



# COLQUITT EMC NEWSLINE

VOLUME 51, NUMBER 3

MARCH 2021

## CELEBRATING OUR LEGACY: STORIES FROM OUR LEGACY MEMBERS

Life-long Colquitt EMC Member, Jamie Wisenbaker, 92, remembers what it was like when the lights came on in Lowndes County. Jamie recently sat down with our marketing team and two of his cousins, JC McMullen and Julie McMullen Barrett, to share his memories.

Jamie and JC's mothers, Thelma Dowling Wisenbaker and Fanny Mae Wisenbaker McMullen, were advocates for electrification. They went door-to-door asking neighbors to sign a petition so that Colquitt EMC would bring power to their area. Their hard work paid off, and power was brought to the community in South Lowndes county.

At first, some were apprehensive about having power in their homes. "Some were scared to death of it...they'd never seen it before," says JC. Jamie's first memories of electricity was when the electrician, Guy Corbett from Lake Park, came to wire their house. The house was retrofitted with 110 volts, exposed cloth insulated wire and a light for each room for \$25.00.

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*Left to right: JC McMullen, Julie McMullen Barrett, Jamie Wisenbaker*





## CELEBRATING OUR LEGACY *Continued from Front*

In those days, power bills had a minimum of \$3, and in the earlier days of electricity, members would read their own meters, fill out a card and mail it to the office to have the bill calculated. Jamie and JC also remembered when the EMC would charge the minimum amount each month, and once a year, an employee would come out and read the meter, and the member would either pay the difference or be issued a credit.

Electricity brought many conveniences to the area. JC remembers that Jamie's parents loaned his family \$600 to remodel their kitchen and install their first electric refrigerator and stove. "Mama kept our woodburning stove as a backup," recalls JC. He said that these appliances stayed in their family for years. Julie, JC's daughter, remembered her grandmother talking about the conveniences of electricity saying, "I like the new days where you can flip a switch and turn a knob."

Thank you to Jamie Wisenbaker, JC McMullen and Julie McMullen Barrett for sitting down with us and sharing your stories! If you or someone you know would like to share their stories of when electricity was brought to their community, please contact Sonya Aldridge or Shelby Cloud at 229-985-3620.

## UNCLAIMED CAPITAL CREDITS

In compliance with O.C.G.A. Section 44-12-236 of "The Disposition of Unclaimed Property Act" of Georgia, Colquitt Electric Membership Corporation is attempting to locate former members and heirs whose capital credit checks were issued December 1, 2015 for electrical service received in 1994, but which have been returned by the U.S. Post Office as "undeliverable" or have been otherwise unclaimed.

A current database of these members, with their last known address, is available at our offices. The last possible date to claim these funds is June 30, 2021. All funds not claimed by this date will be donated for charitable uses, as permitted by O.C.G.A. section 44-12-236 of "The Disposition of Unclaimed Capital Property Act" of Georgia.



## COLQUITT EMC'S BRIGHT IDEA GRANT APPLICATION AVAILABLE IN APRIL

Bright Ideas awards teachers money for their innovative lessons and projects for their students. The program will award grants of up to **\$1,000** to winning teachers. Public and private school teachers, teaching grades K-12, in any subject are eligible to apply. For more information, visit [colquitemc.com](http://colquitemc.com). **Applications will be available on our website beginning April 1.**



## IS IT TIME TO REPLACE YOUR HEATING & COOLING EQUIPMENT? LEARN THE SYMPTOMS

### *It may be time for a change if:*

- Your equipment is more than 10 years old or it needs frequent repairs and your energy bills are going up.
  - The age and condition of your heating or cooling equipment may have caused it to become less efficient. Oversized units tend to have shorter lives due to "short-cycle;" or turning on and off rapidly, which inflicts excessive wear and tear on the compressor. Consider replacing it with newer, more efficient ENERGY STAR certified equipment.
- Some of your rooms are too hot or cold (this could also be due to inadequate air sealing, windows or insulation).
- Your home has humidity problems, excessive dust or rooms that never seem to get comfortable (this could also be due to poorly insulated ductwork).
- You tend to leave your thermostat set at one constant temperature.
  - You could be missing a great opportunity to let an ENERGY STAR certified smart thermostat adjust the temperature to save energy while you are asleep or away.

