

NewsLine

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BRIGHT

Energizing Education







MATH · HISTORY · LANGUAGE ARTS THE ARTS · SCIENCE · SOCIAL STUDIES

Teachers, let Colquitt EMC fund your Bright Idea!

Applications available April 1st at colquittemc.com/bright-ideas/

The Bright Ideas Grant program, sponsored by Colquitt EMC, awards teachers up to \$1,000 for their innovative classroom-based education projects. Through Bright Ideas, teachers can illuminate their students' love of learning. Teachers of all disciplines in grades K-12 are eligible to apply. The deadline to apply is June 1.

For more information, visit www.colquittemc.com.

Three Ways to Electrify Your Lawn Care

Spring is just around the corner, and you can practically smell the freshly-cut grass. If you're in the market to upgrade your lawn care equipment, you may want to consider electric (or battery-powered) options. Gas-powered lawn mowers and trimmers may be your go-to, but times they are a changin'. Electric lawn care equipment options are becoming more popular than ever, offering consumers faster charging times, longer battery life and quieter, greener products compared to their gas-powered counterparts. Here are three ways you can electrify your lawn care this spring.

Electric Lawn Mowers

Electric lawn mowers have come a long way over the last few years. Early models required corded connections, which were tricky to manage—but the cord has been cut. Newer cordless electric mowers are certainly more expensive than gas-powered mowers, but much of the upfront cost can be recovered since electricity is a less expensive fuel than gas, and electric engines generally require less maintenance than gas engines. Cordless electric mowers typically range from \$200 to \$500.

Electric mowers are suitable for most lawn care needs, with batteries that typically require about one to two hours to fully charge, and most batteries can run for a full hour. Have a large yard, not to worry, all electric battery powered riding lawn mowers are available as well.

Electric Trimmers

Cordless electric string trimmers are a great option for most lawns. Traditionally, like lawn mowers, string trimmers have typically been powered by gas. But new versions of electric trimmers are improving and are now considered worthy competitors of gas-powered models.

Cordless electric trimmers are much quieter and easier to use, but most batteries last about 30



to 45 minutes. So, if you have a lot of space to trim, you may want to consider a back-up battery or plan to work in short bursts. If you're interested in purchasing an electric trimmer, the main factors to consider are the battery's life, charge time and power. Costs can vary depending on your needs, but you can find a quality version for about \$100.

Electric Leaf Blowers

After cutting and trimming your lawn, you'll need to clear off those walkways and patios for the finishing touch. If you don't want to deal with the maintenance of a gas-powered blower or the restraints of a corded blower, a cordless electric version is a great option.

Cordless electric leaf blowers are lightweight and easy

to maneuver, but they don't offer quite as much power as gas-powered and corded blowers. If your leaf blowing and clearing needs are minimal, a cordless electric leaf blower can get the job done. Costs for a cordless electric blower vary depending on power and battery quality, but you can purchase a dependable model for about \$150 and up.

If you're looking to electrify your lawn care equipment, be sure to do your homework. Search online for the latest reviews, and check trusted websites like ConsumerReports.org. With a little research, you'll be well on your way to Lawn of the Month – with less maintenance, hassle and noise (and your neighbors will thank you!).

Unclaimed Capital Credits

In compliance with O.C.G.A. Section 44-12-236 of "The Disposition of Unclaimed Property Act" of Georgia, Colquitt EMC is attempting to locate former members and heirs whose capital credit checks were issued December 1, 2014 for electrical service received in 1993, 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, 2020. 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.







Colquitt EMC's Marketing & Communications team recently participated in the Brooks County High School College & Career Fair. As the students visited CEMC's display, they were encouraged by team members Shelby Cloud and Sonya Aldridge to explore career opportunities at an electric cooperative.

