



COLQUITT EMC NEWSLINE

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CONGRATULATIONS TO COLQUITT EMC'S DELEGATES!

Bobby Mitchell, Luke Nichols, and Jillian Weakland were selected to participate in the 2021 Georgia Electric Cooperative Youth Tour.

Bobby Mitchell is the son of John Mitchell of Norman Park. Bobby is active in the FFA, 4-H and Leadership Colquitt County Program. He volunteers his time at the Storehouse of Heritage Church, the Colquitt County Food Bank, and the Colquitt County Extension Office where he teaches STEM (science, technology, engineering and math) day camps.



Bobby Mitchell

Luke Nichols is the son of Carl and Teresa Nichols of Enigma. Luke is active in the FFA, 4-H, Beta Club, Young Farmers Association, and he is on the soccer and math teams at Berrien County High School. Luke volunteers his time with his church, the Berrien County Livestock Association, the Special Olympics Rodeo, and Children's Farm Day.



Luke Nichols

Jillian Weakland is the daughter of Joey and Leigh Weakland of Moultrie. Jillian is active in Peer Leadership, Journalism Club and cheerleading. She volunteers her time with her church helping with vacation bible school and various youth bible studies.



Jillian Weakland

The three-day dynamic interactive experience will focus each morning on different aspects of leadership - Leadership and Me, Leadership and My Community, Leadership and My Nation – and include live presentations with Q&A sessions, small mentor group breakouts, photo contests, trivia challenges and the chance to win one of several \$5,000 college scholarships. Teens will learn how to be a better interviewer and storyteller from YT alumni, talk with professionals in education and community development, and virtually meet with Georgia's members of Congress and a panel of youth tour alumni who have interned and worked in Washington, D.C. Colquitt EMC is proud to be able to provide this once in a lifetime opportunity to students. If you have a student who may be interested in next year's event, please encourage them to apply when applications are released in January of 2022.



FIELD DAY IS JULY 22

The 2021 Sunbelt Ag Expo Field Day is scheduled for July 22. The Sunbelt team looks forward to welcoming farmers and professionals in the ag industry to a Driving Tour of the Darrell Williams Research Farm. Due to the success of the changed format in 2020, this year visitors will once again enjoy Field Day from the comfort of their own vehicles as they learn from university researchers and vendors.

The half-day event will take place at the 600-acre Darrel Williams Research Farm, located at the Expo show site at Spence Field in Moultrie, Ga. Registration is free for anyone who works in agriculture. Visitors should arrive thru Gate 2 anytime between 8:00 AM and 9:00 AM to begin the tour. There will be directional signs to the red tent where attendees will register, receive a welcome bag and register for CCA credits from their vehicle. Once registered, visitors will then drive-thru the tour path while viewing pre-recorded segments featuring university researchers and company vendors. Farmers can pull aside at stops that particularly spark their interest to investigate plots and visit one-on-one with the researchers.

“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 Ag Expo Executive Director.

“Each year, 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. “This year is no different.”

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.



SUDS AND SAVINGS

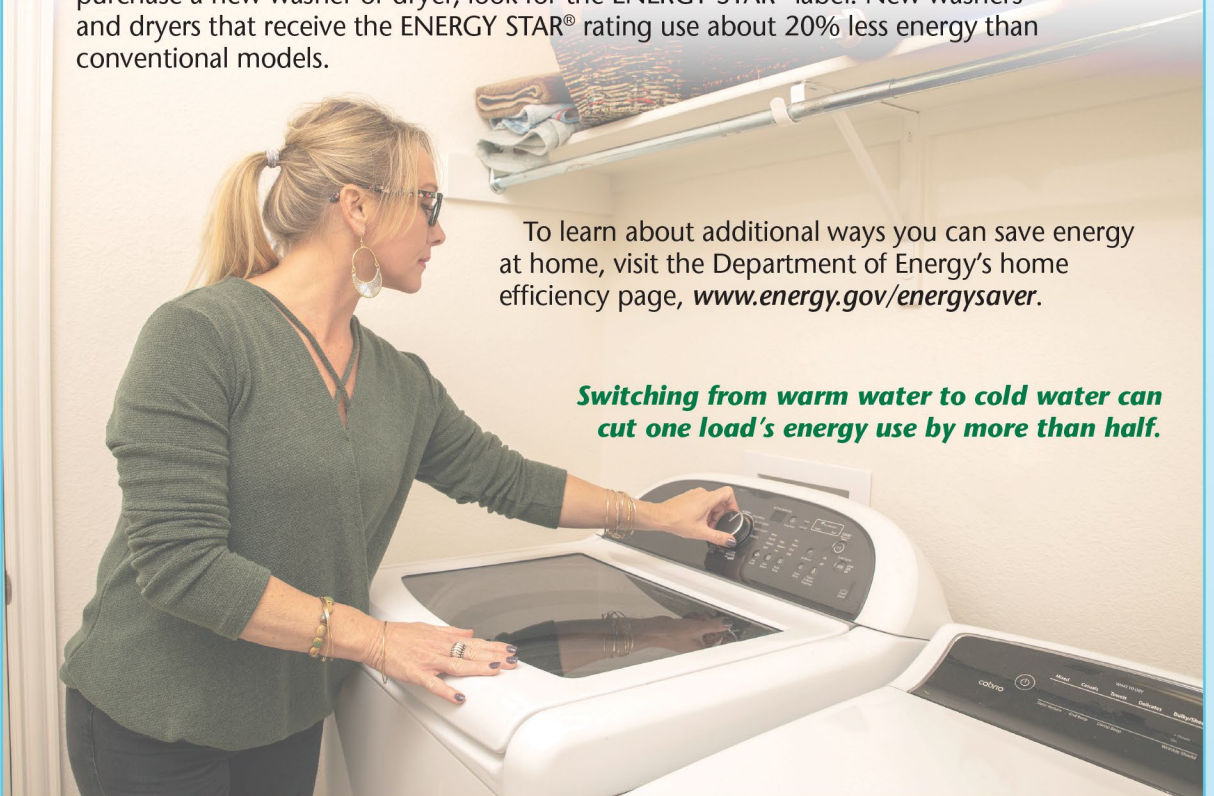
10 ways to save energy in the laundry room

