners, heat pumps, clothes washers, clothes dryers, and dishwashers.
- ☐ Replace electric storage water heaters with a heat pump water heater.
- ☐ When purchasing a stove, specify a convection oven with induction eyes.

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, 2011 for electrical service received in 1990, 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, 2017. 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.

ENERGIZING EDUCATION!



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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.**

For more information, visit www.colquitemc.com

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Colquitt EMC
is offering scholarships!

Applications available now at
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Deadline is June 15th



Recipes of the Month



Carrot Cake

INGREDIENTS

CAKE

2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon baking powder
1 teaspoon salt
2 teaspoons ground cinnamon
1 3/4 cups white sugar
1 cup vegetable oil
3 eggs
1 teaspoon vanilla extract
2 cups shredded carrots
1 cup flaked coconut
1 cup chopped walnuts
1 (8 ounce) can crushed pineapple, drained

Servings: 12

FROSTING

1 (8 ounce) package cream cheese, softened
1/4 cup butter, softened
2 cups icing sugar

DIRECTIONS

Preheat oven to 350 degrees F. Grease and flour a 9x13 inch pan. Mix flour, baking soda, baking powder, salt and cinnamon; make a well in the center and add sugar, oil, eggs and vanilla. Mix with wooden spoon until smooth. Stir in carrots, coconut, walnuts and pineapple. Pour into 9x13 inch pan and bake for about 45 minutes. Note: the center will sink a little. Allow to cool; when cool, ice the cake. To make the frosting: Cream the butter and cream cheese until smooth; add the icing sugar and beat until creamy.

(Cut Here)



5-Star White Chocolate Fruit Tart

INGREDIENTS

3/4 cup butter, softened
1/2 cup confectioners sugar
1-1/2 cups flour
1 (10 ounce) package white chocolate chips or 1 (10 ounce) package vanilla chips
1/4 cup whipping cream
1 (8 ounce) package cream cheese, softened
assorted fruit

Servings: 1 tart

DIRECTIONS

Heat oven to 300°F. Beat butter and sugar until light and fluffy. Blend in flour. Press the mixture onto the bottom and up the side of a 12 inch round pizza pan. Bake for 20-25 minutes or until just lightly brown. Cool completely. Carefully melt the vanilla or white chocolate chips and the cream either carefully on the stove on very low, stirring constantly, or in the microwave. Beat in the cream cheese. When crust is cool, pour on the melted chocolate/cheese mixture, spreading evenly. Cover with plastic wrap and chill until ready to serve—at least 3 hours. Slice the fruit of your choice and place on the tart in an attractive manner. (This is best eaten the same day it's made.)