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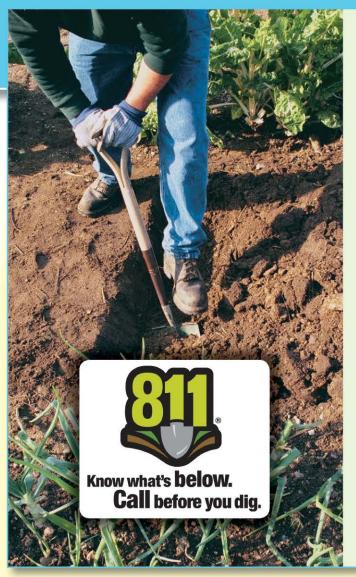
our Heating and AC Optimization Guide setting poor good optimal Energy Star heat pump heat pump 13+ SEER not a heat pump type 15 + SEER 68 °F max. with setback of 65 °F heat setting > 70°F 68 °F at night and when away 78 °F min. with setup of 80 °F < 75 °F 78 °F cool setting when away service 2x per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

Unclaimed Capital Credits

n 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.



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.



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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.



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.