



COLQUITT EMC NEWSLINE

VOLUME 51, NUMBER 12

DECEMBER 2021

COLQUITT EMC'S 85TH ANNUAL MEETING HIGHLIGHTS



Colquitt EMC's 85th Annual Meeting of Members was held November 2, 2021. Due to the Coronavirus, a drive-thru style meeting was held to ensure the health and safety of our members and employees. Members drove through Spence Field in Moultrie, registered for the meeting and received their door prize and meal. 2,461 members were registered. Colquitt EMC thanks our members for making this event a success. We look forward to seeing you at our 86th Annual Meeting on November 1, 2022.





DECEMBER 2021 CAPITAL CREDIT REFUND

Colquitt EMC will refund **\$2,357,170.14** to some of its members in December. The refund represents capital credits assigned to members who received electricity in **2000**. The cooperative is currently retiring capital credits on a 20 year rotating plan adopted by the Board of Directors. The year, percentage of total billing, dollar amount and year of refund of capital credits for each succeeding year is as follows

<u>Year</u>	<u>Percentage</u>	<u>Amount</u>	<u>Year Refund</u>
2001	7.73%	\$4,572,342.07	2022
2002	9.52%	\$6,246,070.77	2023
2003	9.48%	\$6,368,403.64	2024
2004	10.51%	\$7,645,138.36	2025
2005	0.70%	\$ 561,893.83	2026
2006	5.12%	\$4,415,344.90	2027
2007	3.38%	\$3,093,412.12	2028
2008	0.00%		NO REFUND
2009	1.31%	\$1,348,394.25	2030
2010	1.92%	\$2,144,925.94	2031
2011	0.14%	\$ 161,726.32	2032
2012	4.33%	\$5,082,612.97	2033
2013	3.75%	\$4,505,417.97	2034
2014	3.73%	\$4,776,806.09	2035
2015	3.41%	\$4,397,924.16	2036
2016	7.46%	\$9,603,089.56	2037
2017	3.14%	\$3,819,947.92	2038
2018	3.00%	\$3,890,247.47	2039
2019	5.03%	\$6,740,354.18	2040
2020	3.52%	\$4,375,730.30	2041



OUR OFFICES WILL BE
CLOSED
DECEMBER 23 & 24 AND JANUARY 3



G.A.T.E. QUALIFIED MEMBERS,

IS YOUR G.A.T.E. CERTIFICATE EXPIRING THIS YEAR?



If your current G.A.T.E. certificate is expiring at the end of the year, please send a copy of your updated certificate showing the new expiration date by December 31, 2021. Please include a current addendum to insure all the correct accounts are coded as exempt. If the exemption expires, and we have not received a new certificate, we will not be responsible for months that are taxed due to lack of certificate presentation to our office. Copies may be delivered to any of our 6 office locations, mailed to PO Box 3608, Moultrie, GA 31776, or emailed to gate@colquittemc.com.

2021 ELECTION RESULTS

The June 9, 2021, Nominating Committee meeting yielded only one nominee for the District 1 (Colquitt County), District 5 (Lowndes County), and District 7 (Worth/Tift Counties) Directorate positions. Those nominees were Mr. Clay Underwood from District 1, Mr. Bobby Exum from District 5, and Mr. Gary Branch from District 7.

According to Article III, Section 4-A, of the Colquitt EMC Bylaws, in the event that the nominating process yields only one nominee for a Directorate position, no vote of the members shall be required; and the nominee for the Directorate District shall be deemed elected.

Mr. Underwood, Mr. Exum, and Mr. Branch will continue to serve as directors for Districts 1, 5, and 7, respectively.



Clay Underwood
DISTRICT 1
Colquitt County



Bobby Exum
DISTRICT 5
Lowndes County



Gary Branch
DISTRICT 7
Worth/Tift Counties

CELEBRATING OUR LEGACY



HOLIDAY DÉCOR TIPS FOR AN ENERGY-WISE HOME

Whether you've already decked your halls or you're just getting started, there's still time to incorporate energy savings into your holiday décor planning.

