



Plugged in to Altamaha EMC



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

84th Annual Meeting Highlights

A crowd of over 800 members gathered at Southeastern Technical College in Vidalia on November 4th for Altamaha EMC’s annual meeting of the members. This year’s meeting looked different than our normal meeting format. Due to COVID-19 guidelines and restrictions, the meeting was conducted in a drive-thru format. The beautiful warm weather helped make the event a huge success. A total of 820 members registered for the meeting and drove the designated route to register for the meeting, cast their vote to approve the minutes of the 2019 meeting and vote for three seats on the board of directors. Each member was given an EMC bucket with prizes.

The annual meeting was broadcast on the radio for members to hear. Romanous Dotson, Altamaha EMC General Manager/CEO, discussed the challenges and accomplishments of 2020. Bryan Isgett of McNair,



EMC employees assist members with registration and the prize buckets.

McLemore, Middlebrooks and Co. reviewed the cooperative’s financial reports showing the sound financial position of Altamaha EMC.

Directors Robert Youmans, Billy Benton and Brandon Braddy were each re-elected to a three-year term on the board.

Debbie Lockley, James Halligan and Fred Clark

retired this year and were recognized for their years of service to Altamaha EMC.

The management, board and employees of Altamaha EMC chose breast cancer awareness and prevention as the cause for this year’s annual meeting. Members donated money and all donations will stay in the local community. The donations were given to the Southeast Georgia Rural Community Network to benefit breast cancer patients and their families.

Members were treated to peanuts and a cold drink as they exited the meeting. Thank you to everyone who helped make this year’s annual meeting a great success.



The American Flag flew over the annual meeting to remind us all of how great it is to be an American.



One of the big jobs at the annual meeting is the assembly of the prize buckets.



Thank you to the Toombs County Sheriff’s office and the Vidalia Police Department for helping direct traffic.



Members drove through the registration area to vote and get their prize bucket.

Four Ways to Save Energy in the Kitchen

The kitchen is undeniably one of the most-loved rooms in our homes. It's where we gather with family and friends for our favorite meals and memories. But like most of us, you probably aren't thinking about saving energy when you're planning that perfect dish. Here are four ways you can save energy in the kitchen with minimal effort.

When possible, cook with smaller appliances. Using smaller kitchen appliances, like slow cookers, toaster ovens and convection ovens is more energy efficient than using your large stove or oven. According to the Department of Energy, a toaster or convection oven uses one-third to one-half as much energy as a full-sized oven.

Unplug appliances that draw phantom energy load. Halloween may be over, but it's possible you have energy vampires in your kitchen – these are the appliances that draw energy even when they're not in use, like coffee makers, microwaves and toaster ovens. The Department of Energy has estimated that one home's energy vampires left plugged in year-round can add up to \$100-\$200 in wasted energy costs. Unplug them when they're not in use, or better yet, use a power strip for convenient control.

Help large appliances work less. There are small ways you can help your larger kitchen appliances run more efficiently. For example, keep range-top burners clean from spills and fallen foods so they'll

reflect heat better. When it's time to put leftovers in the refrigerator, make sure the food is covered and allow it to cool down first. That way, the fridge doesn't have to work harder to cool warm food.

Use your dishwasher efficiently. Only run full loads and avoid using the "rinse hold" function on your machine for just a few dirty dishes; it uses 3-7 gallons of hot water each use. You can also save energy by letting your dishes air dry. If your dishwasher doesn't have an automatic air-dry switch, simply turn it off after the final rinse and prop the door open so the dishes will dry faster.

Bonus tip: The best way to save energy is to not use it. Try a tasty, no-bake dessert recipe. Your sweet tooth (and energy bill!) will thank you.

By slightly adjusting a few of your habits in the kitchen, you'll be well on your way to energy savings. Contact us to learn about additional ways you can save energy and money at home.



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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 numbers. We'll handle the rest. You may pay by cash, check or debit/credit card.

Altamaha EMC will provide you a gift 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

Energy bills can increase during winter for a variety of reasons, like houseguests, more time spent at home, and shorter days and longer nights. Small actions, like turning down your thermostat, replacing old bulbs with LEDs and washing clothes in cold water can help you save.



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 2020, you must renew your certification before December 31, 2020 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 29, 2021 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.



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Member RECIPES

Loaded Baked Potato Dip

5 slices bacon, chopped
2 cups water
1 cup milk
2 tablespoons butter
1 packet roasted garlic mashed potatoes
2 packages (8 oz each) cream cheese, softened and cubed
2 cups shredded cheddar cheese (8 oz)
1 container (8 oz) sour cream
½ teaspoon pepper
4 green onions, thinly sliced
2 tablespoons chopped fresh Italian (flat-leaf) parsley leaves
Potato chips, thick cut

Spray 12-inch skillet with cooking spray and place over medium heat. Add bacon and cook 7 to 9 minutes or until crispy. Transfer bacon to paper towel-lined plate. Discard all but 2 tablespoons of drippings. Add water, milk and butter to drippings in skillet. Heat to boiling over medium-high heat. Reduce heat to low. Stir in potatoes and remove from heat. Stir in cream cheese until smooth. Make sure cream cheese is completely melted and then stir in 1 cup of the cheddar cheese, sour cream and pepper until cheese is melted. Garnish with remaining 1 cup cheddar cheese, the green onions, parsley and cooked bacon. Serve with potato chips.

- From the kitchen Janet Rogers

Each month, our newsletter features recipes submitted by our members. If you have a favorite recipe and would like to share it with other readers in the Altamaha EMC service area, send a copy, complete with name, address and daytime phone number to: Tammye Vaughn, Altamaha EMC, P.O. Box 346, Lyons, GA 30436. Each month, a recipe will be selected for publication. The member who submitted the featured recipe will be given a \$10 credit on their next Altamaha EMC bill. Due to limited space, not all recipes received will be featured. Recipes printed in *Plugged In* are not independently tested; therefore, we must depend on the accuracy of those members who send recipes to us.