

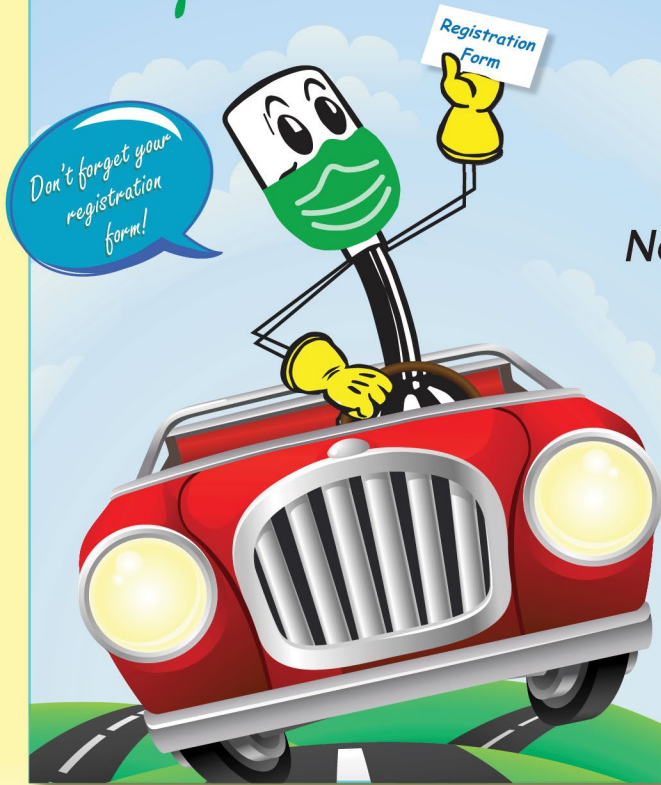


COLQUITT EMC NEWSLINE

VOLUME 51, NUMBER 10

OCTOBER 2021

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.

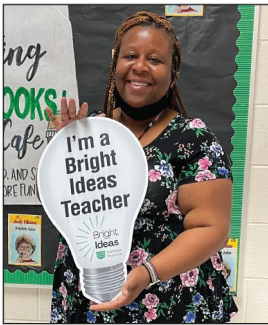


CONGRATULATIONS TO OUR WINNING TEACHERS!



Leigh Johnson
Berrien High

The following teachers were selected as Colquitt EMC's 2021 Bright Ideas Grant Winners. Bright Ideas awards grant money to teachers for their innovative and creative lesson plans. Funding for the grants is made possible through Georgia legislation that allows unclaimed capital credits to be used for education in the communities served by EMCs.



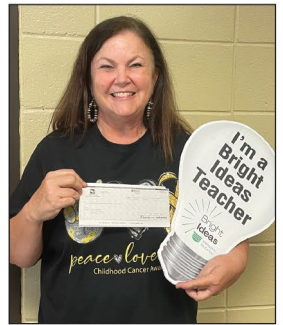
Joselyn Johnson
Annie Belle Clark Elementary



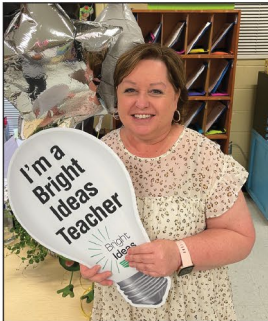
Betsy Griffin
Community Christian Academy



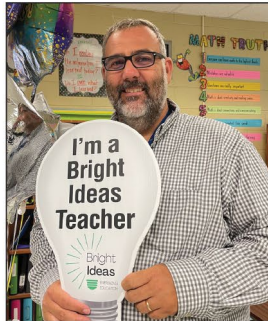
Tisha Griner
Community Christian Academy



