

NEWS LINE

VOLUME 39, NUMBER 7

MOULTRIE, GEORGIA

JULY 2009

The Nominating Committee of Colquitt Electric Membership Corporation met Tuesday, June 9, 2009, and nominated the following individuals whose names will be placed on the ballot and voted on by the Colquitt EMC membership prior to the November 3, 2009, Annual Meeting:

Note: The Colquitt EMC Bylaws allow for **district director elections. This means that the only members who will be voting this year are those who have memberships in the districts (counties) of the directors who are up for election.*

*In addition to nominations made by the Nominating Committee, any 50 or more members may make nominations by petition. The deadline to receive nominations by petition is August 7, 2009. Members vote for directors via mail with the election results presented at the Annual Meeting.**

District 1 (Colquitt County)

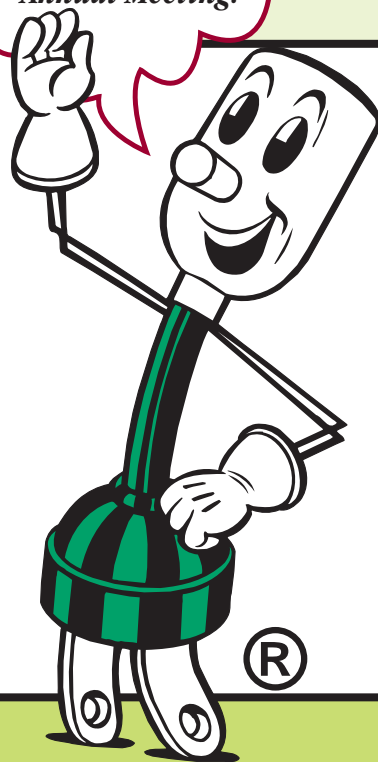
**Bobby Griner
Henry R. Crumley Jr.**

District 5 (Lowndes County)

**Bobby Exum
Jeremy Davis**

District 7 (Worth/Tift Counties)

**Gary Branch
Grady Thompson Jr.**



The 2009 Annual Meeting of Members convenes on Tuesday, November 3 at Spence Field in Moultrie.

PICTURES & BIOGRAPHIES ON PAGE 2...

DISTRICT 1: COLQUITT COUNTY



Bobby Griner

Served on Colquitt EMC's Board of Directors since 1976. Griner is currently serving as president. He has previously served as president, vice-president and secretary-treasurer. Griner serves as Member Representative on the Oglethorpe Power Corp./Georgia Transmission Corp./Georgia System Operations Corp. Advisory Board. Griner has completed all required courses to earn the NRECA Credentialed Cooperative Director Certificate. He recently retired from farming. Griner is a member of Funston Baptist Church where he serves as a deacon.



Henry R. Crumley Jr.

Retired in 2002 after serving 37 years as Clerk of US Courts. Also, Crumley was a Colonel with the Georgia National Guard, serving 28 years. He currently resides on a farm in Colquitt County with a small cattle operation. Crumley received a Bachelor of Science in Business from Georgia Southern University. He has previously served on the Board of Amelia Island Plantation Association. Crumley serves on the board of Sandcastle Condo Association. He is a member of the State Layman Board for the Church of God and is a member of the Gideons International. Crumley is a member of Tift Avenue Church of God.

DISTRICT 5: LOWNDES COUNTY

Bobby Exum

Served on Colquitt EMC's Board of Directors since 2006. He is currently serving as secretary-treasurer. Exum has completed all required courses to earn the NRECA Credentialed Cooperative Director Certificate. He manages and operates his own farm in Lowndes County. He is a member of the Lowndes County Farm Service Agency Committee. Exum is a member of Lowndes County Farm Bureau. He is a member of the Georgia Cattleman's Association and Lowndes County Cattleman's Association. He attends Primitive Baptist Churches.



