



NEWS LINE

VOLUME 39, NUMBER 10

MOULTRIE, GEORGIA

OCTOBER 2009



**BRIGHT
IDEAS**

Colquitt EMC Helps Teachers Enlighten Students

During September, Colquitt Electric Membership Corporation awarded Bright Ideas grants to teachers within the counties served by the cooperative. The winning teachers were surprised in their classrooms with a big check and goody bags courtesy of the “Bright Ideas Prize Team” – representatives from Colquitt EMC.



Earlier this year the cooperative invited teachers to submit grant proposals up to \$1,000 each for creative lesson plans. The grant monies awarded are allocated from unclaimed capital credits.

This competitive grant process was open to any certified teacher K-12 in public and private schools within the following counties served by Colquitt EMC: Berrien, Brooks, Colquitt, Cook, Lowndes, and Tift. A panel of retired teachers served as judges and reviewed the applications and the top scoring ideas were funded.

The idea is to provide funding for those teachers who develop innovative class projects for their students but lack the funds to implement them. The grants give teachers the power to put their creative teaching ideas into action.

Congratulations to the winners!!



**BRIGHT
IDEAS**

Grant Winners

Lynne Cook, Tift County High School, *FFA Legacy Farms*. This ongoing project will benefit students of Tift County in Agriculture Education and Animal Science. The Legacy Farms have established a goat herd for the purposes of educational opportunities as well as to allow students to have an opportunity to show animals. Otherwise, some students would not be afforded this experience. Agriculture Education classes have field trips for laboratories such as tagging, administering medication, feed rationing, castrating, selecting livestock, etc. The grant requests monies for feed, feed additives, and supplements to continue this project.

Miriam Flail, S.L. Mason Elementary School, *Animals and Plants*. Fifth Grade students will explore real life experiences through hands-on activities studying Invertebrates and Vertebrates. Students will dissect a fish and see examples of a squid and starfish. They will also visit the Georgia Aquarium so that they can see different species of invertebrates and

vertebrates that live in our oceans around the world. Flail will also engage students in building a garden to study vegetables and flowers. This garden will allow students to use their mathematical knowledge to study growth periods.

Christy Trimble, Hahira Elementary School, *Sci-Quest – A Hands on Journey through Science*. The Sci-Quest project will aid students in enhancing science instruction by providing hands on activities which promote exploration, experimentation, and observation. Students will participate in erupting volcanoes, examining cells under microscopes, creating electric and magnetic forces, and dissecting objects.

Kristi Robinson, Tift County High School, *Probing Science*. Mrs. Robinson will use this grant money to educate students through the use of probeware. Probeware will be utilized for data collection, analysis, and reporting during laboratory and field experiences. Robinson states that this technology is the same as used by professional scientists.

Monica Tugwell, Norman Park School, *Commercial Writing*. Norman Park 5th grade students will research various products and watch commercials to decide which product they are most persuaded to use and why. Students will then develop an original product, create a slogan, and write and produce a commercial. Commercials will be performed for the 4th graders who vote on the product they are most persuaded to buy. Students will be made aware of the power of persuasion and become aware of the tricks that companies use to lure them into purchasing certain products. They will learn how to make more educated decisions as consumers.

Corine Walker, Stringfellow Elementary School, *The World of Insects*. This project will allow 1st grade students to study about insects and their significant impact on the environment. Students will study a particular insect and create a project using graphic organizers such as webs, charts, and diagrams. These students will also present an electronic presentation using elements from writing skills, reading, analyzing, social studies, speaking, listening, and science.

Annual Meeting Set for November 3rd

CELEBRATING 73 YEARS



Three For One Ministries
"Praising GOD Southern Style"



Mark your calendar as a reminder – November 3 at Spence Field in Moultrie.

Come early (11:00 a.m. – 1:00 p.m.) and join us for lunch. Please complete the reservation form below and return it with your bill or drop it by any office. The deadline for making lunch reservations is October 20.

Plan to have a great time while learning more about your electric cooperative.

**HAVE YOU RETURNED YOUR LUNCH RESERVATION YET?
 IF NOT, PLEASE RETURN THE FORM BELOW.**

If you are planning to attend the Annual Meeting, remember to bring the registration information that will be mailed to each member with the Annual Meeting notice/ballot. By bringing this form with you, you should be able to move through the registration line without delay.

