Altamaha EMC | Fiber Appoints George McLendon as New General Manager

Altamaha EMC is proud to announce the appointment of George McLendon as its new General Manager. McLendon will be succeeding Romanous Dotson, who is retiring after 49 years of service, including 13 as the General Manager.

"I am honored to have been selected as the new General Manager of Altamaha EMC," said

McLendon. "I look forward to working with the Board of Directors, the employees, and the members to build on the

cooperative's successes and tackle the challenges ahead."

The Altamaha EMC Board of Directors is confident that McLendon's leadership skills and industry experience make him the ideal candidate to lead the cooperative into the future. "We are thrilled to welcome George McLendon as our new General Manager," said Board Chairman Bob Youmans. "His 36 years of experience, knowledge, and passion for the cooperative model make him the perfect fit for our organization, and we look forward to working with him to continue providing outstanding service to our members."

As we welcome George McLendon as the new General Manager of Altamaha EMC/Fiber, we would also like to express our sincere appreciation to Romanous Dotson for his 49 years of service. Mr. Dotson has been an integral part of our community, and his contributions have been invaluable

in helping Altamaha EMC/Fiber achieve its mission. Mr. Dotson oversaw significant growth and modernization at Altamaha EMC, including the beginning of the Fiber broadband project. Under his leadership, Altamaha EMC/Fiber has made significant progress in bringing high-speed internet access to underserved areas in our community, providing a vital service that is essential for education, business, and quality of life. We are grateful for his unwavering dedication to Altamaha EMC/Fiber and our members, and we wish him all the best in his retirement.





Planned Outages Improve System Reliability

At Altamaha EMC, we recently completed a successfully planned outage in the Montgomery County area on May 3rd. During the conversion, we upgraded our infrastructure and replaced equipment to ensure our members continue to receive reliable and safe power. This successful conversion highlights the critical role of planned outages in maintaining a stable power supply for our members.

Firstly, we conduct planned outages to perform routine maintenance tasks on our electrical equipment, such as transformers and power lines, to ensure they are functioning optimally. By scheduling planned outages, we can safely and efficiently carry out maintenance tasks without disrupting our members' daily lives.

Secondly, planned outages enable us to upgrade our infrastructure as technology advances. With these upgrades, we can keep up with the latest trends, such as upgrading power lines, without disrupting our members' power supply. These upgrades often lead to improved energy efficiency and reduced costs, benefiting both Altamaha EMC and our members.

Thirdly, we conduct planned outages for safety reasons. While we strive to provide reliable power, there are times when equipment failure or severe weather can cause power outages. By conducting planned outages, we can identify potential safety hazards before they become significant issues, ensuring the safety of our employees and members, and helping to prevent unplanned outages that could be more disruptive and potentially dangerous.

Finally, we use planned outages as an opportunity to communicate with our members.

Before conducting a planned outage,

we typically notify our members through various channels, such as social media, website and radio ads.

This allows us to
keep our members
informed and
aware of any
planned outages,
enabling them to
make alternative
arrangements if

necessary.
In conclusion,
planned outages are
an essential part of
our efforts at Altamaha
EMC to maintain a

reliable and safe power supply for our members. By conducting

routine maintenance, upgrading infrastructure, ensuring safety, meeting regulatory requirements, communicating with our members, and carrying out successful conversions like the one in Montgomery County, we can provide our members with the best possible service.

Uncashed Refund Checks

Below is a list of former Altamaha EMC members who have uncashed refund checks. If your name appears on the list below, please contact us at 912-526-2120 before August 1, 2023. If these checks aren't claimed by August 1, 2023, we will deliver the funds to the Georgia Department of Revenue, Unclaimed Property Program as required by law. After this date, any attempts to reclaim your money will need to be directed to the Georgia Department of Revenue.

Alday, Victoria Robyn Barnes, Bridgette Michelle Bauer, Nicholas Scott Beasley, Wendy Lynn Bivins, Mary Laws Bloodworth, John Wesley Boaen, Joseph M Bostic, Aaron Bowen, Sabrina Renee Branch, Shari Marie Brown, Ludie P Brunson, Amber Paige Buzzell, Anne Marie Cady, Timothy F Carswell, Sophia L Conley, Jackie D Cook, Steven Cooper, Clayton James Copeland, Jacob M Crabb, Benjamin Creamer, Amber Nichole Crowder, Jessica Lynn Cruz, Lesley Ann Davis, Jakayla Deloach, Amanda Lynn Denmark, Michael L Driver, Tanya Lajoye Dudley, Yvonda Michelle Dunning, Derrick Quintin Durden, Gregory Durham, Brittania Leigh Elkins, Emily Jaira Emery, James W Jr. Etheridge, Brian Anthony Fann, Jasmine Figueroa, Valdemar Garcia, Gerbin O Garniner, Brittany Lee Gomez, Demcio Dario Goodman, Ryan Goodwin, Daquan Jamar Lenard Grant, Kenneth

Green, Glenda Maria

Harris, Amanda Charlette

Herndon, Lucy P Herring, Danielle Hobbs, Judy Hooks, Martha Horton, Edward K Hunter, Tykia Huston, Crystal Jackson, Kelli Leight Jones, Doris Jones, Michael Geroid Jones, Mitchell Juan, Lucindy Juarez, Stephanie L Keene, Ralph Kersey, Michael Ryan Kight, Roy W. Jr. King, Roshanda Kirby, James D Knight, Joy'nika Kadeisha Kornegay, Jalani F Lanford, Jarrid Dakota Lawson, Kisha Livingston, Robin Dwayne Love, Alesa Lovett, Cecilia Anne Mata, Rigoberto Mccartney, Amanda Adkins Mcclendon, Lashonda Mccoy, Francesca Leann Mccullough, Dorothy Mcdaniel, Nathan Mcnair, Dylan Robin Mendoza, Jesus Merchant, Kellie Mimbs, Shane Ronald Mimbs, Shane Ronald Mosley, John A Moyer, Amanda Mullis, Holly Maxine Nobles, Bobby Oneal, JH Oneal, Kandace B Outlaw, Kimberly Denise Overstreet, Megan