Jeremy Davis

Works with Wells Fargo as a Certified Financial Planner. He also owns and operates Fairacre Farms, Inc. He has served as president of the Southeast Ag Coalition. Davis is president-elect of the Azalea City Kiwanis Club. He is a former president of the Lowndes County Young Farmers. Davis is also president-elect of Lowndes Education Improvement Foundation (LEIF). Davis is a member of Northside Baptist Church where he is a Sunday School teacher and former choir member.



DISTRICT 7: WORTH/TIFT COUNTIES



Gary Branch

Works with Ty Ty Peanut Company. He received an associate degree from ABAC and Bachelor of Science in Agronomy from the University of Georgia. Branch is a founder and board member of Tifton Quality Peanut. He is a member of Ty Ty Baptist Church.



Grady Thompson Jr.

Owner/operator of Bishop Well and Pump Service. He is also engaged in farming. Thompson serves as chairman of the Tift County Board of Commissioners. He is a member of the Suwanee-Satilla Regional Water Planning Council and the Georgia Environmental Facilities Board. He is a Rotary Club Member. Thompson is a member of First Baptist Church of Tifton.



Colquitt Electric
Membership Corporation

Your Power Partner!

Statement of Nondiscrimination

Colquitt Electric Membership Corporation is the recipient of Federal financial assistance from the Rural Utilities Service, an agency of the U.S. Department of Agriculture, and is subject to the provisions of Title VI of the Civil Rights Act of 1964, as amended, Section 504 of the Rehabilitation Act of 1973, as amended, the Age Discrimination Act of 1975, as amended, and the rules and regulations of the U.S. Department of Agriculture which provide that no person in the United States on the basis of race, color, national origin, age, gender, or disability shall be excluded from participation in, admission or access to, denied the benefits of, or otherwise be subjected to discrimination under any of this organization's programs or activities.

The person responsible for coordinating this organization's nondiscrimination compliance efforts is Doug Loftis, Manager of Human Resources & Administrative Services. Any individual, or specific class of individuals, who feels that this organization has subjected them to discrimination may obtain further information about the statutes and regulations listed above from and/or file a written complaint with this organization; or the Secretary, U.S. Department of Agriculture, Washington, D.C. 20250; or the Administrator, Rural Utilities Service, Washington, D.C. 20250. Complaints must be filed within 180 days after the alleged discrimination. Confidentiality will be maintained to the extent possible. ■



