

WIN a WEEK-LONG TRIP to WASHINGTON DC!

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

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* The application deadline is Thursday, March 1, 2018.



facebook.com/NRECAYouthTour



une 7-14, 2018

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Congratulations, Kirk Beacham!

Kirk Beacham from the Colquitt County FFA chapter recently won first place in the EMC/ FFA Agricultural Electrification Career Development Event held at ABAC in Tifton and will receive a \$500 scholarship. The competition, offered through the local FFA chapter with support from Colquitt EMC, helps students develop skills in electrical wiring, critical thinking, and effective communication.





- 6 Office Locations Convenient for You.
- December 2017, \$4 Million in Capital Credits Returned to You.
- 168 Employees Serving You.
- 9 Member-elected Board of Directors Representing You.
- 24-Hour Dispatching Ready for You.

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.

Colquitt EMC is currently accepting applications for the Walter Harrison Scholarship A program sponsored by Georgia's 41 electric cooperatives



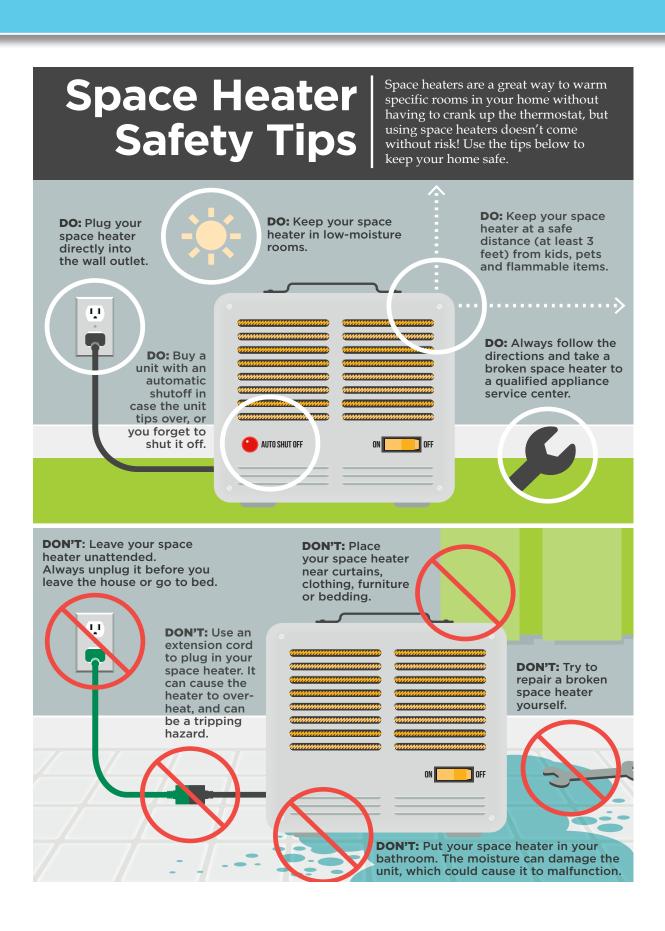
The \$1,000 scholarship can be applied to academic expenses at any accredited two- or four-year university, college or vocational-technical institute in Georgia. Factors for consideration include grade point average, SAT/ COMPASS scores, academic standing, scholastic honors and financial need. Students applying for the scholarship must be accepted or enrolled in an accredited undergraduate degree program, complete an application, and write a biographical sketch which provides a preview of his or her future plans. Applications are available at any Colquitt EMC office or visit <u>www.colquittemc.com</u>.

Completed applications are due by February 1, 2018.

Quick Tips to Avoid High Winter Bills oking to lower your bills this winter? Use the 10 tips below to conserve energy. Seal air leaks and insulate well to prevent heat from escaping and cold air from entering your home. Reduce waste heat by installing a programmable thermostat. Turn off lights when not in use. Lower your water heater temperature. The Dept. of Energy recommends using the warm setting (120 degrees) during fall and winter months. Unplug electronics like kitchen appliances and TVs when you're away. Open blinds and curtains during the day to allow sunlight 6 in to warm your home. Close blinds and curtains at night to keep cold, drafty air out. R Use power strips for multiple appliances, and turn off the main switch when you're away from home. Wash clothes in cold water, and use cold-water detergent whenever possible. Replace incandescent light bulbs with LEDs, which use at least 75 percent less energy.

Source: U.S. Dept. of Energy

Local. Dependable. Serving YOU.







Cornbread Sticks

INGREDIENTS 1 cup yellow cornmeal

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Servings: 16

1/2 cup all-purpose flour

1 teaspoon salt

1/4 teaspoon baking soda

- 1/4 teaspoon cayenne pepper
- 1-1/4 cups buttermilk
- 1/4 cup butter, melted

1 large egg

1 tablespoon vegetable oil

DIRECTIONS

Combine first 5 ingredients; make a well in center. Stir together buttermilk, butter, and egg. Add to flour mixture, stirring until just moistened. Heat cast-iron cornstick pans in a 450 degree oven 5 minutes or until hot. Remove pans from oven, and brush lightly with oil. Spoon batter evenly into hot pans. Bake at 450 degrees for 18 minutes or until golden brown. Remove from pans immediately; cool slightly on wire racks.



Best Beef Stew

1 pinch thyme

2 carrots, diced

2 onions, diced

3-1/2 cups beef broth

2 med. potatoes, diced

INGREDIENTS

(Cut Here) 3~

Servings: 4-6

1 to 1-1/2 lb cubed beef stew meat 1/2 cup flour 1 tbsp. dried parsley

1-1/2 teaspoons salt 1/2 teaspoon pepper 1/4 cup vegetable oil 1 onion, chopped fine 1 carrot, chopped fine 1/4 cup finely chopped celery, with a few

celery, with a few minced leaves

DIRECTIONS

Put flour, salt and pepper in a large ziploc bag. Heat oil over medium heat in a large dutch oven. Place meat in bag with the flour and shake until well coated. Shake off meat pieces and add them to the oil and stir until slightly browned, Add remaining flour from the bag and the finely chopped onion. Stir until well browned. Add finely chopped carrot and next 4 ingredients. Cover and cook over low heat for 1 1/2 hours (stirring every 15 minutes). Add diced potatoes, carrots, and onions, cook for another 45 minutes or until potatoes are tender.