



COLQUITT EMC NEWSLINE

VOLUME 52, NUMBER 6

JUNE 2022

Safety Tips

FOR BEFORE, DURING AND AFTER THE STORM



Storm season is in full swing. As adults, we understand the importance of storm safety, but younger children and teens may not realize the dangers storms pose. That's why it's so important to talk to your family and have a storm plan in place. Here are several tips you can share with your loved ones.

Before the Storm

- Talk to your family about what to do in the event of a severe storm or tornado. Point out the safest location to shelter, like a small, interior, windowless room on the lowest level of your home. Discuss the dangers of severe thunderstorms; lightning can strike 10 miles outside of a storm. **Remember: when you hear thunder roar, head indoors.**
- Make a storm kit. It doesn't have to be elaborate—having a few items on hand is better than nothing at all. Try to include items like water, non-perishable foods, a manual can opener, a First-Aid kit, flashlights and extra batteries, prescriptions, baby supplies and pet supplies. Keep all the items in one place for easy access if the power goes out.

During the Storm

- Pay attention to local weather alerts—either on the TV, your smartphone or weather radio—and understand the types of alerts. A thunderstorm or tornado watch means these events are possible and you should be prepared; a warning means a thunderstorm or tornado has been spotted in your area and it's time to take action.
- If you find yourself in the path of a tornado, head to your safe place to shelter, and protect yourself by covering your head with your arms or materials like blankets and pillows.
- If you're driving during a severe storm or tornado, do not try to outrun it. Pull over and cover your body with a coat or blanket if possible.

After the Storm

- If the power is out, conserve your phone battery as much as possible, limiting calls and texts to let others know you are safe or for emergencies only. *—Continued on Page 3.*

INSIDE THIS ISSUE

- Summer Coloring Contest
- Sunbelt Ag Expo Field Day
- Three Ways to Save Energy



SUMMER E-BILL Coloring Contest

Coloring Pages are available at each Colquitt EMC Office or colquitemc.com/summer-e-bill-coloring-contest. Submit entries to your local Colquitt EMC Office by 10 AM, Monday July, 25, 2022.



Contest Rules: Children 12 years of age & younger, whose parent/guardian is a Colquitt EMC member are eligible. Only completed coloring pages will be accepted. Limit one submission per child.

A panel of judges will select one winner from the submitted entries to be used in our Summer E-Bill Promotion Campaign. This child will be awarded with a gift card. Also, one winner will be selected from each county in Colquitt EMC's service territory (Berrien, Brooks, Cook, Colquitt, Lowndes, Tift & Worth) in a random drawing for a gift card.

Happy Coloring!

SAFETY TIPS (CONTINUED FROM FRONT)

- Stay off the roads if trees, power lines or utility poles are down. Lines and equipment could still be energized, posing life-threatening risks to anyone who gets too close.
- Wear appropriate gear if you're cleaning up storm debris on your property. Thick-soled shoes, long pants and work gloves will help protect you from sharp or dangerous debris left behind.

Summer is a time for many fun-filled activities, but the season can also bring severe, dangerous weather. Talk to your loved ones about storm safety so that everyone is prepared and knows exactly what to do when a storm strikes.

SUNBELT AG EXPO FIELD DAY

The 2022 Sunbelt Ag Expo Field Day is scheduled for July 21, and farmers are invited to learn practical information from the region's top agricultural scientists about the newest technologies that farmers can use to improve their operations.

The Sunbelt team looks forward to welcoming farmers and professionals in the ag industry to a Driving Tour of the Darrell Williams Research Farm. The half-day event will take place at the 600-acre Darrell Williams Research Farm, located at the Expo show site at Spence Field in Moultrie, Ga.

Registration is free for anyone who works in agriculture. Visitors should arrive thru Gate 2 anytime between 8:00 am and 9:00 am to begin the tour. Directional signs will direct those in attendance to a red tent where they will register, receive a welcome bag including snacks, register for CCA (Certified Crop Advisor) credits, and begin the tour. They will never have to step out of their vehicle for this process. Once registered, visitors will then drive-thru the tour path while viewing pre-recorded segments featuring university researchers and company vendors. In addition, farmers can choose to pull aside at stops that particularly spark their interest to further investigate plots and visit one-on-one with the researchers.

UGA researchers, Extension Specialists, and ag chemical representatives conduct numerous trials at the Sunbelt farm for all major southern agronomic crops. To view more specific Field Day details, download the Sunbelt Ag Expo app or visit www.sunbeltexpo.com.



BE ON THE LOOKOUT FOR NEW BILL ENVELOPE



Colquitt EMC Members, you may have noticed your bill in a different envelope this month. Due to temporary supply chain issues, your bill may arrive in a brown, recycled envelope for the next few months. Please be on the lookout for your bill in this new envelope so it is not mistaken for junk mail. We apologize for any inconvenience!

Local. Dependable. Serving YOU!



3 WAYS TO SAVE ENERGY WITH HEAT PUMPS

There are two ways to save energy: cut back on the use of energy-consuming appliances, or improve the efficiency of your appliances. The latter is the most popular because you can continue to enjoy the same convenience of an appliance while enjoying lower energy use. The most powerful way to lower your energy use is investing in heat pump technology.

Heat Pump Heating & Cooling

Heating and cooling with a heat pump is optimal for our local climate. New systems are over 20% more efficient than older models, and units equipped with inverter technology can cut costs in half.

Heat Pump Water Heaters

Heating water is the second-largest single energy user for most homes. Heat pump water heaters use less than 40% of the energy of standard units.

Heat Pump Clothes Dryers

Heat pump clothes dryers use 50% less energy than conventional clothes dryers. They also extend fabric life and eliminate the need for a dryer vent.

Replacing your home's three most expensive appliances with new ones equipped with heat pump technology gives you all the comfort and convenience you expect while saving energy.

Ditch the paper.

E-Billing is now Available!



To enroll, log into your Colquitt EMC Account. Under the "My Account" menu tab, select "Bill Notification" and under "Bill Method", select "E-Bill" to enroll.

Recipes OF THE MONTH



Watermelon Sorbet

INGREDIENTS

Yields: About 4 Cups

1 cup sugar
1/2 cup water
1/4 cup lemon juice
3 cups watermelon

DIRECTIONS

Cook the sugar, water and lemon juice together, stirring occasionally until the sugar is dissolved. Remove from heat and chill. Cut up the watermelon and remove all seeds. Puree in a blender or food processor. Stir into chilled syrup. Freeze in an ice-cream maker according to the manufacturer's instructions. Pack into an airtight container and store in the freezer.



Watermelon Greek Salad

INGREDIENTS

Serves: 6

3/4 cup red onion, thinly sliced
1 tablespoon fresh lime juice
6 cups seedless watermelon, cubed
3/4 cup feta cheese, cubed (or crumbled)
1/2 cup black olives, pitted and halved
(or use sliced ripe olives)
2 tablespoons extra virgin olive oil
balsamic vinegar, to taste
fresh parsley, chopped, to garnish

DIRECTIONS

In a small bowl, cover the onion slices with the lime juice. The acid in the lime juice will help to mellow the onion a bit. In a large salad bowl, combine the watermelon, feta, olives, and onions (without the lime juice, but save the juice for the vinaigrette) Set aside. Wisk together the reserved lime juice, olive oil and as much balsamic vinegar to suit your taste and preferences. Keep in mind there is quite a bit of flavor in the salad from the feta and olives so just 1 or 2 tbsps usually does the trick. Pour vinaigrette over melon mixture and toss. Garnish with freshly chopped parsley.

(Cut Here)