to Altamaha EMC

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The Official Newsletter of Altamaha Electric Membership Corporation Serving: Toombs, Montgomery, Emanuel, Treutlen, Laurens, Johnson and Tattnall

Take Charge with Pay•Your•Way

Itamaha EMC's innovative new prepay program for residential accounts allows you to take charge of your electric bills by paying for your electricity before you use it. This approach gives you more flexibility and control over the use of electricity. Some advantages of **Pay-Your-Way** are:

• No more surprises when you get your electric bill each month

• Notifications allow you to better monitor your energy use and budget for electricity costs

• Timely notices enable you to know immediately if your energy use increases significantly so you can take corrective action to resolve problems that will increase your bill

• You control the payment schedule – pay monthly, weekly or more often

• If you have an existing account with us, we will credit your deposit from that account to your **Pay-Your-Way** account.

• Additional deposits, late fees or reconnect fees are not applicable to **Pay•Your•Way** accounts

• If your **Pay**•Your•Way account is disconnected, you will be reconnected auto-

matically when a payment is made and applied to the account that raises the credit balance above \$10 • Payments can be

made at all three Altamaha EMC offices during normal business hours, by telephone, or on our website at www.altamahaemc.comPayment methods include cash, check, money order, e-check, debit or credit card



• **Pay•Your•Way** includes a debt management feature that provides a way to spread a pre-existing delinquent balance due over an extended period of time

• Automatic alerts and notifications can be sent via text or email

For more information on **Pay-Your-Way**, contact us today by calling 912-526-8181.

EASY PAY OPTIONS

o make paying your electric bill easier and faster, we offer a variety of payment options for our members. Choose the one that works best for you. All payment options are available at no extra charge.

AUTOMATIC BANK DRAFT &CREDIT/DEBIT CARD DRAFT

Have your monthly bill automatically deducted from your checking account or charged to your credit/ debit card every month.

ONLINE BILL PAYMENT

Pay your monthly electric bill with the ease of your home computer. Simply logon to www.altamahaemc.com and click on the Pay Bill link. Online payments can be made using your checking account (E-check) or your credit/debit card.

PAY-BY-PHONE

Using our simple and easy to use automated phone service, you can pay your bill using a credit/debit card or e-check. Remember to have your electric account number available when you call.

LEVELIZED BILLING

Levelized billing brings your highest bills down and your lowest bills up to about the same level each month. The levelized bill will be

based on your average energy use for the most recent 12 months. The bill amount will not be the same each month, but will increase or decrease slightly as your usage pattern changes. The real benefit to you will be to prevent extreme fluctuations in payments due to seasonal increases and decreases in power used. Call our office today for more information.

NIGHT DEPOSIT BOXES

For added convenience after normal business hours, payments can be dropped in the night deposit boxes at our Lyons, Soperton and Swainsboro offices.

PAY IN PERSON

Our offices are open for your convenience from 8:00 am to 5:00 pm Monday-Thursday. All three locations have a drive-thru window for added convenience. Our customer service representatives will be happy to assist you with payments and questions on your accounts.

Our Lyons office is also equipped with a touch-screen computer station that allows you to access your account and make payments using your credit/debit card. You don't have to wait in the sometimes long line at the payment counter or drive-thru to pay your bill. The system will also accept e-checks if you have a profile established in our computer system.

MAIL YOUR PAYMENT

Your monthly electric bill contains an envelope that you can use to mail your payment to Altamaha EMC.

For more information on any of our convenient payment options, please call us today at 912-526-8181.





Homeplus Loan Program



Pay Your Bill Online



Community & Education

A few cool facts about ceiling fans

eiling fans have been helping people beat the heat for more than 100 years. Philip Diehl, a contemporary of Thomas is Edison, credited with inventing the electrically powered ceiling fan in 1882.

Diehl used the electric motor he engineered for the Singer sewing machine and added

two paddle blades, and the rest is history. The fans caught on fast, and Diehl didn't stop there. He improved his design by adding a light kit. By World War I, most ceiling fans were revving up with four paddle blades.

An important reminder about ceiling fans is that they do not provide refrigerated

cooling like an air conditioner does. Instead, they simply move the air around the fan. This movement of air is called convective cooling. It's no different from folding a piece of paper and fanning your face.

A few months ago, Mother Nature was dishing out lots of convective cooling. Meteorologists were cautioning us about frigid wind-chill factors. Whether produced by wind, ceiling fans or a piece of paper, air moving across our skin will evaporate the moisture produced by our bodies, which makes us feel cooler.

Research shows that more than 75 percent of all U.S. homes have ceiling fans. When used correctly, they can help lower summer cooling costs and make the air near the fan seem cooler than it actually is.

