A Message from Our General Manager:

2020 Annual Meeting Plans

My fellow members,

Our Annual Meeting of Members is fast approaching. It will be held on November 3, 2020. Colquitt EMC’s Annual Meeting is one of the largest in Georgia, if not the largest. An event of this size requires a good deal of planning, and that planning is the reason for this letter.

Our community, our nation, and our world have been impacted greatly by COVID-19. This pandemic has affected each and every one of us. It has changed how we work, how we worship, and how we live our lives. At Colquitt EMC, it has changed how we are now planning for our Annual Meeting. I believe it is highly likely that we will be facing the effects of this pandemic at the time of our meeting. Due to its likelihood, we have to plan for a different type of Annual Meeting.

Although this year’s meeting will be different, I want to assure you that we will adhere to all Bylaw requirements in order for us to continue to conduct business properly. This includes all matters regarding the necessary quorum of members, the reporting of director elections and Cooperative business, and the approvals needed from the members. These things can be accomplished while taking all proper steps to provide for the health and safety of our members.

We are monitoring the situation and carefully studying all guidelines that our government and its agencies are providing for us. Rest assured that we are concerned and are giving this Annual Meeting our full attention. We will be providing details to you when these have been finalized.

My hope and prayer for all is that we will make it through these difficult times and will soon return to a more normal way of life. Thank you in advance for your flexibility and cooperation as we make preparations for the November 3, 2020, Annual Meeting at the Expo site in Moultrie.

Look for the 2020 details in the September issue of the Colquitt EMC “NewsLine.” You can also access our website and social media for meeting information details.

Danny Nichols, General Manager

Colquitt EMC will be closed Monday, September 7th in observance of Labor Day.
2020 Board Candidates

The Nominating Committee of Colquitt Electric Membership Corporation met on 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: District 2, Brooks County: Patti Niewoehner, District 3, Berrien County: Jake Ford and District 4, Cook County: Simmie King.

In addition to nominations made by the Nominating Committee, any 50 or more members may make nominations by petition. The following individuals were nominated by petition: District 3, Berrien County: Ben Griner and District 3, Berrien County: Jesse McMillan.

Members vote for directors via mail with election results presented at the Annual Meeting. 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.

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 & Water Conservation District
• Member and Treasurer of Alapaha Baptist Church

DISTRICT 3 – BERRIEN COUNTY

Ben Griner

• Owner/ Operator of Griner Farms, LLC in West Berrien
• Maintenance Supervisor at Chaparral Boats, Inc.
• Career of 20+ years in Industrial Maintenance
• Graduate of Berrien High School and Wiregrass Technical College
• Holds Machine Tool Technology Degree and Electrical Training
• Certified Volunteer Fireman with the West Berrien Volunteer Fire Department
• Member, Councilman and Building Committee Member of Tift Avenue Church of God
DISTRICT 3 – BERRIEN COUNTY

Jesse McMillan

- Graduate of ABAC, Mercer University, and Medical College of Georgia School of Dentistry
- Partner at Hilliard & McMillan Family Dentistry
- Member of Berrien County Recreation Association Board of Directors
- Member of Berrien County Young Farmers
- Served as deacon, finance chairman, and youth Sunday School teacher at First Baptist Church Adel

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

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  - Provide home energy use data that you can track and manage.
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  - Track and report equipment use and temperature data to the homeowner.
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Demonstrated Energy Savings
Reliable Performance
Environmental Benefits
Convenience, Insight, and Control
AUGUST IS....

Account Number Awareness Month

Your account number is the **key** to managing your Colquitt EMC account! August is dedicated to educating our membership on the importance of *knowing* your account number, and all the ways it can be utilized.

*Where is my Account Number?*

Your account number is an 11-digit number located on the top left corner of your bill and on the payment stub.

We recommend storing your account number in your wallet or in your phone for easy access.

*Ways to Utilize your Account Number*

- To Access Our Mobile App & Online Account Portal
- To Access Our Automated Bill Pay & Outage Reporting System
- To Join Our Grassroots Movement for Legislative Action
Giant Ice Cream Sandwich

INGREDIENTS
2 (20 ounce) packages brownie mix
1 cup semisweet chocolate morsels
4 cups vanilla ice cream, softened
1/2 cup English toffee bits or 1/2 cup almond brickle chips

CHOCOLATE SAUCE
1/3 cup evaporated milk
1/4 cup butter
1/3 cup semisweet chocolate morsels
2 cups confectioners’ sugar
1/2 teaspoon vanilla extract

DIRECTIONS
Prepare the brownie mixes according to package directions, adding chocolate morsels to batter. Pour into two greased 9-inch springform pans or two 9-inch round cake pans. Bake at 350 for 25 to 30 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely. Freeze for 2 hours or until easy to handle. Spoon ice cream on top of one brownie layer; top with toffee bits and second brownie layer. Wrap in plastic wrap; freeze until set. May be frozen for up to 2 months. Remove from freezer 10-15 minutes before serving. For chocolate sauce, combine milk, butter and chocolate morsels in a saucepan. Heat until morsels are melted; stir until smooth. Stir in confectioners sugar and vanilla. Cut the ice cream sandwich into wedges; serve with chocolate sauce.