- DOOR PRIZES ★ ENTERTAINMENT ★ COMPLIMENTARY LUNCH**
HEALTH FAIR ★ OSCAR THE ROBOT ★ ELECTION RESULTS ★ BUSINESS SESSION
EXHIBITS & ENERGY RELATED DISPLAYS ★ PRIZE DRAWING

LUNCH RESERVATION FORM FOR COLQUITT EMC'S ANNUAL MEETING TUESDAY, NOVEMBER 3, 2009

Lunch from 11:00 A.M. - 1:00 P.M.
 Registration - 11:00 A.M.
 Business Meeting: 1:30 P.M.
 Expo Site, Spence Field in Moultrie

Although your meal is tasty enough for leftovers, we ask that you enjoy your lunch on the premises.

Limit
5
 meals
 per member

Name _____

Address _____

Account # _____

Member's Signature _____

Including myself, you may plan on _____ person(s) for lunch.

Deadline for reservations is October 20, 2009



Touching *Lives.*

Colquitt EMC is part of the network of member-owned cooperative businesses which touch the lives of virtually all Americans every day.

Cooperatives provide almost every product and service imaginable, from the coffee you drink in the morning to the news you watch at night.

And we do it with a difference.

Colquitt EMC is a company that cares about the people it serves. That service goes a long way beyond keeping the lights on. It is neighbors helping neighbors. That's what it's all about – that's the electric co-op tradition. Colquitt EMC is proud to be your locally owned and operated electric cooperative since 1936.



**Our offices will be closed on
Thursday, November 26 and
Friday, November 27.**

*We wish you a
happy and safe
Thanksgiving
holiday.*

RECIPES OF THE MONTH

Crustless Pumpkin Pie (Low-Calorie)

1 (15 ounce) can pumpkin
1 (12 ounce) can evaporated skim milk
3/4 cup egg substitute
1/2 teaspoon salt
1-2 tablespoon pumpkin pie spice
1 teaspoon vanilla
2/3 cup splenda sugar substitute

Combine all ingredients and beat until smooth. Pour into 9-inch pie pan sprayed with cooking spray. Bake at 400 degrees F for 15 minutes; reduce temperature to 325 degrees F and bake for 45 minutes more. Pie is done when knife inserted into center comes out clean. **Yield: 8 Servings**

Per Serving: 121 Calories, 1.0g Fat, 236mg Sodium, 1mg Cholesterol, 21.5g Carbohydrate.

Pumpkin Bran Muffins

These pumpkin muffins make a perfect breakfast for Thanksgiving.

1 15 oz. can pumpkin
1 cup bran cereal
1/4 cup butter, melted
1/2 cup (3-1/2 oz.) sugar
2 Tbsp. (1 oz.) brown sugar, packed
2 large eggs
3/4 cup buttermilk
1-1/4 cups (5 3/8 oz.) unbleached all-purpose flour
1/2 tsp. salt
1/2 tsp. ginger
1/4 tsp. cinnamon
1/2 tsp. allspice
1-1/2 tsp. baking soda
1 tsp. baking powder
1 cup (6 oz.) raisins
Demarara or coarse sugar for sprinkling

In a large mixing bowl, combine pumpkin, bran cereal, butter, and sugars. Stir in the eggs and buttermilk. In a separate bowl, whisk together the flour, salt, spices, baking soda and baking powder. Stir into the pumpkin mixture, then stir in the raisins. Cover the bowl and refrigerate the batter for 4 hours or overnight. Preheat the oven to 375°F. Lightly grease or line the wells of a muffin pan with papers. Scoop the batter into the pan, using a heaping 1/4 cup of batter for each. Sprinkle the tops with sugar if desired, then bake in the preheated oven for 25-28 minutes, until a toothpick inserted in the center of a muffin comes out clean. Remove the muffins from the oven and allow them to cool in the pan for five minutes before taking them out of the pan to finish cooling on a rack. **Yield: 12 muffins**

Per Muffin: 150 Calories, 3g Fat, 348mg Sodium, 41mg Cholesterol, 19g Carbohydrate.