Tirzah Morris
Cox Elementary



Rita Wills
GEAR



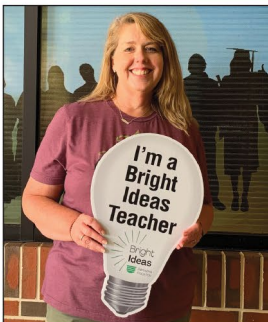
Jason Suber
GEAR



Jennifer Kinard
Hamilton Elementary



Katie Whittatch
Hamilton Elementary



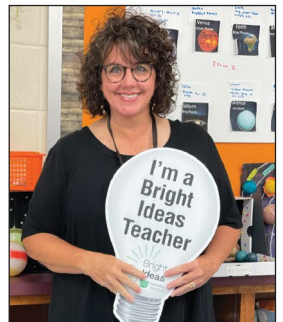
Michelle Horne
Hamilton Elementary



Allison Hamilton
Hamilton Elementary



Emily Summerlin
Hamilton Elementary



Arlene Manning
Sallas Mahone Elementary



Carl Parker
Sallas Mahone Elementary



Mary Corbin
Sallas Mahone Elementary



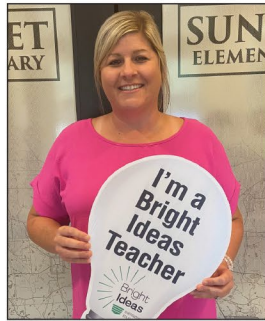
Joy Cowart
Lowndes Middle & High



Jennifer Griffith
Sallas Mahone Elementary



Sydney Leger
Scintilla Charter Academy



Jennifer Sears
Sunset Elementary



Melissa Busbin
Tift County High

CONGRATULATIONS, GHSA COOPERATIVE SPIRIT SPORTSMANSHIP AWARD WINNERS

Congratulations to Cook High School and Tift County High School. Both schools were recently awarded the GHSA Cooperative Spirit Sportsmanship Award. This award is presented annually by EMCs to schools that show exemplary sportsmanship across a variety of athletics, ranging from athletes to spectators, honoring both the school and the community.



Cook High – (L-R): Paula Simmons, Athletic Director, Shelby Cloud, Colquitt EMC Representative, Dr. Eric McFee, Principal, Sonya Aldridge, Colquitt EMC Representative and Cleve Edwards, Athletic Director.



Tift County High – (L-R): Chris Martin, Athletic Director, Sonya Aldridge, Colquitt EMC Representative and Dr. Chad Stone, Principal.

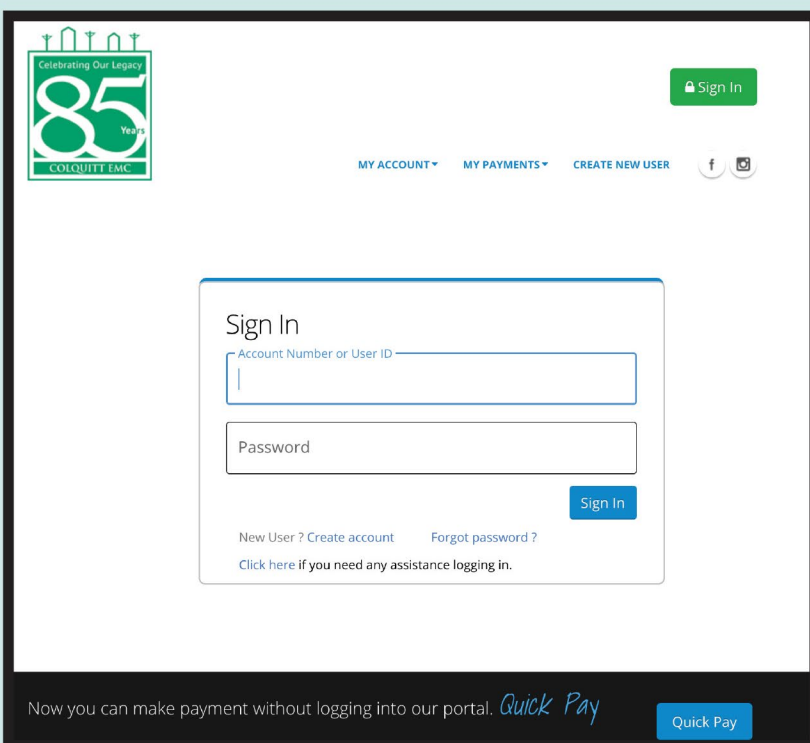
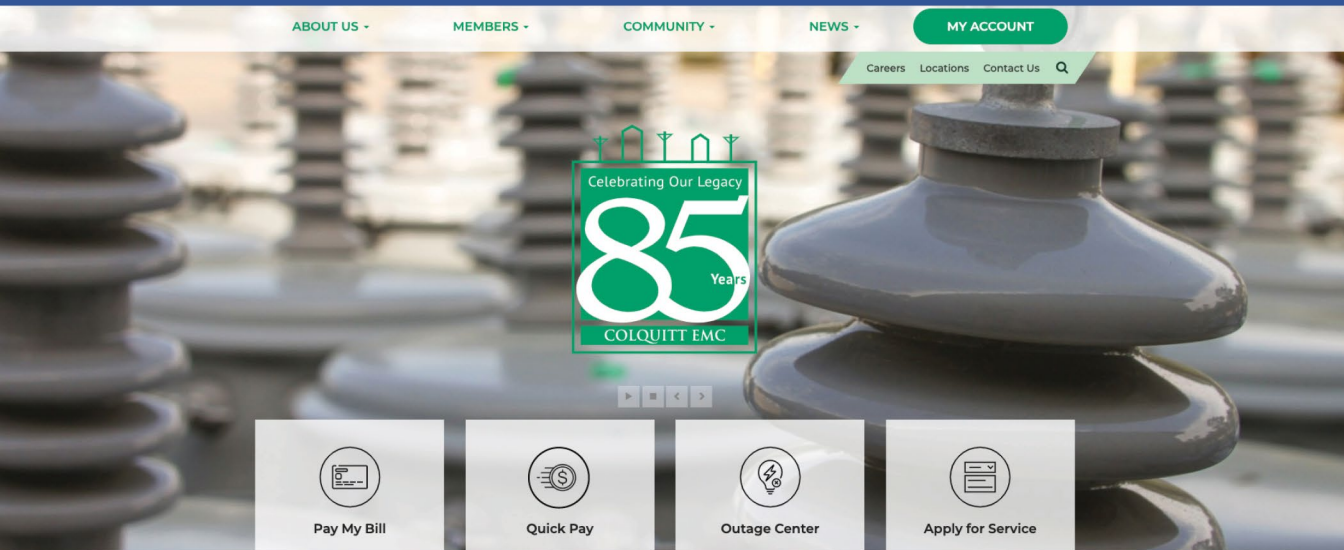


