



## *Congratulations, Colquitt EMC Scholars!*

Colquitt EMC recently awarded \$400,500 in scholarships to deserving students. One hundred thirty-nine students were honored with scholarships to colleges and universities with campus locations in Colquitt EMC's service area.

Since 2006, Colquitt EMC has granted \$2,424,000 to 850 students in academic scholarships. "We are proud to have the opportunity to support members in furthering their education" said Danny Nichols, General Manager of Colquitt EMC.

The scholarships are made possible through Georgia legislation that allows unclaimed capital credits to be used for education in the communities served by EMC's. Colquitt EMC, a member owned cooperative provides electricity to 43,926 members in Colquitt, Cook, Berrien, Brooks, Lowndes, Tift, and Worth counties.



***Pictured above are scholarship recipients that attended receptions hosted by Colquitt EMC at ABAC's Driggers Hall and VSU's University Center.***

# 2017 Board Candidates

The Nominating Committee of Colquitt Electric Membership Corporation met on June 6, 2017, and nominated the following individuals whose names will be placed on the ballot and voted on by the membership prior to the October 31, 2017 Annual Meeting:

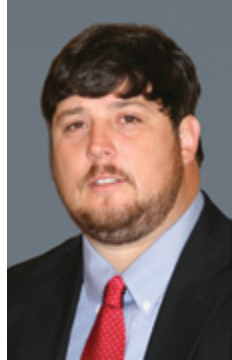
Members vote for directors via mail with election results presented at the Annual Meeting.\*

**\*Note:** *The Colquitt EMC Bylaws allow for district director elections. This means that the only members who will be voting for director positions are those who have memberships in the districts (counties) of the directors who are up for election.*

## DISTRICT 2 BROOKS COUNTY

### Matt Carter

- Owner of the Catfish House and Carter's Catering in Adel
- Farms and operates Carter Pecan Farms in Brooks, Cook & Thomas counties
- Attended ABAC



- Past President of the Cook High Touchdown Club
- Member of Adel Masonic Lodge
- Member of the Berrien County Shrine Club
- Member of Morven United Methodist Church

## DISTRICT 2 BROOKS COUNTY

### Andrew Thompson

- Lifelong farmer; owner/operator of Thompson Farms Cured Meats, Dixie, GA
- Member of Brooks County Farm Bureau - Served as president for 16 years
- Brooks County Commissioner – six years of service



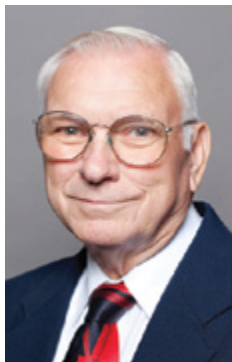
- American Farm Bureau Swine Committee - 2 years of service
- Currently serves on the Georgia Farm Bureau Swine Committee
- Member of Dixie Baptist Church -

Serves as a Deacon and an Adult Sunday School Teacher

## DISTRICT 3 BERRIEN COUNTY

### Jimmy Griner

- Served on the Colquitt EMC Board of Directors since 1991 - Has served as President and Secretary/Treasurer



- Earned Certified Director Certificate
- Credentialed Cooperative Director
- Manages and operates Griner Farms with his son
- Retired from ABAC in June of 1989 with 22 years of service as a physics professor
- Fireman with the West Berrien Volunteer Fire Department
- Member of the Primitive Baptist Faith

## DISTRICT 2 BROOKS COUNTY

### Kurt Childers

- Owner and operator of Bar C Cattle and Produce
- Member of Wiregrass Cattlemen's Association - Past President
- Member of Georgia Cattlemen's Association
  - Currently serves on State Executive Committee
- Member of Brooks County Farm Bureau
  - Currently serves as President
- Member of Morrison Baptist Church - Chairman of Deacons, Asst.



