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A Message from Our General Manager:

Colquitt EMC Researches Broadband as Option

New legislation in Georgia now allows EMCs to provide rural broadband services in their respective areas. Each EMC in our state will have to decide how and if it makes fiscal sense to offer these services.



The board of directors and staff at Colquitt EMC are considering a variety of options regarding broadband service. More information will be provided about these options in the coming months.

Colquitt EMC strives to provide reliable, safe, and affordable electric service for its members. I can assure you we will apply that same care as we research and examine broadband service. We appreciate your patience and will be asking for your input during this process.

Danny Nichols, General Manager

Visit www.garuralbroadband.com to learn more about what this legislation means for rural Georgia.



2019 Sunbelt Ag Expo Field Day set for July 25

The 2019 Sunbelt Ag Expo Field Day is July 25, and farmers are invited to come and get practical information from the region's top agricultural scientists about the newest technologies farmers can use to improve their operations.

The half-day event will take place at the 600-acre Darrell Williams Research Farm, located at the Expo show site at Spence Field in Moultrie, Ga. Registration is free for anyone who works in agriculture, and the day starts at 7:45 a.m. with breakfast, followed by quick welcomes from the Georgia Department of Agriculture and Georgia Farm Bureau.

Shuttles will be loaded at 8:30 a.m. to tour the farm; approximately 30 stops are scheduled, with specific time allotted for each stop and crop. Farm Credit will provide water for the tour. Tour shuttles will return to the main building by noon, and Ameris Bank, Agri-Supply Co., and Pennington Seed will provide a lunch. Door prizes will be awarded, too.

"We have the unique ability to work with university and corporate researchers on our Darrell Williams Research Farm, where we continue to conduct cotton, peanut, corn, soybean and forage research — all aimed at improving the farmer's bottom line. We look at the latest seed varieties, crop protection methods, soil fertility, irrigation and precision ag technology," says Chip Blalock, Sunbelt Expo executive director.

"We try the latest technologies and make sure they're ready to go to work on the farm when farmers adapt them into their operation. And in respect of farmers needing to get back to their own operations, we have streamlined the morning program to run efficiently and timely. He also encourages field day participants to visit static exhibitors in the RW Griffin building before and after the field tours.

"Our mission is to provide a place where research can be done to benefit all row crop and forage farmers — especially those who might not have the resources or land to just go out and try a new variety or technology on a hunch," says Cody Mitchell, Sunbelt Ag Expo farm manager for the Sunbelt Ag Expo, who adds that most farmers can make two-bale cotton and 3,000-pound peanuts.

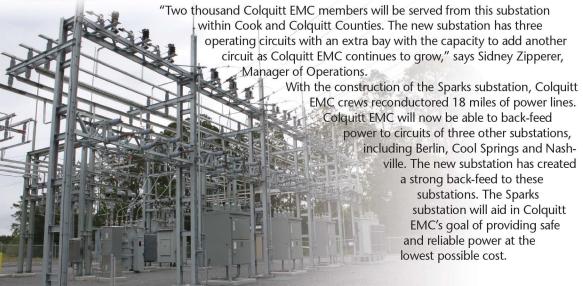
"We strive to have the best-looking farm around for field day visitors," he says. "And we work hard all year to ensure that we make a lifelong impression on the 80,000 to 100,000 guests who come to see us during Sunbelt Ag Expo in October. When they visit here, we want it to be an eye-opening experience that's worth their time."

UGA researchers, Extension Specialists, and ag chemical representatives conduct numerous trials at the Sunbelt farm for all major southern agronomic crops. To view more specific Field Day details, download the Sunbelt Ag Expo app or visit www.sunbeltexpo.com.



Colquitt EMC Powers Up Sparks Substation

Colquitt EMC recently completed construction of the Sparks substation located on Highway 37 West, outside of Adel.





Colquitt EMC offices will be closed Thursday, July 4th in observance of Independence Day.

3-Step HVAC Test

As summer temperatures rise, so do electric bills. Follow these steps to test the efficiency of your HVAC unit.

