

JORDAN HUDSON WINS FFA SOUTH REGION CDE WIRING CONTEST

Jordan Hudson won first place in the Area 5 FFA South Region CDE Wiring Contest held on January 27 at Bacon County High School. Hudson attends Colquitt County High School. He will compete in the state competition March 5 in Covington, GA. Gage Sumner, of Cook High School, and Aaron Dunn, of C.A. Gray Junior High School, also competed in the South Region CDE Wiring Contest.

The EMC/FFA Electrical Wiring Contest allows students to

apply their knowledge outside of the classroom. To excel in the competition, students must be thoroughly familiar with the National Electric Code, best practices of the industry and the history of rural electrification.

The contest, part of the Georgia Department of Education's Agricultural Education division, is organized through local FFA chapters and sponsored by the electric membership corporations of Georgia. Colquitt EMC is proud to partner with our local FFA/

Agricultural Programs and Georgia EMC to sponsor this event.

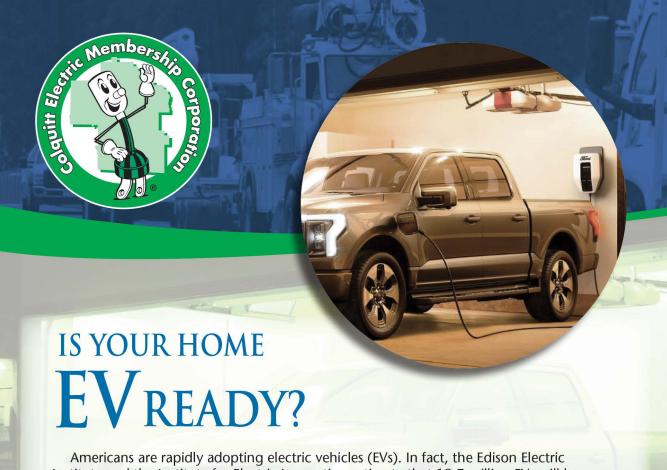






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Americans are rapidly adopting electric vehicles (EVs). In fact, the Edison Electric Institute and the Institute for Electric Innovation estimate that 18.7 million EVs will be on American roads by 2030. Because 80% of EV charging happens at home, consumer demand for homes equipped with EV charging is growing.

If you are building a new home, consider pre-wiring or installing an EV charging unit. Pre-wiring new homes for EV charging during construction can save a homeowner hundreds of dollars and it will "future-proof" the home. Also, at-home EV charging units add to your home's resale value.

Colquitt EMC has partnered with the Home Builders Association of South Georgia to make their Showcase Home electric-vehicle ready.

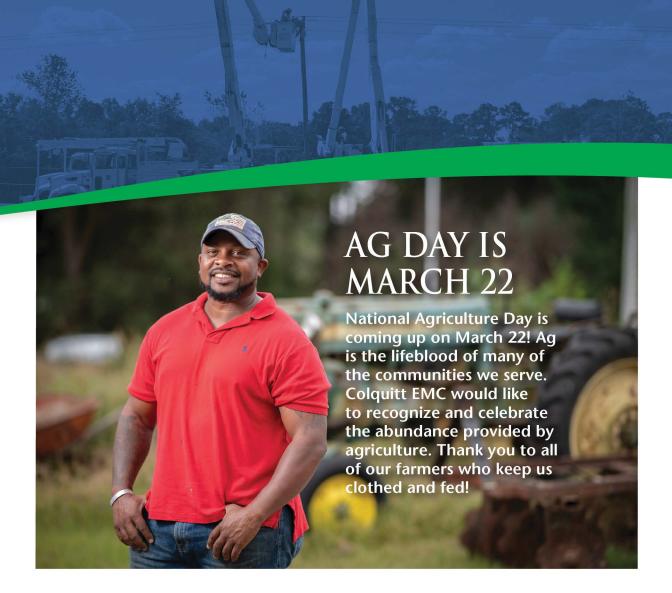
Energy EfficiencyTip of the Month

When was your cooling system last serviced? Most manufacturers recommend an annual tune up for your home's cooling system. March is a great time to schedule this service so you can beat the summer rush when the pros are busiest.

A qualified professional can check the amount of refrigerant, accuracy of the thermostat, condition of belts and motors and other factors that can greatly impact the efficiency of your system.

