

# News Line

Volume 41, Number 6

June 2011

# Community

CONNECTIONS



School Presentations



Relay for Life



South Georgia Classic Golf Tournament



Making a Difference in the Communities We Serve



## Please Note Fee Changes

**Beginning September 1, 2011, the following fee changes will be effective:**

- The cut meter seal fee will increase from **\$10** to **\$25**.
- A fee of **\$100** will be assessed for any meter tampering.

*If you have any questions,  
please contact us at (229) 985-3620.*

## Sunbelt Ag Expo Field Day

Research, innovation, and education—what a visitor will find at the Sunbelt Ag Expo Field Day. Held at the Sunbelt Ag Expo site at Spence Field in Moultrie, Field Day is an annual preview before the big show in October.

Many experts in the agriculture industry will be on site with demonstrations that range from the latest equipment to research studies. Visitors will have the opportunity to learn about the latest technologies and crop varieties available in the industry. Field Day will also include a complimentary lunch and prize giveaways.

The Sunbelt Ag Expo is located four miles southeast of US Hwy 319 on GA Hwy 133. Register before 8:15 AM for a chance to win a \$100 early-bird cash prize. Trams will begin departing at 8:30 AM and a complimentary lunch is served at 12:15 PM.

If you are a farmer or in the agriculture industry, do not miss this opportunity on **July 7, 2011!** For more information, please call (229) 985-1968 or visit [www.sunbeltexpo.com](http://www.sunbeltexpo.com).

\*The 34th Annual Sunbelt Ag Expo will be held October 18-20, 2011.



# Summertime Energy-Saving Tips

Cutting back unnecessary energy use is an easy way to reduce energy consumption while saving money. Here are some suggestions you can do at home, at little or no cost to you.

## NO-COST ENERGY SOLUTIONS

### **Turn up your thermostat:**

- Set your thermostat to 78 degrees.
- Use ceiling or room fans. This allows you to set the thermostat higher because the air movement will cool the room.

(Always take into account health considerations and be sure to drink plenty of fluids in warm weather.)

### **Use your appliances wisely:**

- Do your laundry efficiently by using the warm or cold water setting for washing your clothes. Always use cold water to rinse clothes.
- Use a microwave instead of a stove when you can. It uses two-thirds less energy than your stove.
- When you need to use the dryer, run full loads, use the moisture-sensing setting, and clean the clothes dryer lint trap after each use.
- Line dry clothes whenever you can.
- Conserve energy by running your dishwasher only when it is fully loaded, and turn off the dry cycle and air dry dishes instead.

### **Eliminate wasted energy:**

- Turn off appliances, lights and equipment when not in use.
- Unplug electronic devices and chargers when they are not in use. Most newer electronics use electricity even when switched "off." Turn computers and printers off at the power strip.
- Unplug or recycle that spare refrigerator in the garage if you don't really need it.

## INEXPENSIVE ENERGY SOLUTIONS

Make a quick trip to your local hardware store to purchase inexpensive energy-saving tools and equipment.

### **Replace air conditioner filters:**

- Replace filters monthly for maximum benefit. Dirty filters restrict airflow and can cause the system to run longer, increasing energy use.

### **Plug your home's leaks:**

- Weather-strip, seal, and caulk leaky doors and windows and install foam gaskets behind outlet covers.

### **Choose ENERGY STAR® products**

- Buy ENERGY STAR® certified products such as compact fluorescent bulbs and programmable thermostat.



## Submit Your Recipes

*Colquitt EMC is collecting recipes for an upcoming publication. Please drop off your favorite recipes at your local office or send them to:*

**Colquitt EMC  
Attn: Jessica Spangler  
P.O. Box 3608  
Moultrie, GA 31776**



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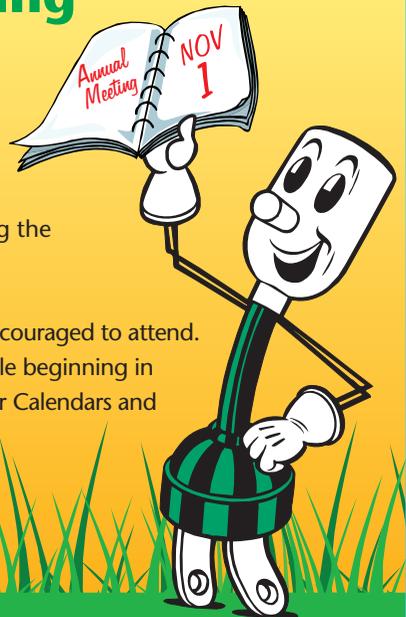




## Colquitt EMC's 75th Annual Meeting

Colquitt EMC's 75th Annual Meeting of Members will be held **November 1, 2011**. Lunch, games, entertainment, and an annual update from the General Manager are among the planned events for the day.

All Colquitt EMC members are encouraged to attend. Registration forms will be available beginning in the August Newsletter. Mark Your Calendars and don't miss it!



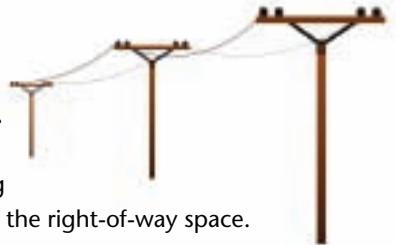
## Be Aware of Power Lines

### Know the location of power lines and stay 10 feet away.

The Georgia High Voltage Safety Act requires that you do not infringe on the 10-foot space. Map out ways to avoid power lines when moving equipment. Also, avoid building fencing under or storing equipment in the right-of-way space.

### Don't become a victim.

Any contact with these lines creates a path to the ground for electricity and carries the potential for a serious, or fatal, accident. If someone is in contact with the electrical source and you touch them, you could be seriously injured or killed. Always stay back a minimum distance of 30 feet and call your local emergency services for help immediately.



**Our offices will be closed  
Monday, July 4th in observance  
of Independence Day.**

*We wish you a safe and happy holiday!*



## Recipes of the Month



### Pulled Pork (Crock Pot)

- 4 lbs pork roast (shoulder or butt)
- 2 large onions
- 1 cup ginger ale
- 1 (18 ounce) bottle favorite barbecue sauce
- barbecue sauce, for serving (optional)

Slice one onion and place in crock pot. Put in the roast and cover with the other onion, sliced. Pour over the ginger ale. Cover and cook on LOW for about 12 hours. Remove the meat, strain and save the onions, discard all liquid. With two forks, shred the meat, discarding any remaining fat, bones or skin. Most of the fat will have melted away. Return the shredded meat and the onions to the crock pot, stir in the barbecue sauce. Continue to cook for another 4 to 6 hours on LOW. Serve with hamburger buns or rolls and additional barbecue sauce. Any leftovers freeze very well. *Yield: 10 Servings.*

**KIDS CAN HELP!**



### Easy Kool-Aid Frozen Sherbet (Kid Pleaser)

- 1 cup sugar (or more for a sweeter taste)
- 1 (1/4 ounce) envelope unsweetened Kool-Aid powdered drink mix (do not use sugar-free)
- 3 cups milk (use low-fat milk or for more creamy taste use 18% table cream)

In a bowl stir together sugar, Kool-aid powder and the milk until the sugar is completely dissolved. Pour into an 8x8-inch (or larger) pan; cover with heavy plastic wrap and freeze for about 1 hour or until thickened. Transfer to a mixing bowl and beat until smooth. Return to freezer container; cover and freeze until firm. Remove from freezer about 15 minutes before using. *Yield: 6 Servings.*