



Volume 48, Number 3

NewsLine

March 2018

ENERGIZING EDUCATION!



BRIGHT IDEAS



**Colquitt Electric
Membership Corporation**



**MATH • HISTORY • LANGUAGE ARTS
THE ARTS • SCIENCE • SOCIAL STUDIES**

**Teachers! Earn up to \$1,000 for
your classroom!**

Applications available April 1

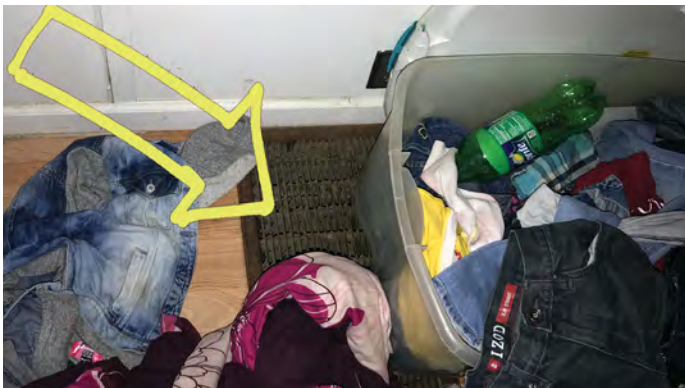
Bright Ideas, sponsored by Colquitt EMC, awards grants to teachers for innovative classroom-based education projects. Through Bright Ideas, teachers can illuminate students' love of learning. Teachers of all disciplines in grades K-12 are eligible to apply. **Deadline to apply is June 1.**

For more information, visit www.colquittemc.com

Ensure Proper Air Flow for Lower Power Bills and Greater Comfort

Most home heating and cooling systems are the forced air type. These type systems use moving air as the medium for warming or cooling your house. Air ducts are strategically sized and placed to provide the correct amount of conditioned air to maintain each room's comfort. Improper air distribution throws a monkey wrench into the system. Conditioned air that is not properly distributed will result in discomfort and high utility bills. Follow these tips to be sure your heating and cooling system has proper air flow:

- Check air filters monthly and change them regularly.
- Keep supply and return air vents clear of obstructions.



Keep supply and return air vents clear of obstructions.



Have your air ducts checked for leaks and damage.

- Avoid closing off supply air vents.
- Keep interior doors open as much as possible.
- Have air ducts checked for leaks and damage during the annual service call for your heating and cooling system.
- Annually check your heating and cooling system for dirt build-up and obstructions. Clean the coil as needed.

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, 2012 for electrical service received in 1991, 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, 2018. 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.

Community CONNECTIONS...



Colquitt EMC, represented by Joni Fox, recently participated in the Brooks County High Career Day. Students were provided an overview of the career opportunities in the electric cooperative industry.



MAKING A DIFFERENCE IN THE COMMUNITIES WE SERVE

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.

Local. Dependable. Serving **YOU.**

Don't Miss Out! \$\$\$\$ For College!

Colquitt EMC
is offering scholarships!

Applications will be available at
www.colquittemc.com on April 1st.

DEADLINE IS JUNE 15



Recipes of the Month



Easter Fruit Salad

INGREDIENTS

1 (21 ounce) can pineapple chunks
1 (21 ounce) can peach pie filling
1 (8 ounce) can mandarin oranges
2 tablespoons lemon juice
1 1/2 teaspoons almond extract
2 cups seedless grapes

DIRECTIONS

Drain pineapple chunks and mandarin oranges. Mix all ingredients together and chill.



Easter Breakfast Casserole

INGREDIENTS

8 slices bread, cubed
1/2 cup butter, melted
2 cups milk
1/2 teaspoon salt
1/2 teaspoon dry mustard
5 eggs
1/2 lb cheddar cheese, grated
2 cups diced ham or 2 cups cooked sausage
4 ounces mushrooms

DIRECTIONS

Grease 9 x 13 glass pan. Mix bread with melted butter. Add cheese, ham or sausage, and mushrooms. Place in baking dish. Mix and beat eggs. Add milk and seasonings. Pour over mixture in pan. Cover with foil. Refrigerate overnight. Bake 1 hour @ 325° with foil removed. Remove from oven. Let stand for 10 minutes. Do not overbake.

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