

Volume 49, Number 4

April 2019

ENERGIZING EDUCATION!











MATH · HISTORY · LANGUAGE ARTS THE ARTS · SCIENCE · SOCIAL STUDIES

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

Applications Now Available

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





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.





Five Easy Ways to Celebrate Earth Day Every Day

- 1. Conserve water by taking showers instead of baths.
- 2. Turn off lights when you leave a room.
- 3. Bring your reusable bags to the market and other stores when shopping.
- 4. Pay as many bills as possible online.
- 5. Ditch the car and walk when possible.

Local. Dependable. Serving YOU.

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.



Standard Appliances and Lighting Optimization Guide

Appliance	poor	good	optimal
clothes dryer	built before 2015	built after 2015	ventless heat pump dryer
clothes washer	built before 2007	built after 2007	built after 2017 and Energy Star certified
dehumidifier	built before 2012	built after 2012	Energy Star certified
dish washer	built before 2013	built after 2013	Energy Star certified
freezer	built before 2002	built after 2002	built after 2014 Energy Star certified
light bulbs	mostly incandescent bulbs	Mostly CFL and LED	only LED bulbs with smart controls
microwave oven	N/A	built after 2016	built after 2016
plug loads	leave plugged in all the time	turn off with regular power strip	eliminate standby power with smart power strip
refrigerator	built before 2002	built after 2002	built after 2014 Energy Star certified

Recipes of the Month



Pineapple Stuffing

INGREDIENTS

Serves: 12

1 (8 ounce) can crushed pineapple, drained

1 cup sugar

1/2 cup butter

4 eggs

5 slices bread, cubed and dried

DIRECTIONS

Cream butter and sugar. Add eggs, 1 at a time. Stir in pineapple. Fold in bread cubes. Place in 1 1/2 quart casserole dish. Bake 1 hour at 350 F degrees.



Ham with Pineapple-Orange Dijon Glaze

INGREDIENTS

Serves: 10

1 bone-in ham (precooked)

1 1/4 cups brown sugar

1/3 cup pineapple juice

1/3 cup orange juice

1/3 cup honey

2 tablespoons orange zest

2 tablespoons Dijon mustard

1/4 teaspoon ground cloves

DIRECTIONS

Place ham in a roasting pan, bake at 325°F for two hours. Meanwhile, stir remaining ingredients together in a saucepan. Bring to a boil, lower heat and simmer 10 minutes. When ham has baked two hours, brush the ham with the glaze, continue doing so every 10 minutes while baking for another 30 minutes.

(Cut Here) &