Using ceiling fans in conjunction with your air conditioner creates a wind-chill effect inside your home. The energy-saving idea is to run your ceiling fan at the speed of your liking and raise the thermostat setting 3 to 5 degrees. However, your comfort is a personal choice, so the fan speed and thermostat



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settings are not set in stone.

A frequent question asked about ceiling fans is "Which direction should the paddle blades spin during the summer months?" Your fan needs to spin counterclockwise, in order to push the air downward. The opposite, or clockwise, applies during the

winter. However, some people do not enjoy air movement from a ceiling fan during the heating season.

There is a downside to ceiling fans. They can rack up unnecessary additional kilowatthours when no one is around to enjoy the breeze.

Many homeowners believe the fans are helping to cool the home's interior even while the room is empty. Left on and unattended, ceiling fans are just spinning up your electric bill.

Another little-known downside from ceiling fans is unwanted heat generated from the spinning motor. The last thing we want in our homes during the summer is additional heat, which makes our air conditioner work harder to keep our homes cool.

Ceiling fan motors generate temperatures up to 130 degrees. While this operating temperature is normal and safe, it does add heat to your dwelling. Flipping the switch or pulling the chain to turn off the ceiling fan when you are leaving the room is a cool summer energy tip.

If you have a refrigerator in the garage...

t's convenient to have an extra refrigerator for overflow food storage during holidays and parties. But the garage isn't necessarily the best place to put it. Unless your garage is air conditioned or insulated, it gets awfully hot in there during the summer, which can force the refrigerator to work overtime to keep the food cold. You'll see the cost of that hard work on your electric bill. If you must put a refrigerator in the garage, keep a few things in mind:

• It's not just the heat that stresses out a garage-based refrigerator: Manufacturers don't recommend placing one in a space where the temperature dips below 55 degrees in the winter. In an unheated garage, the refrigerator can actually warm up frozen food if the room temperature dips below freezing.

• *Have an electrician upgrade the electrical circuits in your garage before you plug in a refrigerator.* If the appliance overtaxes the circuit, you could wind up with a lot of smelly, spoiled food.

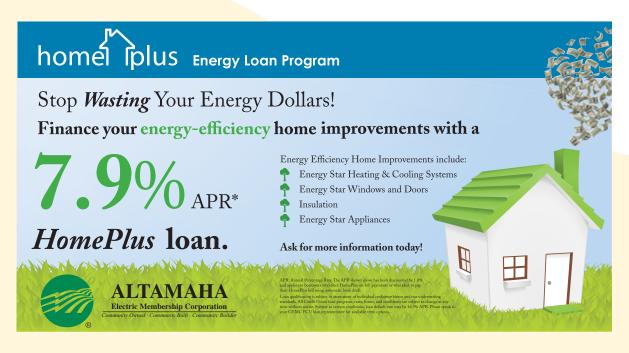
• Only plug your refrigerator into a grounded wall outlet.

• Avoid plugging the appliance into an outlet that's controlled by a switch. Someone could accidentally turn the switch off and cut power to the refrigerator.

• *Clean a garage-based refrigerator more often than the one in the kitchen.* The garage gets a lot dirtier than the house does.

• **Don't stack items around the refrigerator or lean anything against it.** Like any appliance, it needs room to "breathe" or it won't operate efficiently.

• If your garage refrigerator used to be your kitchen refrigerator, it's probably pretty old and very inefficient. You're better off buying a small, new refrigerator and recycling the old one so you won't waste energy and unnecessarily run up your electric bill.



Non-Discrimination Statement

Altamaha EMC is an equal opportunity provider and employer.

If you wish to file a Civil Rights program complaint of discrimination, complete the USDA Program Discrimination Complaint Form, found online at http://www.ascr.usda.gov/complaint_filing_cust. html, or at any USDA office, or call (866) 632-9992 to request the form. You may also write a letter containing all of the information requested in the form. Send your completed complaint form or letter to us by mail at U.S. Department of Agriculture, Director, Office of Adjudication, 1400 Independence Avenue, S.W., Washington, DC 20250-9410, by fax (202) 690-7442 or email at program. intake@usda.gov.



Member RECIPES



Ingredients

- Salt
- 1 pound bow-tie pasta
- 2 tablespoons extra-virgin olive oil
- 2 garlic cloves, smashed
- 1 pint cherry tomatoes
- 3 ears fresh corn, kernels cut off
- 2 tablespoons unsalted butter
- 1/4 cup fresh basil leaves, torn into pieces

Directions:

Bring a large pot of salted water to a boil and cook the pasta until al dente; drain. Meanwhile, in a large skillet, heat the olive oil over medium heat. Add the garlic and tomatoes and cook, stirring occasionally, until the tomatoes are softened, about 5 minutes. Stir in the corn and raise the heat slightly and cook until the corn is heated through and golden, about 5 minutes. Season to taste with salt. Add the vegetables, butter and basil to the pasta and toss.

- From the kitchen of Kristi Sikes

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.