



COLQUITT EMC NEWSLINE

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JANUARY 2021



CELEBRATING OUR LEGACY..ALL YEAR LONG!

As members of Colquitt EMC, you are invited to join us in celebrating our legacy during 2021. Keep an eye out for these upcoming events in your monthly *Newsline* and on our social media pages:

LEGACY MEMBER STORIES • HISTORICAL ARCHIVES
MEMBER ENGAGEMENT OPPORTUNITIES
85TH ANNUAL MEETING • GIVEAWAYS

COLQUITT EMC'S SEARCH FOR LEGACY MEMBERS

To celebrate our 85th Anniversary and our legacy, Colquitt EMC is searching for "Legacy Members." Legacy Members are those who are around 85 years old who remember when "the lights came on" in Colquitt EMC's service area.

We will be collecting your stories during the month of January, and feature them throughout the year in the member newsletter and online. If you are a Legacy Member and are interested in sharing your story, please contact Sonya Aldridge or Shelby Cloud at 985-3620. We look forward to hearing your stories!



Photos from Colquitt EMC and Gail Merritt's Archives.

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COLQUITT EMC IS CURRENTLY ACCEPTING APPLICATIONS FOR THE WALTER HARRISON SCHOLARSHIP

A program sponsored by Georgia's electric cooperatives

The \$1,000 scholarship can be applied to academic expenses at any accredited two or four-year college or university in Georgia, including technical colleges. Factors for consideration include grade point average, SAT/COMPASS scores, academic standing, scholastic honors and financial need. *(The SAT or ACT test score requirement is waived for 2021).* Students applying for the scholarship must be accepted or enrolled in an accredited undergraduate degree program, complete an application, and write a biographical sketch which provides a preview of his or her future plans. Applications are available at any Colquitt EMC office or visit www.colquittemc.com.



Completed applications are due by February 1, 2021.

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.



FIVE WAYS TO STAY COZY THIS WINTER

When you're feeling chilly at home, there are several budget-friendly ways you can keep comfortable without turning up the thermostat.

Here are five easy ways to stay cozy this winter.

- Whether you're experiencing extremely cold winter temps or you simply "run cold," **an electric blanket can deliver quick warmth** like a regular throw or blanket cannot. Consider an electric blanket instead of turning up the heat, and your energy bill will thank you.
- One of the easiest ways to stay cozy at home is to **keep your feet warm**. Our feet play a critical role in regulating body temperature, so when your feet are warm, your body automatically feels warmer. Try a pair of comfortable wool socks or house slippers to stay toasty.
- On winter days when the sun is shining, take advantage and **harness natural warmth from sunlight**. Open all curtains, drapes and blinds in your home to let the sunshine in.
- If your home has high ceiling you can make your home cozier by **reversing your ceiling fans**. Cold air settles to the lower half of your house (where you are) while warm air rises to the ceiling (where you are not). Reversing your ceiling fan pushes the warm air down where it will be appreciated.
- Beyond adding visual appeal to your home, **area rugs can also provide extra insulation and a warm surface for your feet** on cold winter days. Use large area rugs in rooms where you spend the most time.

These are just a few ways you can stay cozy this winter without turning up the thermostat. Don't forget the hot chocolate!



Electric blankets deliver quick warmth and include a variety of features like timers and dual temperature settings.

CELEBRATING OUR LEGACY

2021 ENERGY EFFICIENCY CALENDAR

There are so many ways you can save energy! Saving energy helps reduce your family's monthly bills – and it helps our environment. Change your energy use habits by following the monthly tips below. Keep this calendar on your refrigerator to remind family members to be energy efficient throughout the year.

JANUARY

Turn off ceiling fans when you leave room.



FEBRUARY

Instead of turning up the heat, put on an extra layer of clothing or stay cozy under a blanket.

MARCH

Turn off lights when you leave a room.



APRIL

Plant a tree to help shade your home in the summer.

MAY

Decorate your backyard or porch with solar-powered lights.

JUNE

Take short showers instead of baths.



JULY

Dry heavy linens outside on a clothesline instead of using the dryer.

AUGUST

Schedule a reminder to change the A/C filter every 60-90 days.

SEPTEMBER

Turn off running water while brushing your teeth.



OCTOBER

Unplug energy vampires, like chargers, gaming consoles and cable/satellite boxes.

NOVEMBER

Remind family members to use cold water when washing clothes.



DECEMBER

Decorate your home with energy-saving LED holiday lights.



Recipes of the Month



Slow Cooker Beef Stew

INGREDIENTS

Serves: 6

2 lbs boneless beef top round steaks
8 medium carrots
1 lb small red potato
1 medium red pepper, chopped
1 (14 1/2 ounce) can diced tomatoes, undrained
1/4 cup all-purpose flour
1 (6 ounce) can tomato paste
1 1/4 cups beef broth
1 teaspoon salt (optional)
1 teaspoon minced garlic
1 teaspoon pepper

DIRECTIONS

Cut beef steak into 1-inch cubes. Cut carrots into 1 inch pieces. Cut red potatoes into quarters. In a large skillet, brown beef on all sides. In a 5-quart slow cooker, combine the vegetables and pour tomatoes over top. In a small bowl, whisk the flour, tomato paste, and broth until smooth. Stir in salt, garlic, and pepper. Pour into the slow cooker. Top with beef. Cover and cook on low for 6-8 hours or until meat is tender.



Creamed Corn Cornbread

INGREDIENTS

Serves: 6-8

2 cups yellow cornmeal
1 teaspoon salt
2 tablespoons sugar
2 tablespoons baking powder
1/2 teaspoon baking soda
1 cup buttermilk
2 eggs
1 (15 ounce) can cream-style corn
2 tablespoons canola oil

DIRECTIONS

Preheat oven to 425°. Place a 10" cast iron skillet into the oven. In a bowl, combine the cornmeal, salt, sugar, baking powder and baking soda. Whisk together to combine well. In a lg. bowl, combine the buttermilk, eggs and creamed corn, whisking together to combine thoroughly. Add the dry ingredients to the buttermilk mixture, and stir to combine. If the batter will not pour, add more buttermilk to batter. Add 2 T. canola oil to the cast iron skillet. Pour the batter into the skillet. Bake until the cornbread is golden brown, and springs back, about 20 minutes.

(Cut Here)