



Colquitt EMC Manager thanks fellow members

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 Michael.

Michael proved to be both a deadly and destructive storm for the Southeastern United States. According to weather reports, Michael is considered to be the third most powerful hurricane to impact the United States. Michael made landfall as a powerful Category 4 Hurricane. Colquitt EMC experienced the devastation of Michael as it entered Georgia on October 10, 2018. Michael proved to be among the most devastating storms that Colquitt EMC's area has ever faced. Colquitt has 67,000 meters. In the early hours of October 11th, Colquitt had over 39,000 meters without power. By Sunday October 14th, 95% of our meters were restored.



Planning for Michael 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. Colquitt EMC insured that all locations were fueled with unleaded and diesel. All Colquitt EMC employees and contract employees went to work once the wind had decreased to safe levels. Colquitt EMC coordinated with Georgia EMC to assist with locating additional crews. Contractors from as far away as Tennessee assisted with power restoration. From October 11th through October 15th, our service employees worked long hours to restore power. This is difficult and dangerous work, made even worse with the fatigue of five days of storm restoration.

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 in completing their work.

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 in restoring service. Most of our employees experienced outages and damage, but yet continued working.

We are Colquitt EMC. We are your EMC. We are your neighbors. We have but one goal 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



WELCOME TO THE HORNETS NEST



Pictured, L-R: Jason Boykin, Colquitt EMC; Cleve Edwards, Boys Athletic Director; Dr. Eric McFee, Cook High Principal; Sonya Aldridge, Colquitt EMC; Paula Simmons, Girls Athletic Director; and Marshall Hisaw, Colquitt EMC.

Cook High School Honored with GHSA Cooperative Spirit Sportsmanship Award

Helping to shape future citizens of the community is something close to the heart of each electric cooperative throughout the state. That is why Georgia's EMCs, including Colquitt EMC, are proud to announce the winners of the 2017-2018 Georgia High School Association Cooperative Spirit Sportsmanship Awards.

"High school athletes have a lot on their plate," says Sonya Aldridge with Colquitt EMC. "But one of the most important things that these young people are responsible for are how they carry themselves. Creating the habits of exemplary sportsmanship now will go with them long after the whistle blows and the scoreboard clock shows time has expired on the game. It is one of life's greatest lessons, one that will mold them into healthy and productive adults. We're proud to be a part of such a wonderful award that honors outstanding high school athletes across the state of Georgia."

To be considered for recognition, students, athletes, coaches, spectators and anyone else associated with high school activities programs must display respect, fairness,

honesty and responsibility before, during and after competition.

"Congratulations to all of the region winners of the GHSA Cooperative Spirit Sportsmanship Award for 2017-2018," says Dr. Robin Hines, GHSA Executive Director. "It is an honor for these member schools to be selected by their regions for this award. The characteristics of good sportsmanship are critical to the development of our young people as they transition into productive adults. The GHSA applauds our schools on this accomplishment and appreciates Georgia's EMCs for their support of this outstanding recognition program."

The schools honored with this award, such as Cook High, saw their representatives demonstrate a high-level of honorable behavior across all sports throughout the school year and among many different groups, ranging from students, coaches, parents, spectators and officials. With the award serving as a compliment to anyone involved with the school's athletic events, this is an award not just for the school, but for the entire community. **Congratulations, Cook High!!**



Tips for

Using Less Energy During the Holidays

During the holiday season energy use can increase, but it doesn't have to be that way. Here are some tips on how to save money and still celebrate the most wonderful time of the year.

- **Switch to LED Christmas Lights**
LED Christmas lights use 90% less electricity than regular Christmas lights, and can be purchased for around \$10 a strand.
- **Use Fiber Optic Decorations**
Fiber optic trees and decorations are the ultimate in energy efficiency. In most cases, they use a single light bulb located at the base of the unit to light the entire decoration – now that's energy smart and budget-smart!
- **Limit the Time Lights are On**
Wait until dark to turn on your Christmas lights and then, turn them off before you go to bed. Six hours or less of daily use is a good goal to aim for. Do you have trouble remembering to turn your lights on and off? Then, set a timer, and forget about it.
- **Turn Off Room Lights When the Tree is Lit**
The lights on your Christmas tree should provide more than enough lighting to navigate around the room.
- **Turn the Thermostat Down When You Have Guests**
Extra bodies in the house mean extra warmth at no cost to you.
- **Bake Several Dishes at a Time**
The holiday season is a big time for baking. Make the most of your oven and the energy that goes into heating it, by cooking several dishes at once. Remember: it takes the same amount of energy to heat a full oven as it does a nearly-empty one.
- **Use the Smallest Appliance to Get the Job Done**
Use your microwave and toaster oven for small holiday cooking tasks; save the oven for big cooking tasks.
- **Keep Lids on Pots**
Foods cook faster (meaning less energy use) when the lid is on.



BURN WITH CARE... AVOID TROUBLE.

ATTENTION: Use firebreaks around any utility poles on land that will conditions. By using a firebreak to protect utility poles, you can help dollars in repair costs. Also, you can avoid potential safety problems

be burned under controlled Colquitt EMC save thousands of resulting from burned poles.

-Thank you in advance for your cooperation.

Local. Dependable. Serving **YOU.**

Happy Thanksgiving!



We're grateful for the opportunity to serve our members. Wishing you the bounty and blessings of the season...

from Colquitt EMC's Board & Employees

Our offices will be closed

Thursday, Nov. 22 & Friday, Nov. 23

Monday, Dec. 24 & Tuesday, Dec. 25

& Tuesday, Jan. 1



✂ CLIP AND SAVE

Colquitt EMC's Outage Reporting
and **Automated Bill Payment #**



1-855-293-1804

Acct. # _____



✂ CLIP AND SAVE

Recipes of the Month



Sweet Carrot Souffle

INGREDIENTS

Serves: 10

- 1 3/4 lbs carrots, with tops
(weight of carrots minus the greens)
- 6 tablespoons butter, softened
- 3/4 cup sugar
- 1/2 cup all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon salt
- 3 eggs

FOR THE PECAN TOPPING

- 1/2 cup grated carrot
- 1/2 cup chopped pecans
- 3/4 cup light brown sugar

DIRECTIONS

Remove tops from carrots and set aside in refrigerator until ready to serve. Peel carrots and cut into chunks. In 3-quart saucepan, place carrots and enough water to cover. Heat to boiling; reduce heat to medium. Cover; cook about 20 minutes or until soft. Drain; cool slightly. Preheat oven to 350°F. Line a 9" x 13" baking dish with a single piece of heavy-duty aluminum foil that is longer than the pan by 3-inches on both ends. Grease the foil with butter or cooking spray. In food processor, place carrots, butter, sugar, flour, baking powder, vanilla, salt, and eggs. Cover; process until pureed. Spoon mixture into the foil-lined pan. Carefully start to lift the sides of the foil to create the carrot shape, pinching to seal the pointed end of the carrot. Use thin strips of wood to square-up the sides of the carrot and hold in place with crumbled up pieces of foil. (Alternatively, bake soufflé in a greased 2-quart casserole.)

Pecan Topping:

In medium bowl, mix grated carrots, pecans, and brown sugar. Sprinkle evenly over carrot mixture. Bake uncovered 55 to 65 minutes or until center is set and a knife inserted comes out clean. Remove from oven and unmold soufflé onto serving platter. Insert reserved carrot tops in to the top of the carrot shape. Serve warm.

(Cut Here)