Paull, William John Pickle, Jared A Pittman, Warren Joseph Jr. Pounds, Debra Quistian, Donna Raye Reed, Christopher Michael Richardson, Doreatha Ricks, Sammy Rowley, Charles T Santiago, David A Santiago, Marcos Scott, Anquanetta Scott, Jamika Latoya Scott, Lauren Elizabeth Screws, Dustin T Sellers, Dakota Lane Sewell, Nona Sharpe, Shamonte Jalesa Slaton, Megan L Slaughter, Kevin Jerome Smith Jason R Smith, Abbie G Smith, Cody Alan Smith, Dana Leigh Smith, Tyler Michael Smoak, Gerald Wayne Jr. Steele, Mehoshi Stoute, Edward E III Tarantino, Joseph Rico III Taveirne, Michael C Taylor, Freddie Thevenin, Crystal G Thigpen, Lorrae Dawn Vandergieft, Megan Ventura, Stacy M Wallace, Dajiah White, Barbara Ann Wilder, Nacolle Ashley Williams, Kenosha Williams, Ranel Fontaine Williamson, Heather Leigh Williford, Donna Marie Wilson, Wendell Van Witmer, Daryl

Energy Efficiency Tip of the Month

Summer is a prime opportunity to enjoy the great outdoors. To reduce home energy use, avoid using your oven and use a grill instead. Not only will cooking outdoors eliminate the electricity used to power the stove, but it will also avoid raising the temperature inside your home, reducing the need for air conditioning or cooling. You can also avoid using the oven with tasty no-bake recipes. Get creative in the kitchen (or the backyard) and find new ways to save energy!

Source: Dept. of Energy



Come by and check out the new kiosk at the drive-thru of our Lyons office! The kiosk is available 24/7 and accepts cash, checks, and credit card payments. With this new kiosk, members can pay their bills quickly and easily without having to leave their vehicles. All that you need is your bill stub to scan the barcode or your account number to access your account. If you plan to use the kiosk to make payments on a regular basis, you can request a printed card from us that you can scan to access your account each time you make a payment. We are committed to providing our members with exceptional service, and this new kiosk is just one of the ways we are working to make your experience with Altamaha EMC more convenient and efficient.



RECIPE (Continued from inside)

To make the cilantro-lime crema (optional):

In a small bowl, stir together sour cream, 3 tablespoons mayonnaise, and lime juice. Season with salt and pepper. Hold a sharp chef's knife horizontally with your index finger pressing down on the flat part of the blade and use it to crush cilantro by dragging the knife toward you until the juices are released. Continue to chop and crush until it becomes a paste. Add crushed cilantro to sour cream and mayonnaise mixture and set aside.

Prepare a charcoal grill to a medium high heat or preheat a gas grill.

Shuck corn, leaving the tough woody stem to serve as a "handle" on the end of each ear. Brush each ear with mayonnaise, including the "handle" and season with salt. Grill corn, turning frequently, about 10 minutes until fully cooked and charred in places.

Remove corn from heat and season each ear with chili powder mixture, leaving some to sprinkle over at the end if desired.

Transfer corn to a serving dish. Spoon crema, if using, evenly over the top of each ear. Sprinkle with crumbled queso fresco, sprinkle with more chili powder mixture, garnish with cilantro leaves, and serve with lime wedges.



The drive-thru window at the Lyons office will remain open on Independence Day. You can always make payments on your accounts by using our kiosks at any of our offices or through our mobile app. Payments made using the kiosk or app are posted to your account immediately. In the event of a power outage or other emergency, please call 912-526-8181.





Mexican Street Corn

Recipe courtesy of Georgia Grown



This recipe lets Georgia's summer sweet corn shine! Mexican Street Corn, or Elote, is a grilled treat slathered with mayonnaise to create a burnished, caramelized exterior, and it can be topped with cotija cheese or queso fresco, chili powder, and lime juice, but feel free to add your favorite hot sauce or substitute feta or parmesan for the Mexican cheese. Make sure to leave the woody stem on the corn when you're ready to shuck so you can make use of the built in "handle". To step it up a notch, we've included a recipe for cilantro-lime crema to top it all off with no blender required, but it is totally optional.

INGREDIENTS

4 whole ears yellow corn, unshucked

2 teaspoons mayonnaise

1/8 teaspoon cayenne pepper

1/4 teaspoon smoked paprika

¹/₄ teaspoon chili powder

1/4 teaspoon salt

FOR THE GARNISH

2 tablespoons loosely packed cilantroleaves 1/2 lime, cut into 4 wedges

1/3 cup crumbled queso fresco

FOR THE CILANTRO-LIME CREMA (OPTIONAL):

3 tablespoons sour cream

3 tablespoons mayonnaise

2 teaspoons fresh-squeezed lime juice

1-2 tablespoons finely chopped cilantro

DIRECTIONS

Combine cayenne, chili powder, smoked paprika and salt in a small bowl and set aside.

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For recipes from farms and producers across our state, visit www.georgiagrown.com.