Sunday School director, Chairman of Building & Grounds Committee, Treasurer of Men's Brotherhood Ministry

## DISTRICT 2 BROOKS COUNTY

### Patti Price Niewoehner

- Graduate of Valdosta State University, Bachelor of Business Admin. & Marketing
- Professional Career of 25+ years in the Agricultural Chemical Industry
- Manages day-to-day operations of family farm
  - Certified Operational Excellence with Six Sigma
  - Served on Project EverGreen Board of Directors
  - Secretary of Wiregrass Camellia Society
  - Member of Coastal Plains Farmers Co-op
- Member of Brooks County Farm Bureau
- GA Citrus Growers Association -Serves on the Sales & Marketing Committee
- Attends Quitman United Methodist Church



## DISTRICT 3 BERRIEN COUNTY

### Kane Staines

- Graduate of the University of Georgia, BSA and Valdosta State University, M.Ed
- Former public school teacher in Berrien County for 8 years in the areas of agriculture and special education
  - Currently works at the University of Georgia-Tifton Campus as a member of the UGA Cotton Team
  - Research manager at UGA Micro Gin
  - Certified cotton ginner - National Cotton Council
- Member of Pine Grove Missionary Baptist Church in the West Berrien Community - Serves as Treasurer, Usher and AV committee member



## DISTRICT 4 COOK COUNTY

### Simmie King

- Served on the Colquitt EMC Board of Directors since 1984
  - Has served as President and Vice-President
- Earned Certified Director Certificate
- Serves on Georgia System Operations Corporation Board of Directors
- Farms in the Fellowship Community of Cook County
- Member of the Baptist faith



# Local. Dependable. Serving YOU.

## Monitor Your Daily Power Use to Know More and Spend Less

Did you know that you can access your daily power use on-line through the Colquitt EMC website? Monitoring your daily power use can help you:

- Make smarter decisions about your energy use.
- Recognize abnormal patterns of energy use, pointing to potential problems of various appliances.
- Get immediate feedback on your efforts to curb power consumption.

After logging in to your Colquitt EMC account your daily power usage is displayed in a detailed graph that allows you to quickly see changes and trends in your usage. The graph can also display local weather



data to help you learn how weather affects your bill. It is updated every 24 hours and you have 24/7 access so you can view your power usage whenever it's convenient for you.

To access your daily power

use, go to the Colquitt EMC website and click on the green "Pay My Bill" button listed under quick links. Enter your 11-digit account number in the designated box then press <Tab>. Next enter the first 8-digits of your account number in the password box and press <Enter>.

You will be given the option to change your password. Enter the first 8-digits of your account number in the "Current Password" box then press <Tab> again. Enter your new password, re-enter it to confirm and add a hint to help you remember it.

After logging in, access your daily power use by clicking on the "My Usage" tab.



Colquitt EMC offices will be closed Monday, September 4<sup>th</sup> in observance of Labor Day.

## LUNCH RESERVATION FORM FOR COLQUITT EMC'S 81st ANNUAL MEETING

TUESDAY, OCTOBER 31, 2017

Lunch from 11:00 A.M. - 1:00 P.M.

Registration - 11:00 A.M.

Business Meeting: 1:30 P.M.

Expo Site, Spence Field in Moultrie

Although your meal is tasty enough for leftovers, we ask that you enjoy your lunch on the premises.

Limit  
3  
meals  
per member

Name \_\_\_\_\_

Address \_\_\_\_\_

Account # \_\_\_\_\_

Member's Signature \_\_\_\_\_

Including myself, you may plan on \_\_\_\_\_ person(s) for lunch.

*Deadline for reservations is October 17, 2017*



# Recipes of the Month



## **Grilled Mexican Lime Chicken**

### **INGREDIENTS**

*Servings: 4-6*

1 teaspoon salt  
1 teaspoon chili powder  
1/2 teaspoon garlic powder  
1/8 cup oil  
1/4 cup fresh lime juice  
2 lbs chicken breasts (or other pieces)

### **DIRECTIONS**

Combine first all ingredients for marinade. Marinate chicken in mixture for at least 2 hours. Drain chicken well and grill until done.



(Cut Here) ✂

## **Summer Corn and Tomato Pasta**

### **INGREDIENTS**

*Servings: 4*

1 lb bow tie pasta  
2 tablespoons extra virgin olive oil  
2 garlic cloves, smashed  
1 pint cherry tomatoes  
3 ears fresh corn, kernels cut off  
2 tablespoons unsalted butter  
1/4 cup fresh basil leaf, torn into pieces

### **DIRECTIONS**

Bring a large pot of salted water to a boil and cook the pasta until al dente; drain. Meanwhile, in large skillet, heat the olive oil over medium heat. Add the garlic and tomatoes and cook, stirring occasionally, until the tomatoes are softened, about 5 minutes. Stir in the corn, raise the heat slightly and cook until the corn is heated through and golden, about 5 minutes. Season to taste with salt. Add the vegetables, butter and basil to the pasta and toss.