#### **2021 Electric Cooperative Youth Tour**

Are you a leader in your high school, your community, your place of worship? Do you enjoy spending time planning projects and giving your time to help others? Want to meet more teens just like you? Altamaha EMC is offering a unique leadership experience and we are searching for junior or senior high school students to be our 2021 delegates.

For more than 50 years, electric cooperatives across the state have recognized outstanding high schoolers by providing a valuable leadership experience for exceptional teens. Usually that means selecting students for the Washington Youth Tour which involves a trip to the nation's capital. In 2021, due to uncertainty surrounding COVID-19, the decision was made to offer a virtual Youth Tour, June 22 – 24.

A dynamic three-day interactive experience, the virtual Youth Tour will focus on different aspects of leadership and will include personality profiles, small group breakouts, photo contests, trivia challenges and more.

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Networking is a big part of the Youth Tour as teen-delegates connect with like-minded high-achieving teens. Through the 2021 virtual leadership experience, students can get to know their peers across the state through mentor groups, regional and college-specific breakouts and off-line chats.

Delegates can collaborate in a small group challenge for a chance to win one of several \$5,000 college scholarships! And everyone who participates is also eligible to apply for an annual \$10,000 national college scholarship only available to Youth Tour alumni.

If you know of a student leader who is ready for new experiences, geared up to meet teens from across the state, and willing to learn more about themselves and their community, encourage them to apply for the Electric Cooperative Youth Tour! For more information, contact Tammye Vaughn at tammye.vaughn@altamahaemc.com or 912-526-2120. The deadline to apply is March 15, 2021.

#### **Operation Round Up - Making A Difference**



In 2017, Altamaha EMC's Board of Directors adopted a community service program called Operation Round Up. The program "rounds up" a participating member's electric bill to the nearest dollar and that amount (which is completely tax deductible) is donated to local organizations in our service area. All funds stay in the local communities served by Altamaha EMC.

A separate foundation was established to oversee the program, called The Altamaha EMC Foundation, Inc. Operation Round Up is having a favorable impact on our

community and is available to educational and charitable agencies in our service area.

The Altamaha EMC Foundation is comprised of a five-member board of directors. Serving on the current board of directors are: Mack Griffin of Emanuel County, Bill Benton of Toombs County, Alvin Baker of Montgomery County, Dawn Braddy of Treutlen County and Krista Anderson of Laurens County.

Through the generous donations of participating Altamaha EMC members, the Foundation board awarded \$66,500 in grants to our local communities in 2020.

Agencies receiving a grant in 2020 were:

\$3,000

35,000

Safe Kids of Georgia \$3,000
Paul Anderson Youth Home \$2,500
Lyons Better Hometown \$2,500
Sweet Onion Animal Protection Society \$2,500
Golden Harvest Food Bank \$1,000
The Salvation Army \$1,000
Southeast Georgia Communities Project \$1,000

Georgia Transplant Foundation \$1,500 Mercy Medical Clinic \$5,000

The Refuge Domestic Violence Shelter \$5,000

Southeastern Technical College Foundation \$1,500

Toombs County Service Center \$5,000

Heartland Academy \$1,500

Community Men in Action \$1,500

Burn Foundation of America \$5,000

Lyons Lions Club \$5,000

ECHO, Inc. \$5,000

Treutlen County Schools Reach Program \$1,000

Promise of Hope \$5,000

Tri-County Family Connection \$1,000

Emanuel County Child Abuse Prevention Center \$5,000

Southeast Georgia Rural Community Network \$5,000







# Three Electrifying Kitchen Appliances to Save Time and Energy

Whether your oven and stove top are powered by gas or electricity, it's no secret that they consume more energy than smaller countertop appliances, like slow cookers and toaster ovens. In addition to efficiency, smaller kitchen appliances can provide faster cooking times and less hassle with cleanup. If you're looking for convenient cooking methods with the added bonus of energy efficiency, here are three electrifying appliances for your kitchen:

