



COLQUITT EMC NEWSLINE

VOLUME 52, NUMBER 10

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Congratulations TO OUR WINNING TEACHERS!

The following teachers were selected as Colquitt EMC's 2022 Bright Ideas Grant Winners. Bright Ideas awards grant money to teachers for their innovative and creative lesson plans. Funding for the grants is made possible through Georgia legislation that allows unclaimed capital credits to be used for education in the communities served by EMCs.



ANNIE BELLE CLARK ELEMENTARY SCHOOL

Kaitlin Tucker

BROOKS COUNTY MIDDLE SCHOOL

Carl Parker, Dale Rickards

C.A. GRAY JUNIOR HIGH SCHOOL

Lee Causey

COMMUNITY CHRISTIAN ACADEMY

John Brown, Tisha Griner, Annie Mathis, Britney Snow,

COOK ELEMENTARY SCHOOL

Natalie Broome, Kelly Sumner

COOK HIGH SCHOOL

Jessi Beale, Heather Lindsey, Maria Studebaker-Coppage, Hope Weaver,

COX ELEMENTARY SCHOOL

Katelynn Foust, Tirzah Morris

CROSSROADS BAPTIST SCHOOL

Patricia Hendley

DELTA INNOVATIVE SCHOOL

Sridevi Dasyam

DOERUN ELEMENTARY SCHOOL

Ashley Pitts

G.E.A.R.

Hannah Boyd, Noel Giles, Jason Suber, Monica Tugwell, Rita Wills

HAMILTON ELEMENTARY SCHOOL

Ambria Carter, Christy Cox, Allison Gonzales, Amy Hardigree, Michelle Horne, Dale Hughes, Sandra Jackson, Theresa James, Octavia Lambright, Justin McDowell, Leanna Perryman, Emily Summerlin, Katie Whitlatch

J.M. ODOM ELEMENTARY SCHOOL

Ciera Avera, Megan Baker, Stephanie Gibbs, Adriana Holden, Jennifer Kinard, Anna Leigh Sutton

JAMES L. DEWAR ELEMENTARY SCHOOL

Shila Heeter, Karri Parramore, Misty Watkins

J.L. NEWBERN MIDDLE SCHOOL

Jordan Brown

LAKE PARK ELEMENTARY SCHOOL

Christy Baxter

LOWNDES HIGH SCHOOL

Nora Eakin

LOWNDES MIDDLE SCHOOL

Kristina Freeman

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INSIDE THIS ISSUE

- Rooftop Solar for Reducing Power Costs
- Annual Meeting Lunch Reservation Form
- Recipes of the Month



IS ROOFTOP SOLAR YOUR BEST OPTION FOR REDUCING POWER COST?

Rising energy prices are piquing interest in saving money on power bills. Rooftop solar panels are promoted as a way to reduce energy costs and save money but is it your best option? Consider the following points before committing to a purchase.

- **Make sure you optimize your home's energy efficiency first.**

Reducing energy use will always be the least expensive option when saving money on your electric bill. Invest in efficiency improvements before you invest in rooftop solar power.

- **Be aware of the life cycle per kilowatt hour (kWh) cost of the solar power in your estimate.**

Is your projected solar power cost per kWh less than your current retail price? What inflation rate was used to calculate future retail power cost? Is it in line with the actual 20-year average?

- **How much of the solar power produced can you actually use?**

Many owners of rooftop solar power systems utilize less than 30% of the power their systems produce. The remaining energy (kWh) is sold back to their utility at less than 1/3 the current retail price, significantly reducing the economic benefits of installing a rooftop system.

- **Get a second opinion.**

Contact Colquitt EMC to get details about improving your home's energy efficiency and to assess your hourly power use before investing in rooftop solar.

