



Colquitt EMC Awards \$396,000 in Scholarships

Colquitt Electric Membership Corporation recently awarded \$396,000.00 in scholarships to deserving students. One hundred forty-four students were honored with scholarships to colleges and universities with campus locations in Colquitt EMC's service area.

Since 2006, Colquitt EMC has granted over \$3.1 million to approximately 1,100 students in academic scholarships. "We are proud to have the opportunity to support members in furthering their education," said Danny Nichols, General Manager of Colquitt EMC.

The scholarships are made possible through Georgia legislation that allows unclaimed capital credits to be used for education in the communities served by EMC's. Colquitt EMC, a member owned cooperative, provides electricity to 45,072 members in Colquitt, Cook, Berrien, Brooks, Lowndes, Tift, and Worth counties.



Colquitt EMC hosted a Scholarship Reception at VSU's University Center. Pictured are attendees, 1st Row, seated (L-R): Molly Mizell, Camille Gaskins, Candace Hancock, Amanda Aguilar, Sadie Ruehle, Kylee Creasy, Debora Gonzalez-Herrera, Veronika Garza, Kamari Logan. 2nd Row: Emily Eason, Samantha Wilson, Elizabeth Lokey, David Paulk, Joy Sexton, Georgia Wynn, Reece Heard, Amanda Walters, Andrew Hodum. 3rd Row: Dariana Rodriguez, Lance McConnell, Brannon Allen, Amelia Sellars, Jacob Warren, Brittane Tanner, Jacob Bennett, Tanner Whitman, Peyton Wade.



Additional Scholarship Reception attendees (VSU), 1st Row (L-R): Lauren Freeman, Morgan Sysskind, Rose Sysskind, Kasey McQuitty, Anna Grace Glorius, Alyssa Hardy, Maria Alvarez, Shelby Henderson, Mehvish Durrani. 2nd Row- Jeffrey Culpepper, Rachel DeVane, James Bennett, Garren Powell, Adam Shoemaker, Andrea Person, Vicky Watts, Karla Hernandez Diaz, Victoria Redding, Kelsey Morton. 3rd Row- Robert Rudd, Dalton Smith, John Miller, Tyler Alonso, Cameron Johnson, William Fisher, Caleb North, Miles Stalvey, Kailey Fussell.

Scholarships Continued



Colquitt EMC hosted a Scholarship Reception at Southern Regional Technical College's Moultrie Campus Conference Center. Pictured are attendees, 1st Row, seated (L-R): Sarah Gay, Danielle Brown, Zurisadai Rodriguez-Falcon, Maribel Sepulveda, Bailey Barnes, Breanna Blanton, Abby Sutton, Katie Galphin, Lily Hill, Jenny Bullard. 2nd Row: Gracin Paul, Darby Merritt, Jade Lawson, Amy Deriso, Hannah Stevens, Courtney Wallace, Jamison Kling, Ruby Martinez, Lillian Fagan, German Llamas. 3rd Row: Karli Parker, Lauren Sloan, Chris Rogers, Cameron Brinson, Blake Redding, Ethan Folsom, Nicholas Rodriguez, Elian Barron, Susan McCoy, Georgia Walker.



Colquitt EMC hosted a Scholarship Reception at UGA Tifton's Conference Center. Pictured are attendees, 1st Row, seated (L-R): Lauren Lindsey, Alivia Mathis, Jya' Mya McBride, Tori-Anne Chambers, Isabella Waddell, Haley Cooper, Katherine Monroy, Amber Murphy, Sara Bostic. 2nd Row: Coleman Byers, John Thomas Crosby, Caleb Guerra, Cristal Silva Padilla, Dani Lindsey, Julia Taylor, Rachel Whiddon, Megan Gaines, Kimberly Thornton. 3rd Row: Giovanni Jiminez, Damian Damian, Cody Pezent, Ryan Tucker, Hudson Folsom, Noah Hill, Eason Roberts, Nicholas Spader.

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What is Beneficial Electrification?

Beneficial Electrification is the use of electricity to replace energy consumption by devices that would otherwise be powered by fossil fuels and that results in one or more of the following benefits without adversely affecting the others:

- **Improves** product quality and users quality of life.
- **Saves** users money over time.
- **Benefits** the environment by reducing greenhouse gas emissions.
- **Contributes** to a more robust and resilient electric grid.



