



COLQUITT EMC NEWSLINE

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CELEBRATING OUR LEGACY: STORIES FROM OUR LEGACY MEMBERS

Legacy Member, Edwin Hortman, 87, remembers when Colquitt EMC brought power to his family's farm in Colquitt County. Edwin recently sat down with our marketing team and shared his story.

Edwin's father sold his 65-acre farm on the O.J. Johnson Road and purchased a 150-acre farm 5 miles down the road. This is where the Hortman family first received electricity from the Colquitt County REA in 1945. "It was a godsend," says Edwin. An electrician came to their home and wired their house for electricity. "He didn't have a test meter, so he would check the electricity with his fingers," he remembers.

Shortly after receiving electricity, the family bought a well with running water. The well was installed by L.O. Rogers, and had 12" terracotta pipes. The first appliance the family had was an electric stove. "She had two stoves in the kitchen – one electric and one wood burning. In the winter time she used the wood burning stove for heat, and in the summer time she used the electric stove." He said his mother liked the electric stove best, because "it was much faster." Edwin remembers if the light bill was ever over \$10, his dad would have a "Come to Jesus meeting" with the family.

There was a storm that came through Colquitt County April 1, 1948. "It dumped about 10 inches of rain in less than an hour. The Adel Highway was not passable, and the power was knocked out," says Edwin. He remembers Carl Miller, Colquitt County REA Serviceman, responded to their power outage and restored power to their home.

"There is nothing in this world that is not a by-product of electricity – clothes, food, technology. Thanks to Colquitt EMC management & employees for making life better every day," says Edwin. Thank you to Edwin for sitting down and sharing your story with us! If you or someone you know would like to share a story of when electricity was brought to your community, please contact Sonya Aldridge or Shelby Cloud at 229-985-3620.



Edwin Hortman



EXPO IS BACK. THE FUTURE IS NOW

After having to cancel the 2020 show the Sunbelt Agricultural Exposition will celebrate its 43rd Anniversary show October 19-21, 2021. Over 1,200 exhibitors will display and demonstrate products and welcome thousands of visitors to the 100 acre show site.

Crowned as North America's Premier Farm Show ® and the largest Farm Show in America with field demonstrations, the Sunbelt Ag Expo brings together all segments of agribusiness including farmers, educators, policy-makers, ag-enthusiasts and families. All attending the show will see the latest innovation and technology that the agriculture industry has to offer.



A highlight of the show is the naming of the Swisher Sunbelt Expo Southeastern Farmer of the Year. After an intensive judging process, ten state winners attend the show to learn who will be selected as the overall winner.

Also, the 2021 Sunbelt Expo will be the site of John Deere's first public unveiling of the new CP770 cotton picker for the North American market as part of the company's third generation of round-bale cotton harvesters.

Education is the key component of the show with over 300 seminars and demonstrations offered over the 3-day event. These seminars and demonstrations are taught in exhibit areas for beef, dairy, poultry, forestry, pond management, equine and cattle management. Farmers and ranchers attending gain beneficial knowledge on the latest in cutting edge techniques from industry leaders and university specialists. The Expo works with 21 different education sponsors to host a strong seminar and demo schedule.

The Sustainable Living Area focuses on topics for the specialty gardener. Flint River Fresh, created by the Flint River Soil & Water Conservation District (FRSWCD) and run by Frenando Jackson, "Farmer Fredo," will organize the display that attracts hobby gardeners and enthusiasts alike. A bounty of information on gardening tips, tools and more will be offered in the Georgia Metals Pavilion and in the demonstration garden.

A crowd pleaser is the 600-acre research farm's field demonstrations. These demos showcase harvesting and tillage equipment for cotton, peanuts, corn, soybeans and hay. As in the past, cotton will be harvested during the show! In addition, hay demos will include all facets of hay harvesting from cutting to baling and will provide visitors the opportunity to see 80 different types of hay harvesting equipment run in a true farm setting.

Expo is honored to have Virginia as the 2021 Spotlight State. Be sure to visit experience Virginia agriculture...where it all began!

Chip Blalock, Show Director, says, "The Sunbelt Expo is an unbelievable showcase of rural living blanketed with agriculture's newest ideas and technologies. Its 3-days of fun, education and dreaming about agriculture's future as we team together to feed, clothe and house a growing population around the world."

