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# **CEMC General Manager thanks members for patience and support**

#### To my fellow Colquitt EMC members,

On behalf of the Board of Directors and employees of Colquitt Electric Membership Corporation, I would like to express my gratitude and thanks for your patience and support during Hurricane Irma. Irma proved to be both a deadly and destructive storm for the southeastern United States. Colquitt

EMC felt the full wrath of Irma as it entered into Georgia on September 11, 2017. Irma proved to be



among the most devastating storms that Colquitt EMC's area has ever faced. At its height, some 52,000 of CEMC's 66,000 meters were without power. By Friday, power was restored to 95% of our meters and the remainder by

Planning for Irma began the week before once the forecasts indicated landfall in Florida. Colquitt EMC maintains an inventory of all poles, transformers, and other materials needed for service restoration. We insured that all locations had both unleaded and diesel fuel for the duration. All Colquitt EMC employees and contract employees went to work once the wind decreased to safe levels. Colquitt EMC coordinated with Georgia EMC

to assist with locating additional crews. Contractors from as far away as Maryland and Kentucky assisted with power restoration. Our service employees worked in excess of 120 hours during the week, working 18 hour shifts. This is difficult and dangerous work, made even worse by the fatigue

During the week, the outpouring of support from our communities and members was so appreciated. From food and drinks to thoughts and prayers, our employees were encouraged and uplifted while completing their challenging tasks.

Power outages are very difficult to experience. Damage to private property is frustrating. I want all the members to know that Colquitt EMC's employees worked in a safe and professional manner to restore service. Most of our employees experienced outages and damage at their homes, yet they continued working throughout the weekend to restore power.

We, at Colquitt EMC, are your EMC. We are your neighbors. We have but one goal, and that is to provide the best possible service at the lowest possible cost.

Once again, thank you to the employees and members of Colquitt EMC.

Danny Nichols, General Manager

See more photos inside.





Noel Childers passed away at the age of 75 on Friday, September 1, 2017. He served Colquitt EMC District 2, Brooks County, with honor and distinction for 30 years. He retired from the Colquitt Board in May because of illness. We extend our condolences to his family.



# **Energy efficiency for the modern family**

and it's many devices

If you are struck by the amount of screens, remotes, gaming controls, charging stations and cords that have become fixtures in your home, you are not alone. The typical American family is well connected and owns a variety of electronic devices. According to the PEW Research Institute, 95 percent of U.S. families have a cell phone and 77 percent of Americans own a smart phone. Nearly 80 percent of adults own a laptop or desktop computer, while approximately half own tablets.

Consumer electronics coupled with the growing array of smart home appliances and technology have slowly but steadily changed our homes and lifestyles. The increased reliance on our many devices has new implications for home energy use and efficiency.

Using smart technology to manage energy savings

So how can we save energy when we are using more electronic devices than ever before? The answer may lie with some of those same electronic devices that have become indispensable to modern living. In many cases, energy savings is a touchscreen away as more apps enable you to monitor energy use.

From the convenience of your mobile device, smart technologies can maximize your ability to manage electricity use across several platforms—controlling your thermostat, appliances, water heater, home electronics and other devices. One of the easiest ways to make an impact on energy efficiency is with a smart thermostat, like Nest models. Using your mobile device, you can view and edit your thermostat schedule and monitor how much energy is used and make adjustments accordingly. For example, program your thermostat for weekday and weekend schedules so you are not wasting energy when no one is home. Check and adjust the program periodically to keep pace with changes in household routines.

You can also ensure efficiency by purchasing ENERGY STAR-certified appliances. Many new appliances include smart-technology features such as refrigerators that can tell you when maintenance is required or when a door has been left open. New washers, dryers and dishwashers allow you to program when you want the load to start helping to reduce peak power consumption and helping us control power cost.

"Old school" energy savings for new devices

Of course there are the time-tested "old school" methods of energy efficiency that can be applied to the myriad of household electronic devices and screens. Computers, printers, phones and gaming consoles are notorious "vampire power" users, meaning they drain energy (and money) when not in use. If items can be turned off without disrupting your lifestyle, consider plugging them into a power strip that can be turned on and off or placed on a timer.

While modern life involves greater dependence on technology, your best resource for saving energy and money remains your local electric co-op.

Regardless of your level of technical expertise with electronic devices, Colquitt EMC can provide guidance on energy savings based on your account information, energy use, local weather patterns and additional factors unique to your community.

By Anne Prince, writer on cooperative issues for the National Rural Electric Cooperative Association.

# Local. Dependable. Serving YOU.

## Mark your calendar for Colquitt EMC's 7 1st Annual Meeting

Spence Field, Moultrie Tuesday, Oct. 31, 2017

Business/Financial Updates, Great Food, Prizes, Health Fair, Entertainment....

#### Don't Miss It!

Due to the size and growth of our Annual Meeting, we are asking members to register only for themselves— not other members.

There is a limit of 3 meals per membership. These rules have been implemented as a courtesy to all members.





"Omega Quartet"

BUSINESS UPDATES • GREAT FOOD • GAMES • PRIZES FELLOWSHIP • ENTERTAINMENT • HEALTH FAIR • AND MORE!

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

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

## 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**  Limit

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



#### **Pumpkin Chocolate Chip Muffins**

#### **INGREDIENTS**

Servings: 30

4 eggs

2 cups sugar

1 (16 ounce) can pumpkin

1 teaspoon vanilla extract

1 1/4 cups vegetable oil (yes, 1 1/4 cups)

3 cups flour

2 teaspoons baking soda

2 teaspoons baking powder

2 teaspoons cinnamon

1 teaspoon salt

12 ounces semi-sweet chocolate chips

#### **DIRECTIONS**

In large mixing bowl beat eggs, sugar, pumpkin, vanilla and oil until smooth. Mix dry ingredients together and mix into pumpkin mixture. Fold in chocolate chips. Fill greased or paper-lined muffin cups 3/4 full. Bake at 400 F for 16-20 minutes.



#### **White Chip Pumpkin Spice Cake**

#### **INGREDIENTS**

Servings: 18

#### Cake

1 (18 1/4 ounce) package spice cake mix

3 eggs

1 cup canned pumpkin

2/3 cup evaporated milk

1/3 cup oil

1 cup vanilla chip

1/2 cup crystallized ginger, chopped (optional)

#### Cinnamon Glaze

3 tablespoons evaporated milk

1 cup vanilla chip

1/2 teaspoon cinnamon

#### **DIRECTIONS**

Preheat oven to 350. Grease 12 cup bundt pan. Combine cake mix, eggs, pumpkin, evaporated milk, and oil in large bowl. Beat at low speed until moist, beat at medium speed for 2 minutes. Fold in vanilla chips and crystallized ginger. Pour into bundt pan. Bake 45 minutes. Cool 25 minutes, invert on serving dish and drizzle with half of cinnamon glaze. (For glaze, heat evaporated milk just to a boil. Remove from heat and add vanilla chips. Stir until smooth. Add cinnamon.)

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