



Volume 50, Number 7

# NewsLine

July 2020

## 2020 Board Candidates

The Nominating Committee of Colquitt Electric Membership Corporation met Wednesday, June 10, 2020, and nominated the following individuals whose names will be placed on the ballot and voted on by the Colquitt EMC membership prior to the November 3, 2020 Annual Meeting:

In addition to nominations made by the Nominating Committee, any 50 or more members may make nominations by petition. The deadline to receive nominations by petition is August 7, 2020. Members vote for directors via mail with election results presented at the Annual Meeting.\*

District 2 - Brooks County:

**Patti Niewoehner**

District 3 - Berrien County:

**Jake Ford**

District 4 - Cook County:

**Simmie King**

**\*Note:** The Colquitt EMC Bylaws allow for district director elections. This means that the only members who will be voting for director positions are those who have memberships in the districts (counties) of the directors who are up for election.

*See biographies inside...*

## Mark Your Calendar

**Colquitt EMC's  
84<sup>th</sup> Annual Meeting of Members  
November 3, 2020  
Spence Field, Moultrie**

Nov. 3



**Election Results • Financial Report • Yearly Updates**

More details to follow.

*(Meeting format/event activities subject to change due to CDC COVID-19 guidelines.)*



## DISTRICT 2 – BROOKS COUNTY

### **Patti Price Niewoehner**

- Served on Colquitt EMC Board of Directors since 2017
- Earned Credentialed Cooperative Director Certificate
- Graduate of Valdosta State University, Bachelor of Business Administration & Marketing
- Professional Career of 25+ years in the Agricultural Chemical Industry
- Manages day-to-day operations of family farm
- Certified Operational Excellence with Six Sigma
- Secretary of Wiregrass Camellia Society
- Treasurer of Georgia Citrus Association
- Member of Quitman United Methodist Church



## DISTRICT 3 – BERRIEN COUNTY

### **Jake Ford**

- Sales Representative for Bayer Crop Science
- Co-Owner and Secretary of Georgia Quality Pecan
- Graduate of University of Georgia and Abraham Baldwin Agricultural College
- Farms row crops and pecans in Alapaha
- Graduate of Leadership Georgia Class of 2018
- Program Chair of Leadership Georgia
- Board member and Secretary of Georgia Association of Conservation Districts
- Board member and Vice-Chairman of Alapaha Soil and Water Conservation District
- Member and Treasurer of Alapaha Baptist Church



## DISTRICT 4 – COOK COUNTY

### **Simmie King**

- Served on the Colquitt EMC Board of Directors since 1984  
Previously served as President and Vice-President
- Earned Credentialed Cooperative Director Certificate
- Serves on Georgia System Operations Corporation Board of Directors
- Farms in the Fellowship Community of Cook County
- Member of the Baptist faith



# HOW TO PREPARE FOR POSSIBLE POWER OUTAGES

## SAVE YOUR COLQUITT EMC ACCOUNT NUMBER:

Your account number is an eleven-digit number located at the top left corner of your bill.

## VISIT COLQUITTEMC.COM TO VIEW THE REAL TIME OUTAGE MAP:

The Colquitt EMC Outage Map allows you to easily view outages from a phone or computer internet browser.

## SAVE THE OUTAGE REPORTING LINE PHONE NUMBER IN YOUR PHONE:

Save 1-855-293-1804 to easily report an outage with your phone. Follow the prompts and have your account number ready!

## DOWNLOAD THE FREE COLQUITT EMC MOBILE APP:

The Colquitt EMC App is free to download from Google Play or the Apple App Store.



# SIGN UP TO JOIN OUR GRASSROOTS MOVEMENT!



Visit [ColquittEMC.com](http://ColquittEMC.com) to read a letter from Danny Nichols, General Manager, to learn about joining our grassroots movement.