The Sunbelt Ag Expo is open Tuesday through Thursday, October 19-21, from 8:30 AM to 5:00 (T,W) and 4:00 (Th). Admission at the gate is \$10 per person per day. Advanced and discount tickets can be purchased online beginning August 1. The Show site is four miles southeast of Moultrie, GA on Hwy 133. For more information, see the show website at sunbeltexpo.com.



THREE REASONS TO GO ALL-ELECTRIC

Thinking about going all-electric? Here are three tips to consider for your home:

- **All-electric homes are healthier.**

Fossil fuel appliances produce harmful emissions. A recent study indicated that "Sixty percent of homes that cook with gas one time per week reach pollutant levels exceeding federal standards for nitrogen, formaldehyde, and carbon monoxide." Fossil fuel appliances require more ventilation and increase the risk of a home fire or explosion. For example, electric induction stove tops instantly heat cookware with less wasted energy and with no harmful emissions.



- **Heat Pump based Electric appliances are the most energy-efficient.**

Heat pump heating and cooling systems equipped with inverter technology maintain maximum comfort at minimum cost without auxiliary heating in our climate. Heat pump water heaters use one-third the energy of other water heaters and help cool and dehumidify your home. Heat pump clothes dryers use half the power of other dryers and do not require an exhaust vent to the outdoors.

- **Electric homes can be extremely economical to operate.**

Smart home technology can optimize appliance operation, ensuring maximum efficiency. Renewable energy can be incorporated into supplying supplemental power to major appliances.

(Source: Alison Rice, Utopia; energystar.gov)

TIME TO CELEBRATE

*Colquitt EMC
is 85!*

Colquitt EMC is turning 85 on September 28. We would like to thank our members for all of their support over the years. We are proud to have been a part of your life for 85 years!



CELEBRATING OUR LEGACY

Colquitt EMC's 85th Annual Meeting



Drive-Thru Meeting of Members

November 2 • 9am - 1pm
Spence Field, Moultrie

Step 1: Registration

Important Reminder: Bring your registration/acknowledgement card you received by mail.

Step 2: Pick up Meals/Door Prize

Attendees will receive an annual meeting booklet.

Lunch Reservation Form

COLQUITT EMC'S 85th ANNUAL MEETING

Please reserve
your meals by
October 19th

TUESDAY, NOVEMBER 2, 2021

Drive-Thru: 9 A.M. - 1 P.M.
Expo Site, Spence Field in Moultrie

Limit
3
meals
per member

Name _____

Address _____

Account # _____

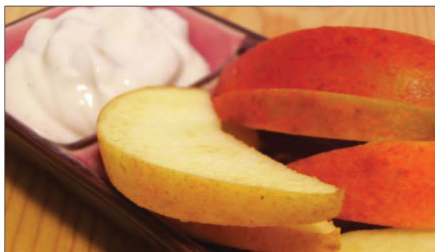
Member's Signature _____

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

Deadline for drive-thru lunch reservations is October 19, 2021.



Recipes of the Month



Fall Apple Dip

INGREDIENTS *Yields: 3-1/2 cups*

1 (8 ounce) package cream cheese (can use light version if desired)
8 ounces plain yogurt (can use light varieties, if desired. If you use vanilla yogurt, adjust vanilla, below, as required)
3/4 cup brown sugar, packed
1 teaspoon vanilla (to taste)
1/2 cup peanuts, crushed (optional)
apples (Granny Smith is best) or other fruit, cut for serving

DIRECTIONS

Combine cream cheese, yogurt, brown sugar, vanilla, and (if used) peanuts. Beat rapidly with electric mixer until smooth and fluffy. The consistency will be almost like frosting. Serve with sliced Granny Smith apples or other fruits.



German Apple Cake

INGREDIENTS *Serves: 12*

2 eggs
3/4 cup vegetable oil
2 cups sugar
1 teaspoon vanilla
2 cups flour
2 teaspoons cinnamon
1 teaspoon baking soda
1/2 teaspoon salt
4 cups peeled chopped apples

DIRECTIONS

In large bowl, beat eggs and oil until smooth. Add next 6 ingredients and mix well. Fold in apples. Pour into greased 9 x 13 pan. Bake at 350F degrees for 50-55 minutes.

(Cut Here)