# CELEBRATING OUR LEGACY

Virtual Leadership  
Experience  
June 22-24, 2021

Leadership  
Networking  
Scholarships



Apply at [colquitemc.com](http://colquitemc.com)  
by April 1, 2021!

Colquitt EMC is sponsoring three delegates to participate in this year's event. High school juniors & seniors are eligible to apply. Delegates will receive a \$1,000 scholarship from Colquitt EMC, and have two other state and national scholarship opportunities. Visit our website for more information!

## ANNOUNCEMENT

### POLE ATTACHMENT INVENTORY INSPECTION

Colquitt EMC began a pole attachment inventory/inspection February 15.

McLean Engineering has been contracted by Colquitt EMC to perform this work, and their vehicles are identified with a "Contractor Working for Colquitt EMC" placard. Each vehicle has a laminated letter on CEMC letterhead explaining the work they are doing and who to contact if there are any questions or issues.

All work will be done outside at the pole(s) and no one from McLean will request to enter your home or business.



## Recipes of the Month



**Mini Shepherd's Pie**

### INGREDIENTS

*Yields: 12 mini pies*

cooking spray  
 1 (12 ounce) can refrigerated biscuits  
 2 tablespoons olive oil  
 1 lb ground beef (*chuck or ground turkey or chicken or veggie crumbles*)  
 1/2 onion, minced  
 1 1/2 teaspoons salt  
 1 teaspoon cracked black pepper  
 1/2 - 1 tablespoon minced garlic  
 2 tablespoons all-purpose flour  
 1/2 cup beef stock (*or chicken or turkey or vegetable*)  
 1 cup frozen mixed vegetables  
 2 tablespoons chopped fresh flat-leaf parsley  
 1 tablespoon chopped fresh rosemary leaf  
 1 1/2 cups mashed potatoes  
 1 tablespoon granulated garlic powder  
 2 tablespoons granulated onion powder  
 2 cups shredded cheddar cheese

### DIRECTIONS

Preheat oven to 425 degrees F. Spray a 12-count muffin pan with cooking spray. Mold biscuits to the shape of each muffin cup. Par-bake biscuits for 6 to 8 minutes until light golden. Remove from oven and set aside. (Smash them down with the back of a spoon.) Heat the 2 tbsp. oil in a large skillet over medium heat. Add ground beef and brown. Stir in the onions, salt, pepper and garlic and allow to cook together for a couple of minutes. Mix flour into the meat mixture and stir until a paste consistency is reached. Add beef stock to pan and stir in vegetables and herbs, the last few minutes, until combined. Reheat mashed potatoes in a microwave for 5 to 6 minutes. Stir in granulated garlic and onion powder. Spoon equal amounts (approximately 2 tablespoons) of warm potatoes on the bottoms of each par-baked biscuit. Then top with equal amounts of beef mixture (approximately 2 tablespoons). Finally top with equal amounts of Cheddar cheese. Return to oven and bake for 12 to 15 minutes until cheese is melted and browned.

(Cut Here)



**Scalloped Cabbage**

### INGREDIENTS

*Serves: 6*

1 Lg. head of cabbage    1/2 lb processed cheese product  
 1 cup cold water        1/2 cup margarine  
 salt                        buttery crackers, 1 pkg  
 1/4 cup margarine       salt and pepper  
 3/4 cup milk  
 2 1/2 tablespoons flour

### DIRECTIONS

Cut cabbage into bite size pieces. Put in a large bowl. Add cold water and salt. Melt 1/2 stick margarine. Add milk and flour and stir until creamy. Add cheese. Heat until cheese is melted. Put cabbage in a 9x13 dish. Add salt and pepper. Pour cheese sauce over cabbage. Crush crackers until firm. Melt 1 stick margarine and pour over crackers. Mix well. Sprinkle over cabbage. Bake at 350° for 30 minutes or until top is brown.