Source: Dept. of Energy

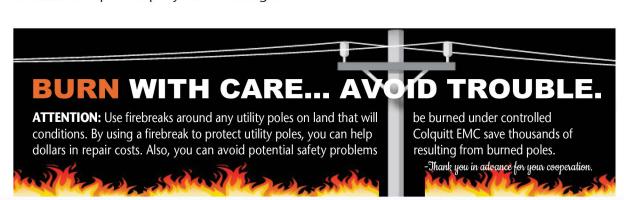


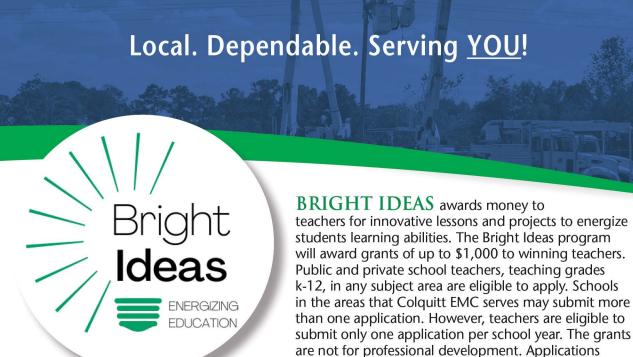


UNCLAIMED CAPITAL CREDITS

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, 2016 for electrical service received in 1995, 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, 2022. 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.





information.

CEMC SCHOLARHIP- Since 2006, Colquitt EMC has awarded scholarships to students to help fund their education. This is made possible by Colquitt EMC's unclaimed capital credit fund. Applicants must reside in the household of an EMC member and must be enrolled in a college or technical college with campus locations/degree offerings within Colquitt EMC's service area. Undergraduates and graduate students may apply. Previous scholarship recipients are not eligible. Applications are due June 15, 2022. Visit colquittemc.com for more information.

Powering Since 2006 CHOLARSHIP

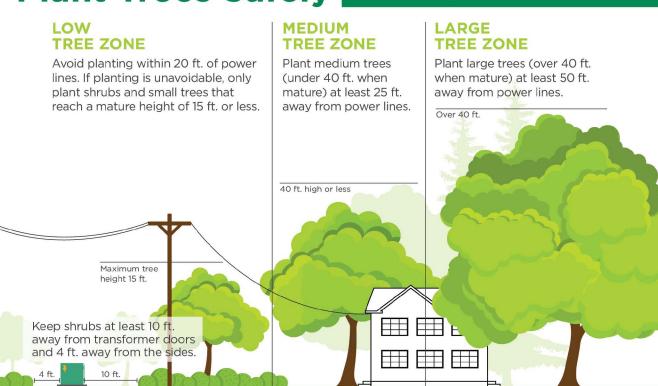
Plant Trees Safely

10 ft.

20 ft.

Before you dig, call 811 to locate buried utility lines.

are due June 1, 2022. Visit colquittemc.com for more



30 ft.

40 ft.

60 ft.

70 ft.



Ham and Cheddar Muffins

INGREDIENTS

Yield: 12

1/4 cup butter

1/2 cup onion, minced 2 cups flour

1 tablespoon baking powder

1 teaspoon salt

1/4 teaspoon pepper 1/2 teaspoon garlic powder

2 eggs

cup milk

1 teaspoon Dijon mustard

1 cup ham, diced

1 cup sharp cheddar cheese (shredded or diced)

DIRECTIONS

Preheat oven to 375° and lightly grease 12 muffin cups. Sauté onion in butter until soft. In a bowl, combine flour, baking powder, salt, pepper and garlic powder. In another bowl, combine eggs, milk and mustard. Add the sautéed onion, ham and cheese. Stir the wet mixture into the dry mixture just until moistened, don't over stir! Spoon batter into prepared muffin pans and bake in preheated oven for 25-30 minutes. Enjoy!



Cabbage Beef Bake

INGREDIENTS

Serves: 6-8

1 small cabbage, shredded

1/2 lbs lean ground beef (or lean ground turkey)

1 large onion, chopped

1/2 cup chopped red bell pepper 1 (15 ounce) can diced tomatoes, undrained

1/2 teaspoon salt 1/2 teaspoon pepper

1/2 teaspoon sugar

1 teaspoon caraway seed

1 (8 ounce) can tomato sauce 1 cup reduced-fat sour cream

1 cup shredded swiss cheese, can use

mozzarella, cheddar, etc

DIRECTIONS

Preheat oven to 350°. Lightly grease/spray a deep 13 x 9 baking dish. Place shredded cabbage in bottom of baking dish; set aside. Brown and crumble ground beef (or turkey) with the onion and red bell pepper; drain and return to the skillet. To the drained beef mixture, add the diced tomatoes (undrained), salt, pepper, sugar and caraway seeds. Stir together well and spread this mixture over the cabbage in the baking dish. In a small bowl, stir together the tomato sauce and sour cream, blending well. Spread this mixture over the beef mixture in the baking dish. Cover and bake for 1 hour. Uncover, evenly sprinkle with the 1 cup of shredded swiss cheese and bake (uncovered) for an additional 15-20 minutes.