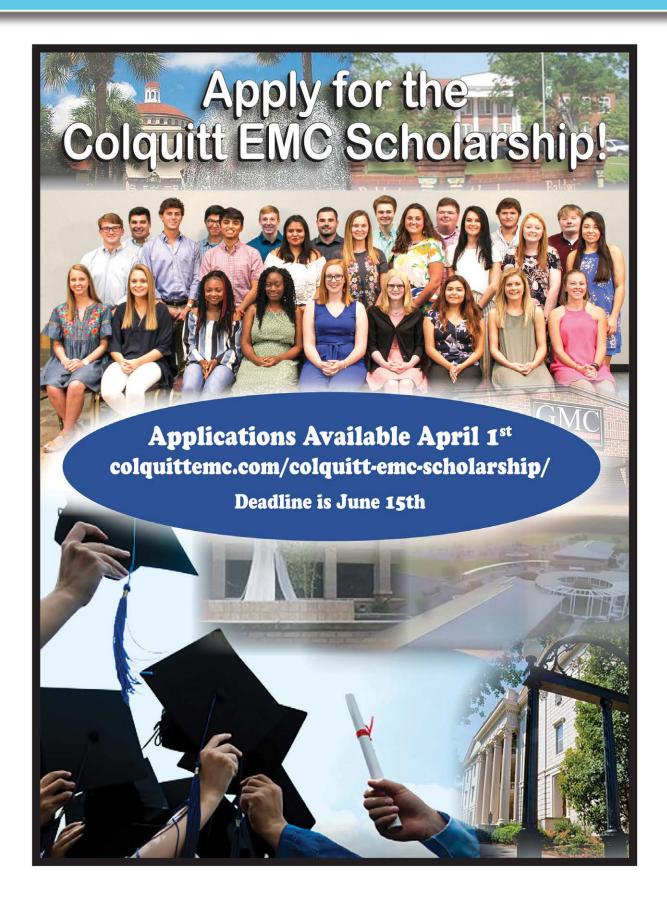
MAKING A DIFFERENCE IN THE COMMUNITIES WE SERVE

BURN WITH CARE... AVOID TROUBLE.

ATTENTION: Use firebreaks around any utility poles on land that will be burned under controlled conditions. By using a firebreak to protect utility poles, you can help Colquitt EMC save thousands of dollars in repair costs. Also, you can avoid potential safety problems resulting from burned poles.

-Thank you in advance for your cooperation.

Local. Dependable. Serving YOU.





Spring Fling Cake

INGREDIENTS

Serves: 24

- 1 18 ounce box yellow cake mix with pudding 4 eggs
- 1/2 cup oil
- 1/2 teaspoon vanilla
- 1 11 ounce can mandarin oranges, undrained

- 1 8 ounce whipped topping1 8 ounce can crushed pineapple, undrained1 3-1/2 ounce box vanilla instant pudding mix

DIRECTIONS

In a large bowl combine: cake mix, eggs, oil, vanilla, whole can undrained mandarin oranges. Mix with electric hand mixer until smooth and mandarin oranges are in small pieces. Pour mixture into a greased and floured 8x12 cake pan. Bake at 350° for 30 minute or until done. (For a glass cake pan bake at 330°.) FROSTING: In a small bowl drain crushed pineapple juice. Add instant pudding powder to pineapple juice and mix with electric hand mixer until smooth and set aside. In a separate large bowl combine whipped topping and drained crushed pineapple and mix until well blended. Combine juice/pudding mixture to whipped topping/pineapple mixture and blend with electric hand mixer. Frost cake, chill and serve.



Coconut Lime Bars

INGREDIENTS

Serves: 36

- 1 cup butter, softened 1/4 teaspoon salt
- 1/2 cup powdered sugar
- 2-1/4 cups flour
- 4 large eggs, slightly beaten
- 1 tablespoon grated lime zest
- 5 tablespoons fresh lime juice
- 2 cups sugar
- 1 cup coconut

DIRECTIONS

Preheat oven to 350°. Combine the butter, salt, powdered sugar and 2 cups of flour. In a large bowl, mixing to make a soft dough. Press evenly into an ungreased 13 x 9 baking pan. Bake for 15-20 minutes or golden brown. In a mixing bowl, combine eggs, lime zest, sugar and remaining 1/4 cup of flour in a bowl, blend till smooth. Spoon over the crust. Sprinkle the coconut over the lime mixture. Reduce the oven temperature to 325°. Bake for another 25 minutes or until firm. Cool on wire rack about 1 hour and then cut into bars.

(Cut Here)