



January 2012 Retail Rate Increase

On January 1, 2012, Colquitt EMC will implement our first retail rate adjustment since 1990. We value you as a member and place a strong emphasis on providing you with exceptional service. To maintain the quality and reliability of the services we provide and to protect the financial stability of our organization, it is necessary for us to adjust our retail rate structure.

While virtually all aspects of today's cost of living continue to rise, we pride ourselves on avoiding routine retail rate adjustments. Colquitt EMC and its members have enjoyed one of the longest periods of rate stability in recent history. We believe that reliable electric service at a reasonable price is something that you can count on and that we deliver on a daily basis.

We want to reassure you that Colquitt EMC will remain proactive in planning for your future energy needs. We work hard to anticipate any potential issues that could escalate the cost of energy. We are committed to providing you with reliable,

affordable and environmentally responsible electric service. If you have any questions or concerns regarding this retail rate adjustment, we encourage you to call your local office. We will do our best to answer your questions and we look forward to working with you on ways that you may be able to reduce your monthly bill.

We're here to help and deliver the reliable power you've come to know and expect.





Colquitt EMC Awards Agriculture CONNECT Grants

Colquitt Electric Membership Corporation donated \$8,000 to each public school system within the seven-county service area. Berrien, Brooks, Colquitt, Cook, Lowndes, Tift, Worth, and Valdosta City Schools each received the grant to use toward agriculture curriculum in the school system.



Colquitt EMC developed the CONNECT Grants program to support local schools in an effort to enhance the learning environment and improve academics for students. Funding for CONNECT grants is made possible through Georgia legislation which allows unclaimed capital credits to be used for education in the communities served by EMC's.



DID YOU KNOW?

Colquitt EMC serves 63,129 meters in seven counties.

DID YOU KNOW?

Colquitt EMC has 24 hour on-call/emergency workers in every county we serve.



Did You KNOW?



DID YOU KNOW?

Colquitt EMC owns 8,395 miles of power line.

DID YOU KNOW?

Colquitt EMC has not had a retail rate increase since 1990.

DID YOU KNOW?

Colquitt EMC has returned \$26,518,675 in capital credits to members since 1990.

DID YOU KNOW?

Colquitt EMC is the 10th largest EMC in Georgia in electricity sales.

DID YOU KNOW?

Colquitt EMC has the 4th lowest retail rate in Georgia.

DID YOU KNOW?

Colquitt EMC's service area is 2,615 square miles.

DID YOU KNOW?

Colquitt EMC has donated \$1,077,000 in unclaimed capital credits to our communities since 2006.

DID YOU KNOW?

Colquitt EMC is the 10th largest EMC in Georgia in number of meters.



Local. Dependable. Serving **YOU.**



Our offices will be closed on the following dates for the holidays:

FRIDAY, DECEMBER 23rd & MONDAY, DECEMBER 26th
and
MONDAY, JANUARY 2nd

Please Burn With Care....

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.





Recipes of the Month

Holiday Cheesecake Bars

2 cups flour
⅔ cup brown sugar
⅔ cup butter
1 cup chopped walnuts



FILLING

2 (8 ounce) packages light cream cheese, softened
½ cup sugar
2 eggs
¼ cup milk
2 tablespoons lemon juice
1 teaspoon vanilla
sliced red maraschino cherries (optional)
sliced green maraschino cherries (optional)

Preheat oven to 350 degrees F. In a bowl, combine flour and brown sugar. Cut in butter until mixture resembles coarse crumbs. Stir in walnuts. Reserve 1 cup. Press remaining crumbs into ungreased 9x13 inch pan. Bake for 12 minutes. For filling, beat cream cheese and sugar until light and fluffy. Add eggs, one at a time, beat well after each addition. Beat in milk, lemon juice and vanilla, pour over crust. Sprinkle with reserved crumbs. Bake 25 - 30 minutes longer or until edges are lightly browned and filling is almost set. Cool in pan on a wire rack. Cut into squares. Garnish with cherries if desired. Store in the refrigerator.

Yield: 18 servings

Per Serving: 282.5 Calories, 17.7g Fat, 162.0mg Sodium, 61.2mg Cholesterol, 26.1g Carbohydrate.

Holiday Beans With Cranberries

1 lb frozen cut green beans
1 teaspoon grated orange rind
½ cup dried or fresh cranberries
2 tablespoons honey
¼ cup bacon bits



Add orange peel to beans and cook until beans are tender crisp. Stir in cranberries and honey. Top with bacon bits. Heat through (if using fresh cranberries, wait until they start to pop).

Yield: 4 servings

Per Serving: 110.1 Calories, 2.4g Fat, 122.4mg Sodium, 5.6mg Cholesterol, 18.9g Carbohydrate.