

NewsLine

Volume 50, Number 11

November 2020



During Friends of the Library Week in October, Representatives from Colquitt EMC's Marketing & Communications Team and the Colquitt County Farm Bureau office presented the American Farm Bureau Federation's Book of the Year to Erin Honeycutt, Children's Librarian, from the Moultrie-Colquitt County Library.

EMCs and GFB Team Up For Literacy

The Georgia Farm Bureau (GFB) and Georgia's EMCs partnered for the third year in a row to provide a book to local libraries that teaches Ag literacy.

Normally these presentations occur during Ag Week in March, but because of the pandemic were put on hold. Donations were made during the Friends of the Library Week, October 19-23.

This year's book, which also is the 2020 American Farm Bureau Federation's book of the year is ***Full of Beans: Henry Ford Grows a Car***. The book follows the journey of famous car-maker Henry Ford and how he creates a car made completely out of soybeans.

Each book included a bookplate (example at right) recognizing support from Georgia's EMCs.



Join us in congratulating these
dedicated employees for their service to
Colquitt EMC!



Ronnie Guess 30 years
Tracey Webb 35 years
Lorenzo Dawson 30 years



Barbara O'Neal 30 years
Sonya Stone 30 years
John Fisher 25 years
Chip Drawdy 30 years



Stephanie L. Walker 30 years
Jamey Barker 30 years
Randy Snead 30 years
Tony Norman 35 years
Lawrence Lott 25 years
Doug Loftis 30 years
Linda Williams 35 years
Charlie Wiard 35 years

Also recognized, but not pictured: Betty Lawrence, 30 years.



Keeping
You **Connected**
When It Matters Most!

Visit colquitemc.com for
2020 Annual Meeting Highlights

Look for more details in the December NewsLine.



Four Ways to Save Energy in the Kitchen

You probably aren't thinking about saving energy when you're planning that perfect dish. Here are four ways you can save energy in the kitchen with minimal effort.

- **When possible, cook with smaller appliances.** Using smaller kitchen appliances, like slow cookers, toaster ovens and convection ovens is more energy efficient than using your large stove or oven. According to the Department of Energy, a toaster or convection oven uses one-third to one-half as much energy as a full-sized oven.

- **Unplug appliances that draw phantom energy load.** Some appliances draw energy even when they're not in use, like coffee makers, microwaves and toaster ovens. The Department of Energy has estimated that one home's energy vampires left plugged in year-round can add up to \$100-\$200 in wasted energy costs. Unplug them when they're not in use, or better yet, use a power strip for convenient control.

- **Help large appliances work less.** There are small ways you can help your larger kitchen appliances run more efficiently. For example, keep range-top burners clean from spills and fallen foods so they'll reflect heat better. When it's time to put leftovers in the refrigerator, make sure the food is covered and allow it to cool down first. That way, the fridge doesn't have to work harder to cool warm food.



Photo Source: Scott Van Osdol

Use smaller kitchen appliances, like slow cookers, toaster ovens and convection ovens when possible. These smaller appliances use less energy than a full-size oven.

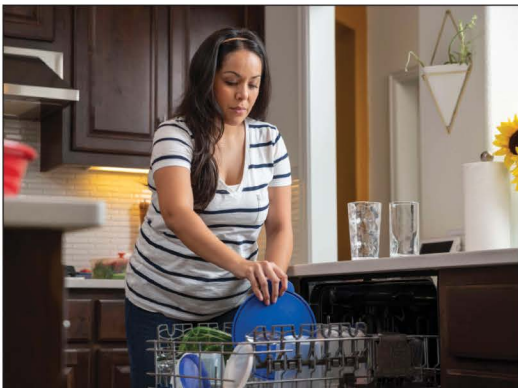


Photo Source: Scott Van Osdol

When it's time to do the dishes, remember to run full loads. You can also save energy by allowing your dishes to air dry.

- **Use your dishwasher efficiently.** Only run full loads, and avoid using the "rinse hold" function on your machine for just a few dirty dishes; it uses 3-7 gallons of hot water each use. You can also save energy by letting your dishes air dry. If your dishwasher doesn't have an automatic air-dry switch, simply turn it off after the final rinse and prop the door open so the dishes will dry faster.

By slightly adjusting a few of your habits in the kitchen, you'll be well on your way to energy savings. Contact us to learn about additional ways you can save energy and money at home.

BURN WITH CARE... AVOID TROUBLE.

ATTENTION: Use firebreaks around any utility poles on land that will conditions. By using a firebreak to protect utility poles, you can help dollars in repair costs. Also, you can avoid potential safety problems

be burned under controlled Colquitt EMC save thousands of resulting from burned poles.

-Thank you in advance for your cooperation.

Local. Dependable. Serving **YOU.**



Keeping
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When It Matters Most!

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Our offices will be closed



Thursday, Nov. 26 & Friday, Nov. 27

Thursday, Dec. 24 & Friday, Dec. 25

& Friday, Jan. 1



Recipes of the Month



Chocolate Chip Cranberry Muffins

INGREDIENTS

Serves: 12

2 cups flour
2 teaspoons baking powder
1/4 teaspoon salt
1 1/2 cups fresh cranberries
1 cup granulated sugar
2 eggs
3/4 cup low-fat milk
1/2 cup vegetable oil
1 teaspoon grated orange zest
1 teaspoon vanilla
1/2 cup miniature semisweet chocolate chips

DIRECTIONS

Preheat oven to 350°F. In a medium bowl, combine flour, baking powder and salt. In a food processor fitted with a metal blade, coarsely chop cranberries. In a large bowl, whisk together the sugar, eggs, milk, oil, orange zest and vanilla. Stir in flour mixture, just until combined. Fold in chopped cranberries and chocolate chips. Do not overmix. Spoon batter into greased or lined (with paper liners) muffin cups. Bake in preheated oven for 20 minutes or until puffed, golden and a tester inserted into center comes out clean. Let cool in pan on rack for 5 minutes. Remove from pan and let cool completely on rack.

(Cut Here)



Cranberry Butter

INGREDIENTS

Serves: 15

1/2 cup cranberries, finely chopped (fresh or frozen)
1 cup unsalted butter, softened
1/3 cup powdered sugar
1 orange, zest of, minced

DIRECTIONS

In a mixing bowl, combine all the ingredients, pressing together & mixing until well blended. Place the cranberry butter on a piece of plastic wrap & form into a log. Squeeze out (or blot with a paper towel) the excess liquid, then refrigerate until firm. Cut into rounds, then serve & enjoy