The outdoor temperature should be above 80 degrees, and you should set your thermostat well below the room temperature to ensure the system runs long enough for this test.

- Using a digital probe thermometer (about \$12), measure the temperature of the air being pulled into your HVAC filter.
- Measure the temperature of the air blowing out of your A/C vent.
- 3. Subtract the A/C vent temperature from the HVAC filter temperature. You should see a difference of about 17 to 20 degrees. If the difference is less than 17 degrees, you may need a licensed technician to check the coolant. If the difference is greater than 20 degrees, your ductwork may need to be inspected for airflow restrictions.



Local. Dependable. Serving YOU.

How to Report an Outage Download Colquitt EMC's Free Mobile App for on-the-go access.

Or report an outage by calling 1-855-293-1804

Have your account info (located on your bill) handy when using these features.



Hurricane Preparedness: Disaster Supply Checklist

Be sure to gather the following items to ensure your family's basic comfort and well-being in case of evacuation.

- Cash Banks and ATMs may not be open or available for extended periods.
- Water at least one gallon per person per day for three to seven days, plus water for pets.
- **Food** at least enough for three to seven days, including: Non-perishable packaged or canned food and juices, food for infants and the elderly, snack food, manual can opener, vitamins, paper plates, plastic utensils.
- Radio battery powered and NOAA weather radio with extra batteries.
- Blankets, pillows etc.
- Clothing seasonal, rain gear/ sturdy shoes.
- First Aid Kit plus medicines, prescription drugs.
- Special items for babies and the elderly.
- Toiletries hygiene items, moisture wipes, sanitizer.
- Flashlight and batteries.
- Keys.
- Toys, books, games.
- **Other** Pet care items, proper identification, immunization records, ample food and water, medicine, a carrier or cage, leash.

Store important documents in a fire and water proof container.

- Insurance papers
- Social Security cards
- Stocks and bonds
- Medical records
- Deeds or mortgages
- Recent tax returns
- Bank account numbers
- Birth and marriage certificates
- Wills

Keep Your Kit Fresh

Remember to replace stored food and water every six months, keep a supply of fresh batteries on hand and keep your most important up-to-date family papers in a fire and water proof container.



Recipes of the Month



Watermelon Popsicles

INGREDIENTS

Serves: 24

- 1 small watermelon, seedless
- 1 cup sugar
- 1/2 cup mini chocolate chip
- 2 pints lime sherbet, softened

DIRECTIONS

Scoop out and measure 10 cups watermelon pulp. Puree watermelon and sugar in batches in blender until smooth. Push puree through mesh strainer into a large bowl. Cover and freeze until puree is slushy but not solid, about 3 hours. Remove from freezer, stir in chocolate chips. Place 24 3oz disposable cups in 2 shallow baking pans (spoon puree into cups to within 1/2" of rim). Place pans in freezer until puree is solid but not rick hard, about 2 hours. spread softened sherbet on top of each portion of puree so that it comes up to edge of cup. smooth top off with the edge of a butter knife. Cover each cup with plastic wrap and cut small slit in center. Insert popsicle stick into each cup so it reaches the bottom. Freeze until solid, about 6 hours and up to 2 days. To unmold: Let pops sit at room temperature for about 1 minute. then gently pull out from cups. Or you can peel away the cups from the pops.



Shrimp, Watermelon & Avocado Salad

INGREDIENTS

Serves: 4-6

- 1 lb shrimp, cooked
- 4 cups watermelon, coarsely chopped
- 1 medium sweet white onion, thinly sliced
- 1/2cup cilantro, chopped
- 2 jalapeno peppers, seeded, finely chopped (optional)
- 2 avocados, coarsely chopped
- 1 lime, juice of
- 1 teaspoon honey
- 3 tablespoons olive oil
- 3/4 teaspoon kosher (or coarse) salt
- 1/4teaspoon pepper

DIRECTIONS

In a large bowl, combine shrimp, watermelon, onion, cilantro, jalapenos and avocados. In a separate bowl, whisk together the lime juice, honey, oil, salt and pepper. Pour dressing over the salad and toss gently. Set aside for 10 minutes to allow flavors to blend.

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