

Plugged in to Altamaha EMC

DECEMBER 2019

The Official Newsletter of Altamaha Electric Membership Corporation

Serving: Toombs, Montgomery, Emanuel, Treutlen, Laurens, Johnson and Tattnall



83rd Annual Meeting Highlights

A crowd of over 1,100 people gathered at Southeastern Technical College in Vidalia on November 6th for Altamaha EMC's annual meeting of the members. A total of 886 members registered for the meeting.

Romanous Dotson, Altamaha EMC General Manager/CEO, addressed the membership and discussed improvements made during the past year to improve service and reliability to our members. Bryan Isgett of McNair, McLemore, Middlebrooks and Co. reviewed the cooperative's financial reports showing the sound financial position of Altamaha EMC.

Directors Drexel Braddy, Randall Morris and Myron (Mike) Sweat were each re-elected by acclamation to a three-year term on the board.

Dennis "Moose" Usher and Mitchell Harris were recognized for their years of service to Altamaha EMC. Usher and Harris are retiring this year.

The Burn Foundation of America was the charitable cause for this year's annual meeting. The Burn Foundation provides assistance to families of burn patients being treated at the Joseph M. Still Burn Center at Doctors Hospital in Augusta, Georgia. *(Continued on Back Page)*



Thank you to Lasseter Tractors of Lyons for allowing us to use the John Deere tractors to pull the shuttles.



Members supported The Burn Foundation of America by purchasing raffle tickets for a \$100 gift card.



Mitchell Harris (right) is retiring after 21 years of service to Altamaha EMC. He is congratulated by Bob Youmans, Altamaha EMC Board of Directors President.



Dennis "Moose" Usher (left) is retiring this year after 35 years of service to Altamaha EMC. He is congratulated by Romanous Dotson, Altamaha EMC General Manager/CEO.

Don't let **energy efficiency** take a holiday

No matter what or how you celebrate, energy use tends to increase during the holiday season. With more guests in your home and activities taking place, your electric meter spins a little faster than usual, costing you more money. Start the new year off right. Celebrate the holidays *efficiently* so you don't have to worry about a high electric bill.

Decorating

- If you decorate with strings of lights, consider LED (light-emitting diode) options. They use over 80 percent less energy than traditional strings of lights and have a longer life. Make sure to purchase high-quality strings from reputable sources. Safety and the lifetime can be compromised in less expensive LED strands.



- Solar-powered lighting options are also worth considering for decorations. Instead of having a plug handy, make sure you have a proper location for the solar panel that powers them.
- Place strands of electric lights on timers so they automatically turn on in the evening after the sun sets, and turn off around bedtime. You won't have to think about plugging and unplugging them, or spend money powering them when unnecessary.
- Decorate with less lighting. Consider a natural, vintage feel for your decorations. Use items like pinecones, greenery, candy canes, popcorn strings and gingerbread. The whole family can get involved in decorating the home with these safe and festive items.



Cooking

- Cook with your microwave, toaster oven or slow cooker whenever possible. Small appliances cook quickly and more efficiently than your oven.
- When you do use the oven, cook more than one item at a time. Have a ham, sweet potato casserole and rolls that all need to cook in the oven? Make some adjustments to cooking temperatures and times, and put all your dishes in at once to take full advantage of the heat that's being produced.
- Don't peek! It's tempting to open the oven door to check on holiday treats. Use the oven light instead, and keep the door closed. This will retain the heat where it belongs—inside the oven.
- Glass and ceramic dishes allow you to cook food at a lower temperature than metal baking dishes. If the recipe calls for a metal baking pan, and you substitute glass or ceramic cookware, reduce the temperature by about 25 degrees Fahrenheit.
- Have food defrosted before you cook. Simply planning ahead can cut cooking times and energy use in half. Place any frozen dishes in the refrigerator the night before so they are ready to go in the oven the next morning.