Colquitt EMC mourns passing of longtime director

Tommy Cothron passed away at the age of 72 on Sunday, August 15, 2021. He served Colquitt EMC District 5, Lowndes County, with honor and distinction for 26 years. We extend our condolences to his family.

CELEBRATING OUR LEGACY

COLQUITT EMC'S ACCOUNT PORTAL IS GETTING A NEW LOOK



Be on the lookout for changes to our website home page and the account portal.

The new account portal will feature a **quick pay option**. Login credentials will not change. However, when the new portal is released, you will need to update your favorites, if it is saved to a phone or desktop.



Recipes of the Month



Buttery Sweet Toasted Pecans

INGREDIENTS

Serves: 6-8

3 tablespoons butter
3 cups pecan halves
2 teaspoons cajun seasoning
3 teaspoons sugar

DIRECTIONS

Melt butter in frying pan over medium heat. Stir pecans in butter for 1 minute. Sprinkle Cajun seasoning and sugar over nuts and cook, stirring constantly, until sugar has melted and nuts are glazed, about 2 minutes. Pour pecans onto a plate and cool slightly. Taste and season with salt, if needed.



Pecan Pie Brownies

INGREDIENTS

Serves: 12

15 1/4 ounces yellow cake mix
1 egg
1 cup butter, softened
3/4 cup dark brown sugar, packed
3/4 cup dark corn syrup
3 eggs
1/2 teaspoon vanilla
1/2 teaspoon almond extract
1 cup pecans, chopped

DIRECTIONS

Reserve 3/4 cup cake mix. Combine remaining cake mix and 1 egg in large bowl and beat until smooth. Add butter and mix well. Press into bottom of a 13x9 inch baking pan. Bake in a preheated 350° oven for 15 minutes. Meanwhile, combine brown sugar, corn syrup, 3 eggs, vanilla and almond extracts, chopped pecans and reserved cake mix in large bowl and mix well. Pour over the baked layer and bake for 25 minutes or until toothpick comes out clean. Cool and cut into squares.

(Cut Here)