If you haven't strung your twinkle lights, be sure to use LED light strands. LEDs consume far less energy than incandescent lights and they can last 40 holiday seasons. They're also safer because they're made with epoxy lenses, not glass, making them more resistant to breaking—and they're cool to the touch, so no burnt fingers!

If you missed Santa's memo about energy-saving LEDs and your holiday lights are already up, you can still save on lighting costs. All you need is a programmable light timer. Most models cost between \$10 to \$25. With a light timer, you can easily program when you want your holiday lights turned on and off, which will save you time, money and energy. If you're using a timer for exterior lighting, make sure it's weatherproof and

intended for outdoor use.

If lighting up your house so it can be seen from space is a bit much for your taste, consider a more natural approach. Many Christmas tree farms, and retailers,



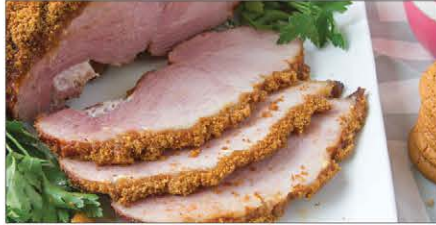
give away greenery clippings from recently trimmed trees. With a little twine, extra ornaments and sparkly ribbon, you can create beautiful garlands and wreaths to hang over your front door or windows. To add extra twinkle at night,

you can install solar-powered spotlights to illuminate your new (essentially free!) greenery. Solar spotlights can vary in price, but you should be able to purchase a quality set of four for about \$30—and because they run on natural energy from the sun, there's no additional cost to your energy bill.

Regardless of how you decorate your home for the holidays, there are plenty of ways to save energy throughout the season. Visit Colquitt EMC's website for additional energy-saving tips.



Recipes of the Month



Gingersnap Crusted Ham

INGREDIENTS

Serves: 10

1 (8 lb) ham, half
 2 tablespoons apricot preserves
 2 tablespoons Dijon mustard
 1/2 cup brown sugar
 1/2 cup gingersnap crumbs (about 9 cookies, finely crushed)

SAUCE

1 1/2 cups apricot preserves
 1/2 cup dry marsala wine
 3 tablespoons Dijon mustard
 1/2 teaspoon ground allspice

DIRECTIONS

Preheat oven to 325°. To prepare ham, line a broiler pan with foil. Trim fat and rind from ham. Score outside of ham in a diamond pattern. Place ham on prepared pan. Bake at 325° for 1 hour. Remove the ham from oven, and cool slightly. Increase oven temperature to 375°. Combine 2 tablespoons preserves and 2 tablespoons mustard, stirring with a whisk. Combine the sugar and crumbs. Brush preserves mixture over ham. Carefully press crumb mixture onto preserves mixture (some crumb mixture will fall onto pan). Bake at 375° for 45 minutes or until a thermometer registers 145°. Place ham on a platter; let stand 15 minutes before slicing. To prepare sauce, combine 1-1/2 cups preserves and remaining ingredients in a small saucepan. Bring to a boil; cook 5 minutes. Serve sauce with ham.

(Cut Here)



Honey Roasted Pork Loin

INGREDIENTS

Serves: 4

2 lbs pork loin (boneless)
 to taste salt and pepper
 1/4 cup honey
 2 tablespoons orange juice
 2 tablespoons olive oil
 1/2 teaspoon thyme
 1/2 cup chicken broth

DIRECTIONS

Preheat the oven to 375°. Season the pork and place in a roasting pan. (consider browning on all sides). In a separate bowl, mix together the honey, juice, oil and thyme. Pour over the pork. Add the broth to the pan. Bake until internal temperature reaches 150 (45-60 minutes). Baste frequently. Strain the pan juices into a saucepan and add a small amount of flour to make gravy. Stir until slightly thickened. Serve over the sliced pork.