



# COLQUITT EMC NEWSLINE

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## JORDAN HUDSON PLACES 2ND AT STATE FFA EMC ELECTRICAL WIRING CDE

Jordan Hudson, a senior from Colquitt County High School, was named State Runner-Up at the EMC Electrical Wiring CDE competition held on March 5. The contest requires participants to demonstrate their mastery of electrical wiring by completing a wiring project, solving written problems and presenting a demonstration of proper wiring techniques. By winning the state event, Jordan earned a \$1,250 scholarship. Sponsored by the EMCs of Georgia and organized through the Georgia Department of Education's Agricultural Education division, the wiring competition is designed to promote electrification programs for agriculture students. Colquitt EMC is proud to provide support each year at the chapter, area and state levels. *Congratulations, Jordan!*



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## CEMC SCHOLARSHIP

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 [colquitemc.com](http://colquitemc.com) for more information.

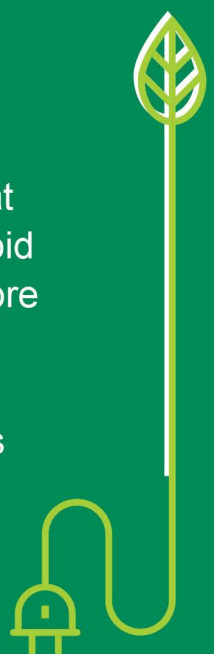
## Energy Efficiency Tip of the Month

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When streaming content, use the smallest device that makes sense for the number of people watching. Avoid streaming on game consoles, which use 10 times more power than streaming through a tablet or laptop.

Streaming content with electronic equipment that has earned the ENERGY STAR® rating will use 25% to 30% less energy than standard equipment.

*Source: Dept. of Energy*





## BRIGHT IDEAS GRANT IN ACTION

Bright Ideas Grants award local teachers money for innovative lessons and projects to energize students' learning abilities. Doerun Elementary School teacher and Bright Ideas Recipient, Ashley Pitts, achieved this with her winning project, "Building Community Readers." The Bright Ideas Grant allowed Ashley to purchase and install three "Little Free Libraries" in the community around her school. These libraries will encourage literacy and reading for not only the local children, but all members of the community.

The Bright Ideas Program awards grants of up to \$1,000 to winning teachers. Public and private school teachers, teaching grades K-12, in any subject area are eligible to apply. Schools in the areas that Colquitt EMC serves may submit more than one application. However, teachers are eligible to submit only one application per school year. The grants are not for professional development. 2022 Bright Ideas Grant applications are open, and teachers can apply online at [colquittemc.com](http://colquittemc.com) through June 1. *For more information, 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, 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.

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## TACKLE SPRING GARDENING WITH ELECTRICITY

### *The top five electric garden tools are:*

- Electric Lawnmowers
- Electric Hedge Trimmers
- Electric Leaf Blowers
- Electric Weed Trimmers
- Electric Chainsaws

Spring is here and it is time to get the yard into shape. This year make the job easier and less expensive by investing in electric garden tools. The benefits of electric garden tools are:

- **They are low maintenance.** With electric models, you don't need to store gasoline, perform oil changes, treat fuel or change spark plugs and filters.
- **Electric tools store and start-up easily.** With electric garden tools, start-up requires little-to-no prep work.
- **Electric models are lightweight** and easier to handle for all of your lawn and garden needs.
- **You are reducing your carbon footprint** when you use rechargeable electric-powered tools. Electric gardening tools reduce emissions and energy consumption without sacrificing power or efficiency. Because an increasing amount of electricity is produced from renewable sources like solar, wind and hydropower, you can rest assured that these electric tools are not just good for your garden, they're also good for the planet.

## Digging into an outdoor project?

Dial 811 or visit [www.call811.com](http://www.call811.com) first to protect underground utility lines.

April is National #SafeDiggingMonth

# Recipes OF THE MONTH



## Leftover Ham Casserole

### INGREDIENTS

*Serves: 4*

1-1/2 cups cooked macaroni  
2 cups broccoli  
1/2 cup onion, chopped  
1 (10 oz.) can low-fat cream of mushroom soup  
2 cups cooked ham, chopped  
1-1/2 cups light cheddar cheese, shredded  
pepper, to taste  
1/8 - 1/4 cup water

### DIRECTIONS

Oven at 400° F. Set aside 1/2 cup shredded cheese. Steam the broccoli until tender-crisp. In a lightly sprayed casserole dish, combine noodles, broccoli, onion, cream of mushroom soup, ham, 1 cup of cheese and pepper. Stir to combine. Top with extra 1/2 cup of cheese. Bake for 30 - 35 minutes, until hot and bubbly.



## Creamy & Crunchy Egg Salad

### INGREDIENTS

*Serves: 4*

1/2 medium red onion, chopped  
12 large eggs, hard boiled, peeled and cut into sixths  
1 stalk celery & leaves, chopped  
1/2 cup plain yogurt or 1/2 cup mayonnaise  
2 tablespoons chopped fresh dill  
2 tablespoons whole-grained mustard  
4 teaspoons freshly squeezed lemon juice  
2 teaspoons kosher salt

### DIRECTIONS

In a large bowl, mix together the onion, celery, yogurt or mayonnaise, dill, mustard, lemon juice, and salt. Add the eggs to the mixture and gently mix them together. Season with pepper to taste. Use in sandwiches, with lettuce and tomatoes, or in a salad.

(Cut Here)