



Congratulations, Bright Ideas Winners!

Colquitt EMC Awards Grants to Area Teachers

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 EMC's. *—Winning Teachers' Photos Inside*



Area High Schools Awarded with GHSA Cooperative Spirit Sportsmanship Award

Colquitt EMC and 29 other participating Georgia electric membership cooperatives congratulate Berrien High School and Lowndes High School on winning the 2018-2019 Georgia High School Association Cooperative Spirit Sportsmanship Award. This award program honors schools that exhibit exemplary sportsmanship during competitive events and is sponsored by Georgia's Electric Membership Cooperatives.

Introduced in 2006, the Cooperative Spirit Sportsmanship Award program reinforces GHSA's philosophy which states: "Student athletes, coaches, spectators, and all others associated with high school activity programs should adhere to the fundamental values of respect, fairness, honesty and responsibility."

Only one school in each region within each classification is chosen to receive this annual award. The GHSA takes into consideration all aspects of sportsmanship during events—student athletes on the field as well as fellow students, school staff, parents and game spectators, making the award a

Continued on page 3.

Congratulations to our winning teachers!



**BRIGHT
IDEAS**



Tammy Jo Allen
Clyattville Elementary



Amanda Barnett
Berrien Primary



Jalisa Brown
Berrien Primary



Melanie Coile
Valwood



Joy Cowart
Lowndes High



Amy Cozart
Lowndes Middle



Julie Craft
Sunset Elementary



Sheri Dorsett
Lowndes High



Whitney Ensley
Eighth Street Middle



Danielle Gibbs
Pinevale Elementary



Rena Hendley
Clyattville Elementary



Christine Hiers
Brooks County Middle



Sandra Jackson
Hamilton Elementary



Jennifer Kinard
Hamilton Elementary



Tamiko Lawrence
Pinevale Elementary



Arlene Manning
Sallas Mahone Elementary



David Marchant
GO Bailey Elementary



Zinda McDaniel
Brooks County High



Justin McDowell
Hamilton Elementary



Cyndi Patterson
Doerun Elementary



Holly Penland
Sallas Mahone Elementary



Ashley Pitts
Doerun Elementary



Teraa Powell
Cook Middle



Candace Simpson
North Brooks Elementary



Anita Spradley
RB Wright Elementary



Angie Tillman
Quitman Elementary

Earlier this year the cooperative invited teachers to submit grant proposals for up to \$1,000 each for creative lesson plans.

Twenty-eight teachers were awarded grants within Colquitt EMC's service area.



Julie Walker
Northeast Middle



Rita Wills
G.E.A.R.

GHSA Cooperative Spirit Sportsmanship Award *From Front*

tribute to the entire community.

"Every choice a person makes effects what happens down the road," says Danny Nichols, General Manager of Colquitt EMC. "Teaching student-athletes about character, about treating others with respect, even when it's hard or if the other person may not deserve it, instills a better attitude in these future leaders that won't go unnoticed. We are so proud to be able to recognize those who demonstrate these great qualities and encourage them to continue in the future."

Schools such as Berrien and Lowndes High have shown exemplary sportsmanship across a variety of athletics, ranging from athletes to spectators. The Award also extends to anyone involved in the athletic event, which honors both the school and the community.

Cooperative Spirit Sportsmanship Awards are presented annually by EMC representatives during fall athletic events and school assemblies to GHSA-member high schools in 56 regions and seven classifications.

Colquitt EMC is a member-owned cooperative providing electricity and related services to 45,000 members in a seven-county service area.

The GHSA is a voluntary, non-profit organization comprised of more than 460 public and private high schools that strives to promote good sportsmanship, participant safety, fair play and a cooperative spirit among its member schools. The GHSA administers regulations for region and state competition in 18 sports and three activities. For more information, visit www.ghsa.net.

Local. Dependable. Serving YOU.

SCARY power problems = FRIGHTENING energy bills

Has your power bill hit the outer limits? Is your energy cost transporting your budget to the twilight zone? It may be that your home is under the spell of one of these scary power problems.

