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NewsLine

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# Hurricane Preparedness

*Prepare now for hurricanes and possible power outages*

With the summer season comes the possible threat of tropical storms and hurricanes. Hurricanes are among nature's most powerful and destructive phenomena that bring threats to life and property with strong winds, heavy rain, flooding and tornadoes. Hurricane season begins June 1st and ends November 30th, with storms typically peaking in August and September. Even though we do not live in a coastal region, South Georgia can experience these threats from a hurricane (*National Weather Service*).

Colquitt EMC encourages members to prepare their households and businesses for the possibility of a hurricane. This issue provides helpful information to prepare for hurricanes and possible power outages.

For additional information about hurricanes, please visit **ready.gov** or **nhc.noaa.gov**.

# Ways to Prepare for a Hurricane

- **Strengthen Your Home** - Make sure your drains and gutters are clear, and secure any outdoor furniture.
  - **Get Tech Ready** - Keep your cell phones charged. Consider investing in a backup charging devices.
  - **Help Your Neighborhood** - Check on neighbors, senior adults or those who may need additional help preparing their household for a hurricane.
  - **Prepare Your Business** - Make sure your business has a continuity plan to continue operating in the event of a disaster.
  - **Review Important Documents** - Review insurance policies and personal documents. Make copies and secure them in a safe place.
  - **Know Your Risk** - Even though we do not live in a coastal area, South Georgia can still feel the effects of a hurricane.
  - **Make an Emergency Hurricane Plan** - Develop a hurricane plan, and make sure everyone in your household understands. Consider how the latest COVID-19 guidelines from the CDC may affect your hurricane plan.
  - **Gather Supplies** - Make sure to have enough supplies on hand for you and your family. Check out the supply checklist on the next page!
  - **Make Additional Plans for Elderly/Disabled** - If anyone in your household is disabled or elderly, it is important to identify that you may need additional help in the event of an emergency.
- For More Information Visit [ready.gov/hurricanes](https://ready.gov/hurricanes)*

# How to Prepare for Possible Power Outages

## Save your Colquitt EMC Account Number:

Your account number is an eleven-digit number located at the top left corner of your bill. It is also located on your payment stub in the box on the top right corner.

## Save the Outage Reporting Line to Your Phone Contacts:

Save 1-855-293-1804 to easily report an outage with your phone. Follow the prompts and have your account number ready!

## Download the FREE Colquitt EMC Mobile App:

The Colquitt EMC App is free to download from Google Play or the Apple App Store. The mobile app is easy and convenient for reporting an outage or paying your bill.

## Visit [colquittemc.com](https://colquittemc.com) to View the Real Time Outage Map:

The Colquitt EMC Outage Map allows members to easily view outages from our app or an internet browser. Members can view outages in Colquitt EMC's service territory.



**Colquitt EMC offices will be closed Friday, July 3rd in observance of Independence Day.**

# DISASTER SUPPLY KIT CHECKLIST

Use this list to prepare a disaster supply kit to use in the event of an emergency. Store your items in airtight plastic bags, and put your entire disaster supply kit in one or two easy to carry containers such as plastic bins or a duffel bag.

## FOOD & WATER

**Water:** At least 1 gallon per person per day for at least three days. Store in a tightly sealed, nonbreakable container. Replace every six months.

**Food:** At least a three-day supply of non-perishable food for each person in your household. Pack in sealed plastic and replace every six months or as the expiration dates suggest.

Can Opener

Paper cups, plates, plastic utensils and paper towels

## TOOLS & SUPPLIES

Battery-powered or hand crank radio

Flashlight

First Aid Kit

Extra Batteries

Whistle (to signal for help)

Plastic sheeting and duct tape

Moist towelettes, washcloths and towels

## PERSONAL ITEMS

Cash

Personal Identification

Copies of birth and marriage certificates, inventory of household goods, bank account and insurance policy information, and any other important documents.

Maps

Extra car and house keys

Prescription medication and glasses

Don't forget to include supplies for babies, pets and family members with special needs!

# Local. Dependable. Serving YOU.

## How to Access Your Colquitt EMC Electrical Usage

*Did you know that you can access your electrical usage from the Colquitt EMC website or our mobile app? Follow these instructions to discover insights into your electrical usage.*

Using our website go to **www.colquittemc.com** and click on the **"Pay My Bill" button** to login to our consumer bill payment portal. Login to your account using your Colquitt EMC account number and password. *(If you have not already set up a password, click on new users on the log-in page and complete the required information.)*

After logging in, *(if you have multiple accounts select the account number you wish to view)*, then move your mouse pointer over the **"My Usage"** tab. A dropdown menu will appear. Click on **"Usage History."** A graph of your daily electricity usage for the last 30 days will appear.