- **Air fryers** are becoming increasingly popular, and consumers have a lot of good things to say about these handy little appliances. Air fryers use convection to circulate hot air and cook the food—this means little to no oil is required, resulting in healthier meals than those from traditional fryers. Air fryers are fairly small, so they won't take up much of your counter space, and with everything cooked in the fryer, cleanup will be a breeze. Air fryers are available in a variety of sizes, and prices range from \$40 to \$200+.
- **Electric griddles** have certainly been around for a while, and they offer several benefits for any home chef (beyond bacon and eggs!). Griddles are convenient because you can cook everything at once—like a "one-pan" meal, and the possibilities are endless. From fajitas to sandwiches to French toast, griddles can help satisfy any taste buds. They consume small amounts of energy and provide quick cooking times, so your energy bill will thank you. Prices and sizes for griddles vary, but you can typically find one for about \$30 at your local retail stores.
- Pizza brings people together, so why not consider a **pizza maker** for your kitchen? These compact, countertop machines are an inexpensive alternative to a costly brick oven, and they use less energy than your traditional oven. Choose your own fresh ingredients to whip up a faster, healthier pizza at home. Plus, most pizza makers are multifunctional and can be used to cook flatbreads, frittatas, quesadillas and more. You can purchase a pizza maker for about \$30 to \$150+ online or at your local retailer.



These are just a few electrifying appliance options for your kitchen. Remember, when you're cooking a smaller meal, countertop appliances can save time and energy. To learn about additional ways to save energy at home, visit our website at **www.altamahaemc.com**.



### Foundation Scholarship Applications Available

Four scholarships, worth \$1,000 each, will be awarded to local students this spring. The Altamaha EMC Foundation Scholarship was founded in an effort to help local students further their education.

The scholarships are funded entirely by members' donations through Operation Round Up. Applicants must be a high school senior and live in the household of an Altamaha EMC member.

Applications are available on our website, <u>www.altamahaemc.com</u>. You can also request an application from any of our four office locations.

Scholarships will be awarded based on academic ability and financial need. Winners will be announced in May 2020. The deadline to apply is April 15, 2021.



# The offices of Altamaha EMC will be closed Monday, February 15<sup>th</sup> in observance of Presidents' Day

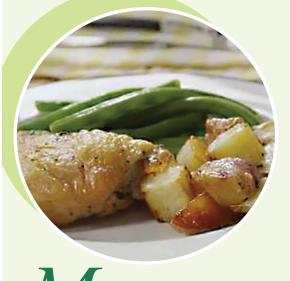
In the event of a power outage or related problems, standby personnel will be on duty. You can report power outages by calling (912) 526-8181 or (800) 822-4563.

## **Energy Efficiency** Tip of the Month

Don't keep your refrigerator too cold. The Department of Energy recommends a temperature setting of 35 to 38 degrees for the fresh food compartment and zero degrees for the freezer. Make sure the refrigerator doors are sealed airtight to maximize efficiency.

Source: www.energy.gov





## Member RECI®ES

#### Crispy Rosemary Chicken and Fries

#### Ingredients

8 chicken thighs
6 small red potatoes, quartered
½ cup extra-virgin olive oil, or as needed
1 tablespoon chopped fresh rosemary
1½ teaspoons chopped fresh oregano
1½ teaspoons garlic powder
salt and pepper to taste

Preheat the oven to 375 degrees. Place chicken and potatoes in a large bowl. Pour olive oil over them and stir to coat. Scatter the chicken and potato pieces in a large baking dish, or cookie sheet with sides. Sprinkle with rosemary, oregano, garlic powder, salt and pepper. Bake for 1 hour in the preheated oven, uncovered. Baste during the last 15 minutes for extra crispness.

This is a one pan meal that makes clean up easy. If you are using dried herbs in place of fresh, use 1/3 the amount listed.

#### - From the kitchen of Mary Lou Meeks

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.