An example of beneficial electrification is the electric car. An electric car can:

- **Improve product quality and user quality of life.**
Electric cars require substantially less maintenance than their gas powered counterparts and can be conveniently refueled at home.
- **Save users money over time.**
Electric cars are operated and maintained at half the cost of gas powered vehicles.
- **Benefit the environment by reducing greenhouse gas emissions.**
As of September 20, 2018, 34% of the electricity generated in Georgia was from power plants with zero carbon dioxide emissions and 41% from low carbon dioxide emitting natural gas power plants. Emissions from the remaining coal-fired plants are dropping every year while the growth in renewable sources continues to grow. Unlike gas powered vehicles, an electric car will result in lower and lower greenhouse emissions as the power grid produces less and less carbon dioxide.
- **Contribute to a more robust and resilient electric grid.**
Electric cars can be charged overnight from the convenience of your home. Charging at night when the demand for electric power is low makes the electric grid more efficient. Also, charging during hours that renewable power sources are at peak production helps to utilize available zero-emission power sources.

Beneficial Electrification is a concept that will benefit everyone today and tomorrow.



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Sunbelt^{AG} EXPO

OCT. 15-17, 2019

1200 EXHIBITORS
3 DAYS
LIVE DEMOS
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The graphic features a background of stylized green and yellow leaves. In the center, two men in blue shirts and white hats are crouching in a field, examining plants. To the right, a young girl in a pink shirt is painting a white cow. In the background, a large blue and white structure with the text 'See & Spray™' and 'Spray Weeds, Not Acres™' is visible.

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Mark Your Calendar

Colquitt EMC's 83rd Annual Meeting of Members

Spence Field, Moultrie • Tuesday, October 29, 2019

Business/Financial Updates, Great Food, Prizes, Health Fair, Entertainment by The Diamonds...Don't Miss It!



LUNCH RESERVATION FORM FOR **COLQUITT EMC's 83rd ANNUAL MEETING**

TUESDAY, OCTOBER 29, 2019

Lunch from 11:00 A.M. - 1:00 P.M.

Registration - 11:00 A.M.

Business Meeting: 1:30 P.M.

Expo Site, Spence Field in Moultrie



Although your meal is tasty enough for leftovers, we ask that you enjoy your lunch on the premises.

**Limit
3
meals
per member**

Name _____

Address _____

Account # _____

Member's Signature _____

Including myself, you may plan on _____ person(s) for lunch.

Deadline for reservations is October 15, 2019



Recipes of the Month



Chocolate Peanut Fudge Bars

Serves: 24-30

INGREDIENTS

CRUST

2 cups chocolate cookie crumbs
1/2 cup butter, melted

FILLING

(8 ounce) package cream cheese, softened
1 cup powdered sugar
1/2 cup creamy peanut butter
2 tablespoons milk

TOPPING

2 cups semi-sweet chocolate chips
1/2 cup creamy peanut butter
1 cup peanuts, coarsely chopped

DIRECTIONS

In a medium bowl combine the crust ingredients, mix well. Press firmly into the bottom of a 9x13 pan. Refrigerate crust for 20-30 minutes. In another medium bowl, combine filling ingredients, and blend at low speed for 30 seconds, and then on medium high speed 2 minutes or until light and fluffy. Spread over crust. In a medium saucepan, melt chocolate chips over low heat, stirring constantly until smooth. Stir in peanut butter, blend well. Stir in peanuts. Spread over filling. Refrigerate at least 4 hours, store leftovers in the refrigerator as well.



Salted Peanut Chews

Serves: 36

INGREDIENTS

1 (18 ounce) pkg. yellow cake mix
1 egg
1/3 cup margarine or 1/3 cup butter, softened
3 cups miniature marshmallows

TOPPING

2/3 cup corn syrup
2 teaspoons vanilla
2 cups crispy rice cereal
1/4 cup margarine or 1/4 cup butter
1 (12 ounce) pkg. peanut butter chips (2 cups)
2 cups salted peanuts

DIRECTIONS

Heat oven to 350°F. In a large bowl, combine all base ingredients except marshmallows at low speed until crumbly. Press in bottom of ungreased 13x9 inch pan. Bake at 350°F for 12-18 minutes or until light golden brown. Remove from oven and immediately sprinkle with marshmallows. Return to oven for 1-2 minutes or until marshmallows just begin to puff. Cool while preparing topping. In large saucepan, heat corn syrup, margarine, vanilla and chips just until chips are melted and mixture is smooth, stirring constantly. Remove from heat; stir in cereal and nuts. Immediately spoon warm topping over marshmallows. Spread to cover. Chill; cut into bars. Store covered.

(Cut Here)