COLQUITT EMC SEEKS APPLICANTS FOR 2022 WALTER HARRISON SCHOLARSHIP

COLLEGE

College students have returned to university and college campuses in Georgia and across the country. While parents struggle (or celebrate) the empty nest, Colquitt EMC is helping ease the financial burden of attaining a college degree with the prestigious Walter Harrison Scholarship, a program sponsored by Georgia's electric

membership corporations (EMCs), including Colquitt EMC.

The \$1,000 scholarship can be applied to academic expenses at any accredited two- or four-year university, college or vocational-technical institute in Georgia.

"We're proud to offer financial assistance where possible and the Walter Harrison Scholarship can help families offset the rising cost of college," said Danny

Nichols, General Manager of Colquitt EMC. "To be a good community citizen, we have an obligation to help young people. Whether it's through the Washington Youth Tour, wiring contests or scholarships, this is how we do it."

Fourteen Walter Harrison Scholarships will be awarded in 2022 to students with exemplary academic records. Grade point average, academic standing, scholastic honors, and financial need are considered when determining a student's eligibility. A scholarship committee comprised of (directors / managers/key staff/or others as appropriate) at Georgia's 41 EMCs seeks to award scholarships to remarkable students who may otherwise not be able to afford college.

The application process is currently underway, and students applying for the scholarship must be accepted or enrolled in an accredited undergraduate degree program, must complete a two-page application, and will write a two-page

autobiographical sketch which includes future plans. The scholarship is available to any college level student regardless of age.

Created in 1985 by Georgia EMC, a trade association representing the electric cooperatives in Georgia, the Walter Harrison Scholarship program pays tribute to the late Harrison, a pioneer in the

rural electricity movement and a leader at local, state and national levels.

Since 1985, Georgia's electric cooperatives have awarded more than \$236,000 to 247 students via the Walter Harrison Scholarship program.

Visit colquittemc.com to view and download the application. Applications are due February 1, 2022 and can be dropped off at

any Colquitt EMC office or mailed to: Colquitt EMC - ATTN: Sonya Aldridge PO Box 3608

Moultrie, GA 31776 Mailed applications must be postmarked by February 1, 2022.

Colquitt EMC is a memberowned cooperative providing electricity to over 47,100 members in Berrien, Brooks, Colquitt, Cook, Lowndes, Tift and Worth counties.



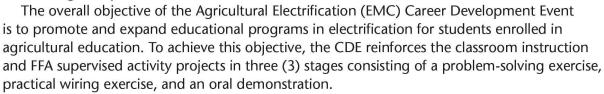
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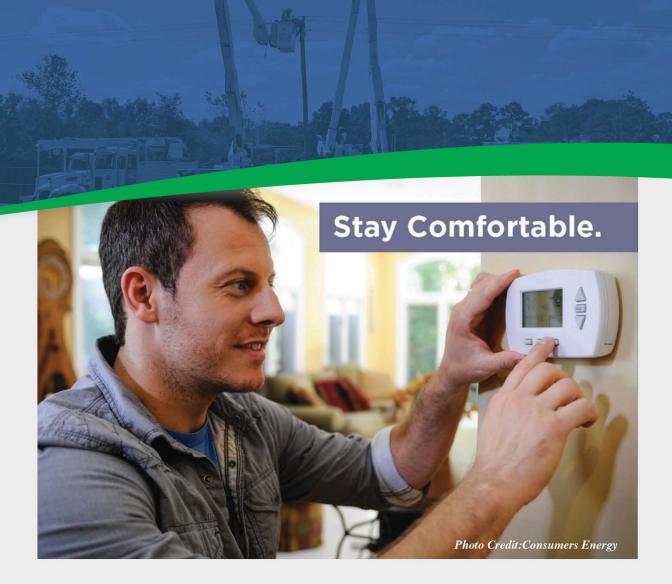
COLQUITT EMC HOSTS FFA AREA 5 CDE WIRING CLINIC

Colquitt EMC hosted a FFA CDE Wiring Clinic for 15 Area 5 students in December. The clinic prepares students for the upcoming FFA South Region CDE Wiring Competition.



Colquitt EMC is proud to partner with our local FFA/Agricultural Programs.





WHAT IS YOUR HEAT SET TO?

The weather can be frigid, and the peak heating season has arrived. Proper insulation and sealing air leaks are important ways to keep out the cold, but your most important tool to combat the chill of winter is your heating system.

Most homeowners rely on an electric heat pump to heat their homes. When operated properly, heat pumps are the most efficient and economical way to keep your house comfortable. Follow these energy-saving tips to maximize their benefit:

Be sure to set your thermostat to HEAT, not EMHEAT or EMER.

Heat pumps are equipped with an auxiliary heating system. When the thermostat is set to HEAT the auxiliary heating rarely operates. In the EMHEAT mode, the auxiliary heat becomes the dominant heating source and can more than double your energy cost.

