



Volume 49, Number 3

NewsLine

March 2019

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



Your Heating and AC Optimization Guide



setting	poor	good	optimal
type	<i>not a heat pump</i>	<i>heat pump 13+ SEER</i>	<i>Energy Star heat pump 15 + SEER</i>
heat setting	<i>> 70 °F</i>	<i>68 °F</i>	<i>68 °F max. with setback of 65 °F at night and when away</i>
cool setting	<i>< 75 °F</i>	<i>78 °F</i>	<i>78 °F min. with setup of 80 °F when away</i>
maintenance	<i>service only when broken</i>	<i>service once per year</i>	<i>service 2x per year - before cooling and heating season</i>
air flow	<i>improperly sized & blocked air vents & interior doors closed</i>	<i>properly sized & unblocked vents interior doors usually open</i>	<i>properly sized & unblocked vents return air path in each room</i>
air filter	<i>dirty and/or missing</i>	<i>clean & changed randomly</i>	<i>clean & changed monthly</i>
duct leaks	<i>visible leaks present</i>	<i>no apparent leaks- not tested</i>	<i>tested - leak free</i>
duct insulation	<i>missing - damaged - wet</i>	<i>intact R-4 value minimum</i>	<i>intact R-6 value minimum</i>

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, 2013 for electrical service received in 1992, 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, 2019. 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.



811[®]

**Know what's below.
Call before you dig.**

Know what's BELOW, CALL before you dig.

*Planning a home improvement job?
Planting a tree? Installing a fence or
deck? WAIT! Here's what you need to
know first:*

Whether you are planning to do it yourself or hire a professional, smart digging means calling **811** before each job. Homeowners often make risky assumptions about whether or not they should get their utility lines marked, but every digging job requires a call – even a small project like planting trees and shrubs.

The depth of utility lines varies and there may be multiple utility lines in a common area. Digging without calling can disrupt service to an entire neighborhood, harm you and those around you and potentially result in fines and repair costs. Calling 811 before every digging job gets your underground utility lines marked for free and helps prevent undesired consequences. For more information visit www.call811.com.



**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.**

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



Recipes of the Month



Chargrilled Asparagus & Spring Onions with Chives

INGREDIENTS

Serves: 2

12 large spears asparagus, trimmed
12 spring onions, trimmed
chives to garnish
1 tablespoon extra-virgin olive oil
1 tablespoon balsamic vinegar
1 lemon, cut into quarters
salt and pepper, to taste

DIRECTIONS

Heat a griddle pan over a very high heat and add the olive oil – place the asparagus spears & spring onions in the pan, being careful that the oil does not spit and burn you. Cook for 2 to 4 minutes on one side, depending on the thickness and then turn over and continue to cook for a further 2 to 4 minutes. (*You are aiming for charred, but not burnt.*) Just before the end add the balsamic vinegar and a little more oil if needed. Serve with chopped fresh chives sprinkled over the top, and a lemon wedge per serving.

(Cut Here) ✂



Pickled Spring Onions

INGREDIENTS

Yields: 1 Jar

1 lb green onions (white part)
2 cups white rice vinegar
2 tablespoons salt
1/2 cup brown sugar
5 cloves shallots

DIRECTIONS

Wash onions and let dry completely. Boil vinegar, sugar and salt, allow the mixture to cool. Pour liquid into a jar, covering onions. Seal tight and let sit for at least 3 days. Pickles last in fridge for up to 3 weeks.