Your clothes washer and dryer account for a significant portion of energy consumption. Make the most of your laundry energy use by following these tips from the Department of Energy:

- 1. Wash with cold water.** Switching from warm water to cold water can cut one load's energy use by more than half.
- 2. Wash full loads when possible.** Your washing machine will use the same amount of energy no matter the size of the clothes load, so fill it up if you can.
- 3. Use the high-speed or extended spin cycle in the washer.** This setting will remove more moisture before drying, reducing your drying time and the extra wear on clothing.
- 4. Dry heavier cottons separately.** Loads will dry faster and more evenly if you separate heavier cottons like linens and towels from your lightweight clothing.
- 5. Make use of the "cool down" cycle.** If your dryer has this cycle option, you can save energy because the clothes will finish drying with the remaining heat in the dryer.
- 6. Use lower heat settings to dry clothing.** Regardless of drying time, you'll still use less energy.
- 7. Use dryer balls.** Dryer balls, usually wool or rubber, will help keep clothes separated for faster drying, and they can help reduce static, so you can eliminate dryer sheets.
- 8. Switch loads while the dryer is warm.** This allows you to take advantage of the remaining heat from the previous cycle.
- 9. Clean the lint filter after each drying cycle.** If you use dryer sheets, remember to scrub the filter once a month with a toothbrush to remove excess buildup.
- 10. Purchase ENERGY STAR®-rated washers and dryers.** When it's time to purchase a new washer or dryer, look for the ENERGY STAR® label. New washers and dryers that receive the ENERGY STAR® rating use about 20% less energy than conventional models.

To learn about additional ways you can save energy at home, visit the Department of Energy's home efficiency page, www.energy.gov/energysaver.

Switching from warm water to cold water can cut one load's energy use by more than half.



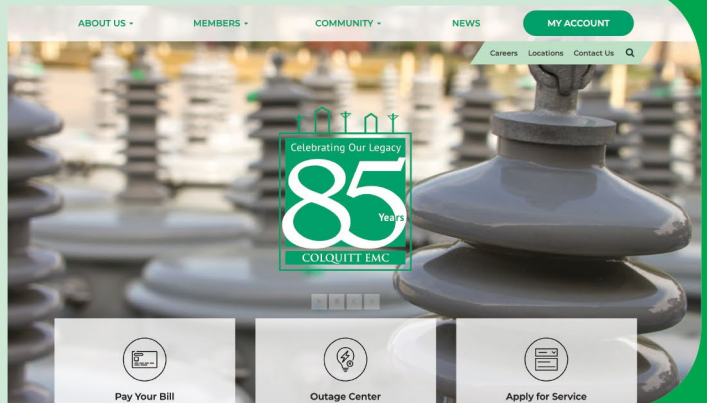
CELEBRATING OUR LEGACY

Congratulations, Daniel Durrence! STATE WIRING CONTEST WINNER

Colquitt County High School Junior, Daniel Durrence, won first place in the 2021 State EMC Electrical Wiring Championship held April 17. Durrence competed against 11 other top students from across the state. The competition was comprised of three events: wiring, problem solving and an oral demonstration. Durrence was awarded a \$1,500 scholarship for winning 1st place in the competition. Congratulations, Daniel!



NEW WEBSITE
COMING SOON -
CHECK OUT
THIS
PREVIEW!





Recipes of the Month



Bacon and Okra Rice

Serves: 4

INGREDIENTS

4 slices bacon, diced
1/2 lb okra, sliced
1 cup rice
1/2 teaspoon dried basil
1 1/4 cups chicken stock
1/2 teaspoon hot sauce
1/2 teaspoon salt

DIRECTIONS

Brown the bacon on medium heat. Add okra, rice, and basil. Stir to coat. Add stock, hot sauce, and salt. Bring to a boil. Cover and cook on low for 20 minutes or until rice is done. When rice is done, remove from heat and rest for 5 minutes uncovered. Fluff and serve.



Okra Fritters

Serves: 4-6

INGREDIENTS

1/4 cup cornmeal
1/4 cup flour
1/2 cup finely chopped onion
1/2 cup evaporated milk
1 large egg, lightly beaten
3 tablespoons chopped fresh parsley
2 tablespoons freshly grated parmesan cheese
1/2 teaspoon salt
1/4 teaspoon cayenne pepper
2 cups sliced fresh okra, about 2/3 lb.
vegetable oil (for frying)
salt (optional)

DIRECTIONS

Combine first 9 ingredients until mixed. Stir in okra. Pour oil into deep skillet, about 2" deep of oil, and heat to 350°. Drop okra mixture by tablespoonsful into hot oil carefully, and cook until golden brown, turning once. Drain on paper towels. Sprinkle with a little salt if desired and serve immediately.

**2 cups frozen sliced okra, thawed, may be subbed for sliced fresh okra. Thaw, then set on paper towels.*

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