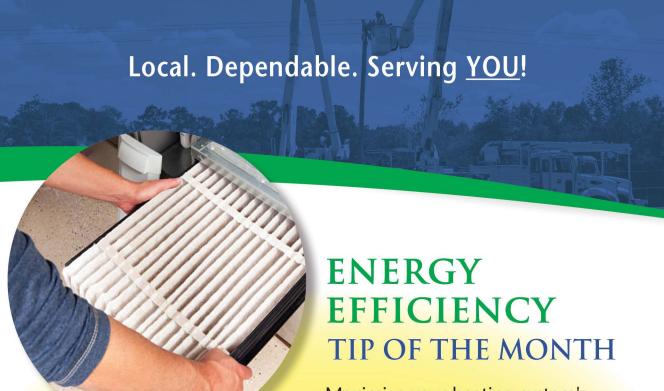
Set your heat no higher than 68F during the day, 65F at night.

The lower you set your thermostat in heating mode, the less energy you'll use. Researchers have discovered that sleeping at 65F results in more sound and restful sleep.

Avoid frequent adjustments to the temperature setting during the heating season.

Each time a heat pump thermostat's temperature setting is raised more than 2F, the auxiliary heat is activated, reducing heating efficiency and increasing cost.

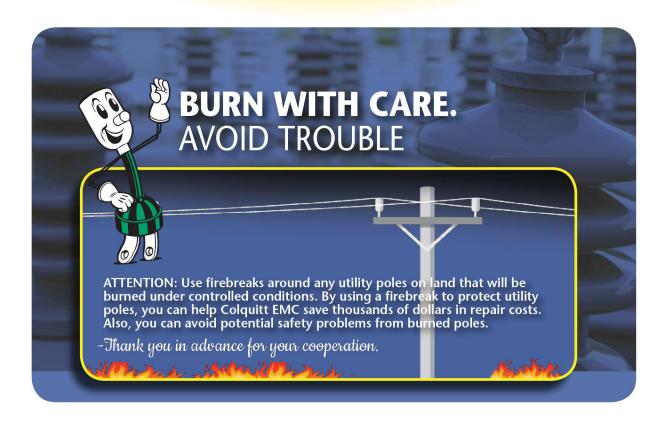
By following these tips, a properly maintained heat pump will provide excellent comfort at an affordable cost.

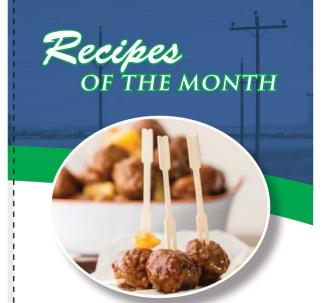


Maximize your heating system's performance by inspecting, cleaning or replacing air filters once a month

or as needed to reduce energy costs and prevent potential damage to your system. Make sure radiators, baseboard heaters and warm-air registers aren't blocked so air can flow freely.

Source: Dept. of Energy





Party Meatballs

INGREDIENTS

Serves: 16-20 4 lbs frozen mini meatballs

18 ounces barbecue sauce 12 ounces apricot jelly

1 (20 ounce) can pineapple tidbits, drained

DIRECTIONS

Put meatballs into crockpot and cover with barbecue sauce and jelly. Cook on high for 1-2 hours. Stir meatballs and top with drained pineapple. Cook on low for 4-6 hours longer before serving.



New Year's Dip

INGREDIENTS

Serves: 6-8

8 ounces dried black-eyed peas 2 tablespoons butter

1/4 cup onion, minced

1 garlic clove, minced 3/4 lb ground sausage

1 1/2 cups kale, chopped

2 tomatoes, chopped

1/8 teaspoon cayenne pepper (to taste) salt and pepper, to taste

6 ounces sharp cheddar cheese, shredded

DIRECTIONS

(Skip this step if using canned black-eyed peas.) Soak the dried black-eyed peas in a large pot of water overnight, or for at least 8 hours. Rinse thoroughly. Boil the black-eyed peas in a pot of salted water until they are tender, about 30 minutes. Drain and set aside. Preheat oven to 325°. Melt the butter in a large skillet over medium heat. Add the onions and cook for 3 minutes. Stir in the sausage and garlic and cook for 5 minutes. Add the kale, season with salt and pepper, and cook for 3 minutes. Stir in the cooked black-eyed peas and tomatoes, and cook for 1 minute longer. Add the cayenne pepper. Season with salt and pepper, to taste. Pour 1/3 of the black-eyed pea mixture in the bottom of an 8 x 8 baking dish and top with 2 ounces of cheese. Repeat two more times, ending with the cheese. Bake in a preheated oven uncovered for 10 minutes. Allow it to sit for 5 minutes before serving. Serve warm and enjoy!