



# NewsLine

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Don't Miss Out! \$\$\$ For College!

**Colquitt EMC**  
is offering scholarships!

Applications will be available at  
[www.colquittemc.com](http://www.colquittemc.com) on April 1<sup>st</sup>.

DEADLINE IS JUNE 15



## Part 2

# ENERGY SAVINGS CHECKLIST

*A checklist can help you zero in on energy savings*

Last month our checklist focused on heating and cooling equipment, which is typically the largest power user in a home. This month our checklist will address the structural components of your home commonly referred to as the building envelope. Problems in the building envelope can waste as much energy as heating and cooling equipment malfunctions.

Improving insufficient insulation and fixing air leaks in a home's structure and its heating and cooling air ducts can return big energy savings.

Use this checklist to make sure your home is using power as efficiently and economically as possible.

## INSULATION, AIR DUCTS AND AIR LEAKS

- Check ceiling insulation thickness and add additional insulation if less than 6 inches thick.
- Insulate crawlspace floors.
- Service heating system annually.
- Insulate and weather-strip interior attic access covers and pull down ladders.
- Change the return air filter monthly.
- Have your heating and cooling contractor inspect and pressure test your air duct and repair any leaks or damaged insulation.
- Unblock and fully open supply air vents.
- As much as possible keep interior doors open to provide good air circulation.
- Maintain open space around return air filter openings. Seal cracks and gaps around plumbing, wiring, windows and doors with caulking and weather-stripping.

## Unclaimed Capital Credits

In compliance with O.C.G.A. Section 44-12-236 of "The Disposition of Unclaimed Property Act" of Georgia, Colquitt EMC is attempting to locate former members and heirs whose capital credit checks were issued December 1, 2011 for electrical service received in 1990, but which have been returned by the U.S. Post Office as "undeliverable" or have been otherwise unclaimed.



A current database of these members, with their last known address, is available at our offices. The last possible date to claim these funds is June 30, 2017. All funds not claimed by this date will be donated for charitable uses, as permitted by O.C.G.A. section 44-12-236 of "The Disposition of Unclaimed Capital Property Act" of Georgia.





## Know what's BELOW, CALL before you dig.

*Planning a home improvement job? Planting a tree? Installing a fence or deck? WAIT! Here's what you need to know first:*

Whether you are planning to do it yourself or hire a professional, smart digging means calling **811** before each job. Homeowners often make risky assumptions about whether or not they should get their utility lines marked, but every digging job requires a call – even a small project like planting trees and shrubs.

The depth of utility lines varies and there may be multiple utility lines in a common area. Digging without calling can disrupt service to an entire neighborhood, harm you and those around you and potentially result in fines and repair costs. Calling 811 before every digging job gets your underground utility lines marked for free and helps prevent undesired consequences. For more information visit [www.call811.com](http://www.call811.com).

**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.**

# ENERGIZING EDUCATION!



**BRIGHT  
IDEAS**



Colquitt Electric  
Membership Corporation



MATH • HISTORY • LANGUAGE ARTS  
THE ARTS • SCIENCE • SOCIAL STUDIES

**Teachers! Earn up to \$1,000 for  
your classroom!**

**Applications available April 1**

Bright Ideas, sponsored by Colquitt EMC, awards grants to teachers for innovative classroom-based education projects. Through Bright Ideas, teachers can illuminate students' love of learning. Teachers of all disciplines in grades K-12 are eligible to apply. **Deadline to apply is June 1.**

For more information, visit [www.colquittemc.com](http://www.colquittemc.com)

# Recipes of the Month



## Shamrock Shake

### INGREDIENTS

Servings: 2

2 cups vanilla ice cream or 2 cups soy ice cream  
1 1/4 cups 2% low-fat milk or 1 1/4 cups soymilk  
1/4 teaspoon mint extract  
8 drops green food coloring

### DIRECTIONS

Combine all ingredients in a blender and blend on high speed until smooth. Stop blender to stir with a spoon if necessary to help blend ice cream. Pour into 12-ounce cups and serve each with a straw.  
Happy St Patrick's Day!



## Mini Shepherd's Pie

### INGREDIENTS

Servings: 12 mini pies

Cooking spray  
1 (12 ounce) can refrigerated biscuits  
2 tablespoons olive oil  
1 lb ground beef (chuck or ground turkey or chicken or veggie crumbles)  
1/2 onion, minced  
1 1/2 teaspoons salt  
1 teaspoon cracked black pepper  
1/2-1 tablespoon minced garlic  
2 tablespoons all-purpose flour  
1/2 cup beef stock (or chicken or turkey or vegetable)  
1 cup frozen mixed vegetables  
2 tablespoons chopped fresh flat-leaf parsley  
1 tablespoon chopped fresh rosemary leaf  
1 1/2 cups mashed potatoes (leftover or storebought)  
1 tablespoon granulated garlic powder  
2 tablespoons granulated onion powder  
2 cups shredded cheddar cheese

### DIRECTIONS

Preheat oven to 425 degrees F. Spray a 12-count muffin pan with cooking spray. Mold biscuits to the shape of each muffin cup. Par-bake biscuits for 6 to 8 minutes until light golden. Remove from oven and set aside. You will probably need to smash them down with the back of a spoon. Heat the 2 tbs. oil in a large skillet over medium heat. Add ground beef and brown. Stir in the onions, salt, pepper and garlic and allow to cook together for a couple of minutes. Mix flour into the meat mixture and stir until a paste consistency is reached. Add beef stock to pan and stir in vegetables and herbs, the last few minutes, until combined. Reheat mashed potatoes in a microwave for 5 to 6 minutes. Stir in granulated garlic and onion powder. Spoon equal amounts (approximately 2 tablespoons) of warm potatoes on the bottoms of each par-baked biscuit. Then top with equal amounts of beef mixture (approximately 2 tablespoons). Finally top with equal amounts of Cheddar cheese. Return to oven and bake for 12 to 15 minutes until cheese is melted and browned. Remove from oven and allow to cool slightly before popping individual pies out with a knife. Enjoy!

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