1. Auxiliary heat stuck on.

If you heat and cool your home with a heat pump, then you also have something called auxiliary heating. The auxiliary heating should only operate sparingly when you are heating your home. Sometimes it can malfunction while cooling your home, resulting in a power bill that is double or triple above normal. Symptoms of this malfunction can be difficulty cooling your home and excessive air conditioning run times. Call a heating and cooling professional for assistance.

2. Hidden hot water leak.

Heating water for bathing and other purposes is usually a home's second highest power use. If a hidden



hot water leak develops, it can quickly jump to the number one spot. Symptoms of a hot water leak are a change in the available hot water supply and signs of water damage. Consult with your plumber if you suspect a problem.

3. Runaway well pump

If you have a well, then you know it is typically a silent trusted servant providing you water at the turning of a knob. When it malfunctions—while still providing you with the expected water supply and pressure—it can become a devious thief driving up your power bill by operating 24 hours a day. If you suspect this problem, contact the well installer.

Just as spirits are thought to fade away at the light of day, so will these scary power problems once you are aware of their existence and take action to repair them.

Mark Your Calendar

Colquitt EMC's 83rd Annual Meeting of Members Spence Field, Moultrie • Tuesday, October 29, 2019

Business/Financial Updates, Great Food, Prizes, Health Fair, Entertainment by The Diamonds... Don't Miss It!

LUNCH RESERVATION FORM FOR COLQUITT EMC's 83rd ANNUAL MEETING

TUESDAY, OCTOBER 29, 2019

Lunch from 11:00 A.M. - 1:00 P.M.

Registration - 11:00 A.M.

Business Meeting: 1:30 P.M.

Expo Site, Spence Field in Moultrie



Although your meal is tasty enough for leftovers, we ask that you enjoy your lunch on the premises.

Limit
3
meals
per member

Name _____

Address _____

Account # _____

Member's Signature _____

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

Deadline for reservations is October 15, 2019



Recipes of the Month



Chocolate Chip Apple Cookies

Serves: 30

INGREDIENTS

1/3 cup margarine
3/4 cup sugar
1 egg
1 cup all-purpose flour
1/2 cup whole wheat flour
1/2 teaspoon baking soda
1/2 teaspoon cinnamon
1 cup apple, peeled, cored, and grated
1/2 cup quick-cooking rolled oats
3/4 cup semi-sweet chocolate chips

DIRECTIONS

In a large bowl, cream together margarine and sugar; beat in egg. In separate bowl, mix flour, baking soda and cinnamon. Stir flour mixture into creamed mixture; stir in apples, chocolate chips and oats. Drop mixture by rounded teaspoons onto cookie sheets. Bake at 350F for 12-15 minutes.



Apple Cake with Hot Caramel Sauce

Serves: 16

INGREDIENTS

1/4 cup butter or 1/4 cup margarine, room temp.
1 cup sugar
1 egg
1 cup flour
1/2 cup chopped walnuts
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1 teaspoon baking soda
1/4 teaspoon salt
3 apples, peeled and grated

SAUCE

1/4 cup butter or 1/4 cup margarine
1/2 cup brown sugar
1/2 cup white sugar
1/2 cup whipping cream
1 teaspoon vanilla
salt

DIRECTIONS

Preheat oven to 350-degrees F. Spray a 8-inch square cake pan with non-stick cooking spray (Pam) or grease pan and set aside. In a large bowl cream butter with sugar. Beat in egg. Stir in flour, walnuts, cinnamon, nutmeg, baking soda and salt. Fold in apples. Pour into prepared pan. Bake for 30-40 minutes or until cake is done and toothpick comes clean when inserted in cake. Cut in squares when cool and serve with hot caramel sauce (recipe follows). To make caramel sauce melt butter in saucepan over low heat and then add remaining ingredients. Bring to a boil, stirring constantly. Continue stirring for 5 minutes or until sauce thickens. Remove caramel sauce from heat and serve over apple cake squares.

(Cut Here)