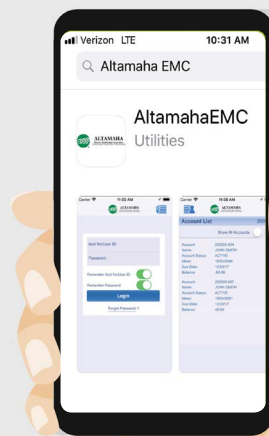
Around the house

Turn down your home's thermostat a few degrees. Extra people bustling around the home and the oven warming food will heat up your home a few more degrees. Take advantage and adjust your thermostat accordingly. You will save some money on your bill, and your guests will still be comfortable.

Altamaha EMC now has a **free mobile app!**

ON-THE-GO ACCESS

- View usage
- Make a payment
- Report Outages
- View account information



Give the Gift of Electricity this Holiday Season

Looking for a good gift for a family member or friend?

**Altamaha EMC has
the answer for you...
a POWER
GIFT CERTIFICATE!**



Sometimes finding the perfect gift is almost impossible. Sizes, tastes, even needs differ with every person. But almost everyone has an electric bill. So, what better gift to give someone you care about than the gift of electricity.

The Altamaha EMC POWER GIFT CERTIFICATE makes it easy for you to provide a credit on a relative or friend's electric account. Just provide us the member's name, address and if possible their account number. We'll handle the rest. You may pay by cash, check or debit/credit card.

Altamaha EMC will provide you a certificate to give to them, or at your request, we will mail the certificate to them. Power gift certificates can also be given anonymously.

Stop by our office or call us today for more details.

Energy Efficiency Tip of the Month

Laundry Tip: Dry towels and heavier cottons separately from lighter clothing. You'll spend less time drying the lighter-weight items.

Source: energy.gov



83rd Annual Meeting Highlights *(Continued from Front)*

This includes lodging at the Chavis House, daily meals, and transportation — all free of charge. In addition, The Burn Foundation assists patients upon their discharge with services related to their return to independent living.



This includes medication, anti-scarring garments, and transportation for follow up medical visits. Members donated money to The Burn Foundation to help patients and their families.

Door prizes were awarded after the meeting adjourned. Members and guests were given a bucket with prizes and treated to refreshments.

GATE Card Exemption

If you are currently receiving a GATE sales-tax exemption, please check the expiration date on your card immediately. If your card expires at the end of 2019, you must renew your certification before December 31, 2019 in order to continue receiving the exemption.

You can apply for, or renew, the tax exemption certification on the Department of Agriculture website

at www.agr.georgia.gov. If you have questions about your certification, please call the Department of Agriculture at 1-855-327-6829.

We must have a copy of your GATE card in order to apply the exemption to your accounts. A copy of your GATE card can be sent to:

Altamaha EMC, ATTN: Sharon Rauton
PO Box 346
Lyons, GA 30436



Reminder: Scholarship Deadline Approaching

January 31, 2020 is the deadline to submit applications for the \$1,000 Walter Harrison Scholarship. For more information, visit our website at www.altamahaemc.com or call Tammye Vaughn at 912-526-2120.

HOLIDAY CLOSING NOTICE

The board of directors, management and employees of Altamaha EMC extend to you and your family our best wishes for a very Merry Christmas and a prosperous and Happy New Year!

In observance of the holiday season, the offices of Altamaha EMC will be closed December 24th, December 25th, and January 1st. The drive-in window at our Lyons office only will remain open for the convenience of our members.

In the event of a power outage or related problems, standby personnel will be on duty. You can report power outages by calling (912) 526-8181 or (800) 822-4563.



Member RECIPES



Pecan Shortbread Cookies

*Courtesy of Chef Holly Chute, as prepared at the
2019 Georgia National Fair*

Ingredients:

- 1 cup salted butter
- 1 cup confectioners' sugar
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 tablespoon milk
- 1/2 cup finely chopped pecans, toasted

Directions:

Heat oven to 350 degrees. With a handheld or stand mixer, beat butter, confectioners' sugar and vanilla until light and fluffy. Add flour and mix until crumbly. Add pecans and milk, mixing just until mixture comes together. Turn dough out onto floured surface and roll into a log. Slice into 1/4-inch slices. Place cookies on baking sheet. Bake about 15 minutes or until golden brown. Let cool completely. Note: Once cookies are baked, you could create sandwich cookies with pecan butter and your favorite jelly.

For recipes from farms and producers across
our state, visit Georgia Grown's website,
www.georgiagrown.com.