



Volume 50, Number 2

NewsLine

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Colquitt EMC Builds New Moultrie Substation

To meet the growing energy needs of our members, Colquitt EMC recently completed the construction of the new Moultrie Substation. The new facility is located on Woodman Road in Colquitt County, across from the old Moultrie Substation.

With seven operating circuits and room for growth, the newest substation will enhance power reliability to more than 5,000 Colquitt EMC members. The Moultrie Substation is able to back-feed power to Doerun, Rose Hill, Tallokas and Cool Springs Substations.

The previous Moultrie Substation, remodeled several times since its construction in the 1960s, will be removed in the coming months.

Colquitt EMC has 29 substations across our service territory with the Sparks and Stone Creek Substations also added in 2019. Colquitt EMC plans to update the equipment at the North Brooks Substation within the coming months.

“Colquitt EMC strives to keep our infrastructure well-maintained to improve reliability,” says Sidney Zipperer, Manager of Operations.



Attention High School Juniors!
Apply today for

Washington Youth Tour 2020

See Washington DC, meet lawmakers & make friends from across the country!

Pictured 2019 WYT Delegates Madison Newell & Gage Nichols

Applications are available at any of our Colquitt EMC offices or www.colquittemc.com.

The deadline to apply is March 1, 2020.

Look for Colquitt EMC's Scholarship Application in April

Colquitt EMC awards scholarships to students who are enrolled in colleges or universities located in Colquitt EMC's service area. To be eligible, applicants must reside in the household of a Colquitt EMC member. The application and additional details are available at www.colquittemc.com beginning April 1.

COLQUITT EMC's

Outage Reporting & Payment Number

Save this number!

1-855-293-1804

Have account number ready & follow the prompts.

Robert Mitchell takes First Place in FFA Area Wiring Contest

Robert (Bobby) Mitchell from Colquitt County High School won first place in the Area 5 EMC CDE Electrification Contest held at Abraham Baldwin Agricultural College. He advances to compete in the state contest held in March at the FFA/FCCLA Center in Covington. *Congratulations!*



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.

LED Lighting Guide

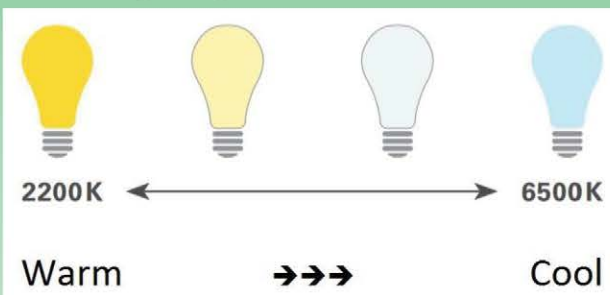
Lighting your home is important for comfort, safety, and security. It's good to know that with long-lasting LED light bulbs, you can get the lighting you want at a fraction of the energy use and power cost of older bulbs. When purchasing LED light bulbs, use these guides:

1. Get the right amount of light.

	Lumens	Old Incandescent	LED Bulb
Less Bright ↓ More Bright	450	40 W	5 W
	800	60 W	10 W
	1100	75 W	12 W
	1600	100 W	17 W

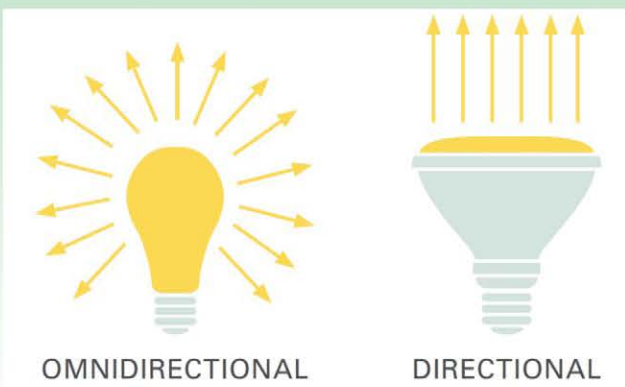
Replace your old light bulbs with their LED equivalent.

2. Get the right light color.



Warm will be similar to incandescent bulbs. Cool increases visual acuity.

3. Get the right shape bulb.



Use omnidirectional bulb in lamps. Use directional bulb in recessed and track light fixtures.

Recipes of the Month



Cherry Streusel Coffee Cake

INGREDIENTS

Serves: 8

4 cups flour
3/4 cup sugar
2/3 cup butter, softened
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 cup sour cream (approx.)
1/4 cup milk (approx.)
1 egg, beaten
1 teaspoon almond extract
1 (21 ounce) can cherry pie filling
1/3 cup sliced almonds

DIRECTIONS

Combine flour and sugar in a large bowl. Cut in butter until mixture is crumbly. Set aside 1/2 cup of the mixture. Add baking powder and baking soda to the remaining flour mixture. Put approximately 1/2 cup of sour cream in a 'liquid' measuring cup. Add enough milk to make 3/4 cup. Blend together well and add to dry ingredients along with beaten egg and extract; stir just until moistened. Spread 2/3 of the batter over bottom and about 1 inch up the side of a greased 9-inch springform pan to form a shell. Spread pie filling in shell. Drop small spoonfuls of remaining batter over pie filling. Stir almonds into reserved crumb mixture. Sprinkle evenly over cake. Bake in 350°F oven for 50-55 minutes.

(Cut Here)



Chocolate Eclair Torte

INGREDIENTS

Serves: 16

1 box graham cracker
2 (3 1/2 ounce) packages French vanilla instant pudding
3 1/2 cups milk
8 ounces whipped topping
1 can chocolate frosting

DIRECTIONS

Line bottom of 9x13-inch dish with crackers. Mix pudding and milk. Fold in whipped topping. Spoon layer of pudding mixture over crackers. Add another layer of crackers, then pudding mix again then final layer of crackers. Spread chocolate frosting over top. Chill in refrigerator for at least 2 hours.