## Statement of Nondiscrimination

Colquitt Electric Membership Corporation is the recipient of Federal financial assistance from the Rural Utilities Service, an agency of the U.S. Department of Agriculture, and is subject to the provisions of Title VI of the Civil Rights Act of 1964, as amended, Section 504 of the Rehabilitation Act of 1973, as amended, the Age Discrimination Act of 1975, as amended, and the rules and regulations of the U.S. Department of Agriculture which provide that no person in the United States on the basis of race, color, national origin, age, gender, or disability shall be excluded from participation in, admission or access to, denied the benefits of, or otherwise be subjected to discrimination under any of this organization's programs or activities. The person responsible for coordinating this organization's non-discrimination compliance efforts is Doug Loftis, Manager of Human Resources & Corporate Services. Any individual, or specific class of individuals, who feels that this organization has subjected them to discrimination may obtain further information about the statutes and regulations listed above from and/or file a written complaint with this organization; or the Secretary, U.S. Department of Agriculture, Washington, D.C. 20250; or the Administrator, Rural Utilities Service, Washington, D.C. 20250. Complaints must be filed within 180 days after the alleged discrimination. Confidentiality will be maintained to the extent possible.

# Local. Dependable. Serving **YOU.**

## *Tips for Managing Your Electric Bill*

Encouraging the wise use of electricity in a manner which is environmentally and socially acceptable is part of Colquitt EMC's mission to our members.

We have several tools and services to help you receive the most benefit from your electricity purchases. To effectively manage your electric bill, explore and take advantage of the following tips:

- Visit our website, read *NewsLine*, and follow our social media sites for information on saving electricity.
- Call a customer service representative for help with questions about your power bill and tips on saving energy.
- Schedule a free on-site energy audit.
- Set-up high energy usage alerts for your account so that you are notified if your



*Customer service representatives are ready to help with your electric bill questions.*

bill is tracking higher than usual.

- Increase awareness of your power use by checking your daily and 30-minute interval usage via our online payment portal or mobile app.

## *Ways to Save Energy This Summer*

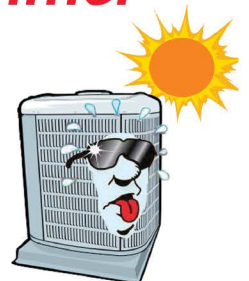
Hot weather can have a significant impact on energy bills. When the outdoor temperatures become extreme, your cooling equipment works harder to keep your home comfortable.

With summer temperatures rising, you'll likely require more cooling for your home or business, resulting in a higher power bill. You can reduce the impact of rising summer temperatures by following a few energy saving tips:

- Set your thermostat as high as comfortably possible.

The smaller the difference between the indoor and outdoor temperatures, the lower your cooling costs will be. The Department of Energy recommends setting your thermostat to 78 F when you're home and a higher setting for when you're away.

- Turn off ceiling fans when you leave a room.
- Close window curtains and blinds during the day to block sunlight.
- Use caulk and weatherstripping to seal air leaks around doors and windows.







## Recipes of the Month



### **Cucumber-Tomato Salad**

#### **INGREDIENTS**

Serves: 2-4

1 large cucumber, cubed  
1-2 medium tomatoes, cubed  
1/2 small onion, chopped  
fresh basil, chopped  
garlic salt  
pepper

#### **DIRECTIONS**

Add cucumber, tomato and onion to a bowl with a cover. Add garlic salt, pepper and basil to taste. Seal bowl and shake. Refrigerate for at least 1 hour.



(Cut Here)

### **Watermelon, Feta and Black Olive Salad**

#### **INGREDIENTS**

Serves: 8

1 small red onion, cut into thin half moon slices  
2-3 limes, juice of  
1/2 lb feta cheese, cut into 1 inch cubes  
4 cups watermelon, cut into 1 inch cubes  
1/2 cup pitted oil-cured black olive  
1 cup whole flat leaf parsley  
1/4 cup fresh mint, chopped  
3 tablespoons extra virgin olive oil  
1/8 teaspoon fresh ground black pepper

#### **DIRECTIONS**

Place the onion slices in a small bowl, add the juices from the limes; set aside. In a large bowl, combine the feta cheese cubes with the watermelon cubes, the black olives, parsley, mint, olive oil, and pepper. Add the onion and lime juice mixture and gently toss to combine.