Stay **alert.**
Stay **away.**
Stay **alive.**

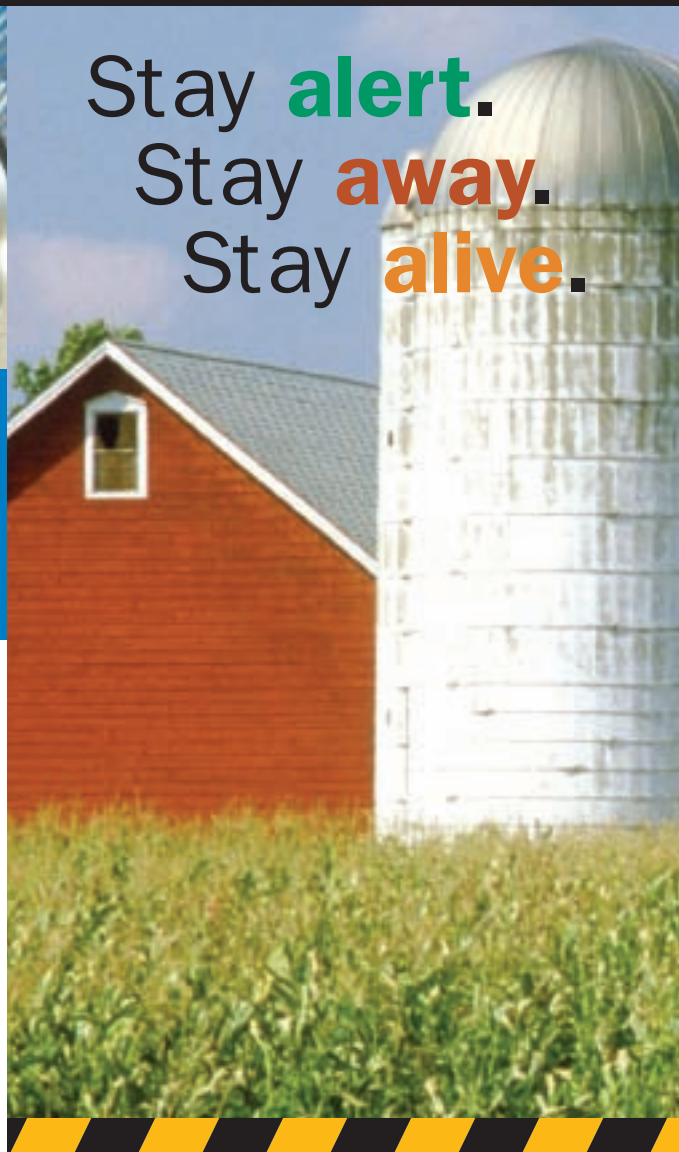
Easy Summer Cooling Tips

If your home is too hot in the summer, there are many ways you can help keep heat out of your house. Planting trees, for instance, is one of the best ways to diffuse the hot summer sun before it enters your home. But a surprising amount of heat comes from inside your home.

The biggest sources of internal heat gain are lights and appliances. Reducing their use will save electricity and keep your home cooler. In humid climates, moisture that is released by cooking, bathing, and other activities will also make it harder for air conditioners to cool your home. A drier home feels more comfortable.

Here are some easy ways to keep cool in the summer:

- Replace standard incandescent light bulbs with compact fluorescent light bulbs. The electricity used by standard bulbs produces 10 percent light and 90 percent heat. Also, compact fluorescent lights are cheaper to operate.
- Schedule heat-producing chores like baking or doing the laundry after the hottest part of the day.
- Install an insulating jacket on your water heater.
- Use kitchen and bathroom fans to remove heat and moisture during and after cooking and bathing.
- When replacing appliances, buy those with the Energy Star® label. These appliances conserve energy and release less unwanted heat.
- Use a ceiling fan in occupied rooms to create a cooling breeze.



Take inventory now of your practices—pruning, harvesting, trucking, unloading feed, etc. Are any of your work activities conducted within 10 feet of a high voltage line? If so, call the Utilities Protection Center at 1-800-282-7411. Protect your family, employees; protect your interests by adhering to the Georgia High Voltage Safety Act.

For more information visit
www.gaupc.com/laws_ga_overhead.asp

Stay 10 Feet Away, Work Another Day.
When in doubt, always call 811.



Coney Island Hot Dogs

8 hotdogs
1/3 cup sweet pickle relish
2 tablespoons sweet pickle liquid
1 tablespoons melted margarine
1 teaspoon prepared mustard
1/8 teaspoon pepper
1/8 teaspoon onion salt
1/8 teaspoon garlic salt
8 hotdog buns

Cut slits into hotdogs lengthwise almost all the way through. Fill with pickle relish; fasten with wooden picks.

Combine remaining ingredients, except buns, and mix well. Brush hotdogs with pickle mixture. Broil or cook on outdoor grill 5 to 7 minutes, brushing frequently with mixture.

Varsity Style Chili Dogs

2 garlic cloves, minced
1/2 cup onion, chopped fine
2 tablespoons vegetable oil
1 lb lean ground beef
1 teaspoon salt
1/2 teaspoon ground black pepper
1 tablespoon yellow mustard
1 tablespoon vinegar
1 teaspoon Worcestershire sauce
1/2 teaspoon Tabasco, or to taste
1/4 cup ketchup
1/2 to 1 cup tomato juice

In a large heavy skillet cook garlic and onion in oil over moderate heat, stirring, until onion is softened.

Add beef and cook, stirring and breaking up any lumps with a fork, until cooked through. Drain off any excess fat if desired.

Add remaining ingredients, adding just enough juice to create a very loose but not soupy mixture.

Simmer sauce, stirring occasionally, 10 minutes.