



COLQUITT EMC NEWSLINE

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COLQUITT EMC'S ACCOUNT PORTAL IS GETTING A NEW LOOK

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Pay My Bill



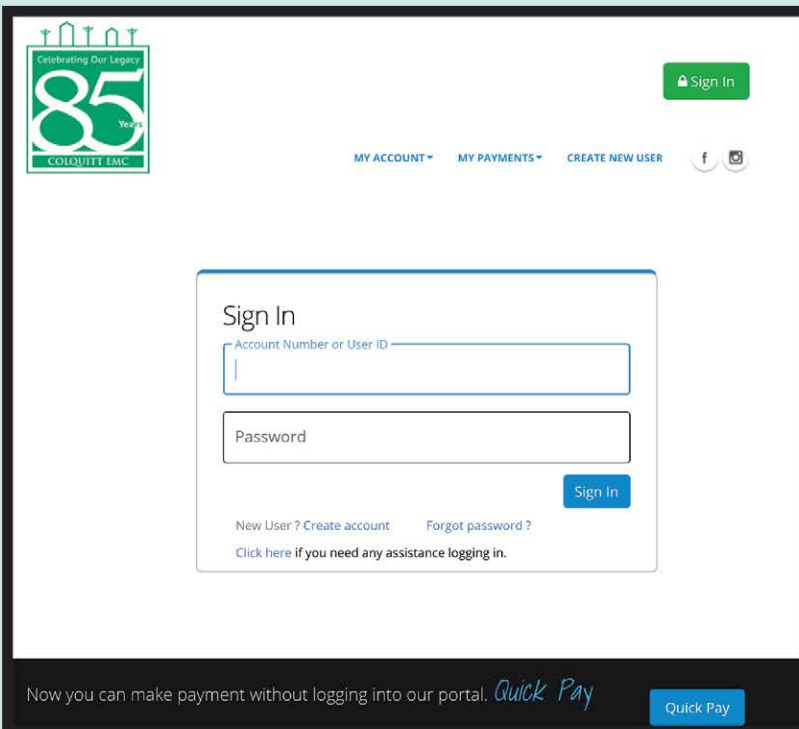
Quick Pay



Outage Center



Apply for Service



Be on the lookout for changes to our website home page and the account portal

The all-new Colquitt EMC Account Portal features a streamlined and user-friendly experience. Members will now be able to pay their bill quickly and easily with the new **“Quick Pay”** option. With the new account portal, members can easily manage their account, pay their bill and view their energy usage. Login credentials will not change. However, when the new portal is released, members will need to update their “favorites” if it is saved to a phone or desktop.

Now you can make payment without logging into our portal. *Quick Pay*

Quick Pay



Join us in congratulating these dedicated employees for their service to Colquitt EMC!



Becky
Sims
35 years

Jon
Garrett
35 years

Gerald
Marshall
40 years

Craig
Craven
35 years



Dan
Taylor
30 years

Marshall
Hisaw
25 years



Debbie
Key
30 years

Mildred
Bender
40 years

Ricky
Bailey
35 years

Sonya
Aldridge
35 years

Pam
Green
30 years

BURN WITH CARE... AVOID TROUBLE.

ATTENTION: Use firebreaks around any utility poles on land that will conditions. By using a firebreak to protect utility poles, you can help dollars in repair costs. Also, you can avoid potential safety problems

be burned under controlled Colquitt EMC save thousands of resulting from burned poles.

-Thank you in advance for your cooperation.





COLQUITT EMC CELEBRATES 85 YEARS!

Colquitt EMC's Board of Directors and General Manager would like to thank our members for a wonderful 85 years! We are thankful for our member's support, and we look forward to serving you for many years to come. **Pictured:** *Standing (L-R)* Danny Nichols, Simmie King, Ben Griner, Gary Branch, Huey Hiers, Don Copeland. *Sitting (L-R)* Clay Underwood, Bobby Exum, Patti Niewoehner.

BE ON THE LOOKOUT
FOR THE
ANNUAL MEETING
HIGHLIGHTS
IN THE DECEMBER NEWSLINE

CELEBRATING OUR LEGACY

THIS THANKSGIVING, SAVE ENERGY AND MONEY

Erma Bombeck once said, "Thanksgiving dinners take 18 hours to prepare and 12 minutes to consume". It requires a lot of energy to prepare the most anticipated family feast of the year. Follow these tips to get maximum value from your holiday cooking power use.

Use your most efficient appliances as much as possible.

Microwaves are the most energy-efficient means of cooking, followed by slow cookers, stovetops, and lastly, ovens, so use your microwave as much as possible.

Use lids on pots and pans.

Covering pots and pans helps trap heat, so you can cook things quicker or achieve the same level of boiling or frying without having the

stovetop turned up as high, saving about 3% in energy costs per pan.

Use the right-sized pans.

Use the smallest pot for the job.

When boiling more water than required - you'll just be wasting energy trying to heat



the excess water. Also, make sure the pan you do use is on the correct stove eye. If you can see any of the eye's area peeking out from underneath, you're losing energy.

Cook in batches.

Cook as much food at the same time as possible.

There's no point having the oven on for an hour to cook two dishes separately when they could go in together for 30 minutes! This tip is handy if you're cooking a big meal or sharing a kitchen with others.

Keep your oven and stovetop clean!

Any burnt food or grease bits absorb heat – especially in an oven – making them less efficient.

Switch off the oven early.

A typical oven will retain the required temperature for up to ten minutes after you switch it off – so that's ten minutes of energy you could save without compromising on your dinner's needs.

OUR OFFICES WILL BE
CLOSED

THURSDAY, NOV. 25 & FRIDAY, NOV. 26

THURSDAY, DEC. 23 & FRIDAY, DEC. 24



Recipes of the Month



Herbed Green Bean Casserole

INGREDIENTS Serves: 8

- 1/4 cup dried breadcrumbs, divided
- 2 teaspoons dried basil
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon dried thyme
- 1 teaspoon dried oregano
- 2 teaspoons parsley
- 1 teaspoon garlic powder
- 1 cup parmesan cheese, freshly grated
- 1/2 cup vegetable oil
- 2 lbs fresh green beans (or 2 14-oz cans of drained green beans)

DIRECTIONS

Preheat oven to 350 degrees F. If using fresh beans, rinse them & cut them into 3"-to-4" pieces, before steaming them for about 15 minutes, or until they are only slightly crisp. Set beans aside. In a large bowl whisk together breadcrumbs. Add vegetable oil to crumb mixture & stir well, before setting aside 2 tablespoons of the crumb mixture for topping the casserole. In an ovenproof dish, combine green beans & crumb mixture, then sprinkle with reserved crumb mixture. Bake about 30 minutes or until top is golden & crispy.

(Cut Here) ✂



Broccoli Casserole

INGREDIENTS Serves: 4-6

- 1 (20 ounce) bag frozen broccoli cuts
- 1 (10 3/4 ounce) can cream of mushroom soup
- 1 1/2 cups cheddar cheese, grated
- 2/3 cup margarine
- 1 cup seasoned bread crumbs

DIRECTIONS

Cook broccoli until tender, drain. In saucepan, heat mushroom soup and grated cheddar cheese, until cheese melts. Add cooked broccoli and stir. Put in baking dish. Melt margarine in pan and add seasoned bread crumbs. Stir until moist with margarine and put on top of broccoli. Bake at 350 F until bubbly, about 25-30 minutes.