GRANT WINNERS

(Continued from Front)

NORMAN PARK ELEMENTARY SCHOOL

Brittany Beck, Lynn Griffin

NORTH BROOKS ELEMENTARY SCHOOL

Amy Giddens, Kayla Toler

NORTHEAST MIDDLE SCHOOL

Amber Spivey

OMEGA ELEMENTARY SCHOOL

Robin Lasseter

PINE GROVE ELEMENTARY SCHOOL

Donna Campa

PINE GROVE MIDDLE SCHOOL

Porchia Seawright

PINEVALE ELEMENTARY SCHOOL

Tameka Stewart

PROMISE PROGRAM

LaDonna Peeples

QUITMAN ELEMENTARY SCHOOL

Diana Chartier, Molly Dukes, Angie Tillman

R.B. WRIGHT ELEMENTARY SCHOOL

Christa Bledsoe, Faith Carter, Wennie Lawson, Ty Sutz

S.L. MASON ELEMENTARY SCHOOL

Andrea Micklon

SALLAS MAHONE ELEMENTARY SCHOOL

Holly Penland



STRINGFELLOW ELEMENTARY SCHOOL

Michele Croft

SUNSET ELEMENTARY SCHOOL

Lisa Duncan, Jennifer McCant, Zana Spell, Tina Zeigler

TIFT COUNTY HIGH SCHOOL

Melissa Busbin

VALDOSTA HIGH SCHOOL

Jesse Boland

VALDOSTA MIDDLE SCHOOL

Curtis Kimbrough

W.G. NUNN ELEMENTARY SCHOOL

Brenda Gaddy, Taranisha Wright

WILLIE J. WILLIAMS MIDDLE SCHOOL

Jessica Joiner, Shanna Simmons, Marlana Turner

Congratulations to all of our grant winners!

Ditch the paper.

E-Billing is now Available!

To enroll, log into your Colquitt EMC Account. Under the "My Account" menu tab, select "Bill Notification." Under "Bill Method", select "E-Bill" to enroll.





COLQUITT EMC'S 86TH ANNUAL MEETING

DRIVE-THRU
MEETING OF MEMBERS
NOV. 1 • 9AM-1PM
SPENCE FIELD, MOULTRIE

Stop 1: Registration – important reminder: bring your registration/acknowledgement card you received by mail.

Stop 2: Pick up Meals/Door Prize – Attendees will also receive election results and an annual meeting booklet.



CEMC'S 86TH ANNUAL MEETING • LUNCH RESERVATION FORM

NOVEMBER 1, 2022 DRIVE-THRU: 9AM - 1PM SPENCE FIELD IN MOULTRIE

Name _____

Address _____

Account # _____

Member's Signature _____

Including myself, you may plan on _____ person(s) for lunch.

Deadline for drive-thru lunch reservations is October 18, 2022. (Limit 3 meals per member)

Recipes OF THE MONTH



Pumpkin Chocolate Chip Muffins

INGREDIENTS

Yields: 30 muffins

4 eggs
2 cups sugar
1 (16 ounce) can pumpkin
1 teaspoon vanilla extract
1 1/4 cups vegetable oil
3 cups flour
2 teaspoons baking soda
2 teaspoons baking powder
2 teaspoons cinnamon
1 teaspoon salt
12 ounces semi-sweet chocolate chips

DIRECTIONS

In large mixing bowl beat eggs, sugar, pumpkin, vanilla and oil until smooth. Mix dry ingredients together and mix into pumpkin mixture. Fold in chocolate chips. Fill greased or paper-lined muffin cups 3/4 full. Bake at 400° F for 16-20 minutes. Let cool before taking out of pan.



(Cut Here) ✂

Pumpkin Pie Dip

INGREDIENTS

Yields: 3 cups

1 (8 ounce) package cream cheese, softened
2 cups powdered sugar
1 (15 ounce) can pumpkin pie filling
1 teaspoon ground cinnamon
1/2 – 1 teaspoon ground ginger
apple slices
gingersnaps

DIRECTIONS

Beat cream cheese and sugar at medium speed with an electric mixer until smooth. Add pie filling, cinnamon and ginger, beating well. Cover and chill 8 hours. Serve with gingersnaps and apple slices.