Select the buttons to the left of the graph to display daily temperatures and degree days *(an indication of the need for heating or cooling)* along with your electricity usage. You can export the usage data to your computer or send the graph to your printer.

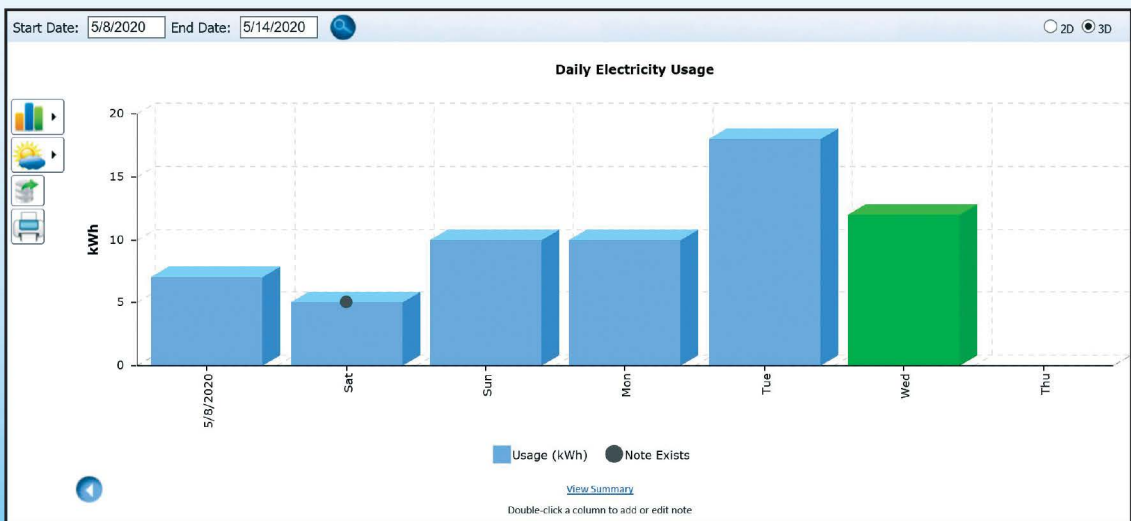
A second graph is displayed at the bottom of the page. This graph displays your 24-hour electrical use in 30-minute intervals for any given day during the past week. To display the data, change the start date at the top of the graph to one week before the current date. Then click on

the bar in the daily use graph representing the day you want to see. *The 30-minute interval of electricity use is displayed below the daily use graph.* In addition to electricity use, you can display weather data and print or export the graph, using the buttons to the left of the graph.

**You can also access your electricity usage with our app.** If you have not already done so, download the free Colquitt EMC App from the Apple App Store or Google Play. You will use your same username/password as you would for the online payment portal. *(First-time users will need to set up their login and password.)*

Once logged in, tap on the account you wish to view. When the account is selected, tap on the user menu at the top lefthand screen. A menu will appear, tap on the **"Usage Graphs"** option. The last 30 days of electricity usage will appear. To access the data in 30-minute intervals for any given day during the past week, slide the graph display to the left until you reach the current week. Tap on the daily use bar to display that day's electrical usage in 30-minute intervals.

Knowing and understanding your electricity use can help you identify where you might make adjustments to help control your energy costs.





## Recipes of the Month



### **Grilled Honey Garlic Pork Chops**

#### **INGREDIENTS**

*Serves: 6*

1 cup ketchup  
1/3 cup honey  
1/4 cup soy sauce  
2 cloves garlic, minced  
1 1/2 lbs boneless pork chops (6 4 oz. portions)  
salt and pepper

#### **DIRECTIONS**

Combine ketchup, honey, soy sauce and garlic. Set aside. Lightly season pork with salt and pepper. Brush each chop with sauce to coat. Cook chops on greased grill 4 to 6 inches from medium-hot coals or on medium setting, basting with sauce often, for about 5 minutes on each side or until meat is cooked through.



### **Grilled Corn with Parmesan Butter**

#### **INGREDIENTS**

*Serves: 8*

1/2 cup butter, softened (1 stick)  
1/2 cup Parmesan cheese, finely grated  
1/2 teaspoon pepper  
6 ears corn, husked  
2 tablespoons extra virgin olive oil

#### **DIRECTIONS**

In a medium bowl, beat together butter, cheese, and pepper until creamy. Spoon onto a sheet of plastic wrap or waxed paper, roll into a log, and freeze until chilled, at least 20 minutes (or up to 2 days). Preheat a grill or grill pan to medium-high. Cut the corncobs in half. Brush them lightly with olive oil and grill, turning on occasion, until the corn is tender and just getting charred, 12 to 15 minutes. Cut the chilled butter into small pieces and serve with the corn.

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