

Mitchell



EMC

VOL. 52 NO. 12
December 2015

The news
you need to
know in
5 minutes!

CAMILLA, GEORGIA
www.mitchellemc.com



Mitchell EMC
wishes you and your family a
Very Merry Christmas!

Georgia Agricultural Tax Exemption Expires Dec. 31

If you're an agricultural producer and receive the Georgia Agricultural Tax Exemption (GATE) on electricity, you must renew it beginning this October.

GATE is an agricultural sales and use tax exemption certificate issued by the Georgia Department of Agriculture. The document identifies its user as a qualified farmer or producer who is exempt from sales tax on the inputs used in the production of their commodity.

Mitchell EMC member-owners who receive a GATE certificate should send us a copy along with

the account numbers that apply to the GATE certificate, so we can apply the exemption to their account. We must receive a copy of the new certificate by December 31 for the exemption to continue.

Producers who have never received GATE can also apply and send a certificate copy to Mitchell EMC. Visit <https://forms.agr.georgia.gov/gate/> or call 855-FARM TAX for more information, to renew or apply.

Mail GATE certificate copies to Mitchell EMC, Attn: Billing Department P.O. Box 409, Camilla, GA, 31730.

Unwrap winter energy savings



By Amber Bentley

The holidays are upon us! It's that special time of year when we spend a great deal of time with friends and family, either in the kitchen or out and about shopping for the perfect gift. As you find yourself wrapped up in the holiday excitement, Mitchell EMC reminds you of a few ways to be energy efficient during this busy time of year.

Cooking efficiently

- **Be kind to your oven.** Every time you open the oven door to check on that dish, the temperature inside is reduced by as much as 25 degrees. This forces the oven to use more energy in order to get back to the proper cooking temperature. Try keeping the door closed as much as possible. Also, remember to take advantage of residual heat for the last five to 10 minutes of baking time – this is another way to save energy use. If you're using a ceramic or glass dish, you can typically set your oven 25 degrees lower than stated, since these items hold more heat than metal pans.

- **Give your burners some relief.** The metal reflectors under your stovetop burners should always be clean. If not, this will prevent your stove from working as effectively as it should.

- **Utilize small appliances.** During the holidays, the main appliances used are the oven and stovetop. Try using your slow cooker, microwave, toaster oven or warming plate more often. This will result in substantial energy savings.

Home efficiency

- **Take advantage of heat from the sun.** Open your curtains during the day to allow sunlight to naturally heat your home, and close them at night to reduce the chill from cold windows.

- **Find and seal all air leaks.** Check areas near

pipes, gaps around chimneys, cracks near doors and windows and any unfinished places.

- **Maintain your heating system.** Schedule services for your heating system before it gets too cold to find out what maintenance you may need to keep your system operating efficiently.

- **Eliminate “vampire energy” waste.** When you are not using an appliance or an electronic, unplug it to save energy. Power strips are definitely a good investment for your home.

Efficient shopping

- **Purchase LED holiday lights.** A string of traditional lights uses 36 watts of power and a string of LED lights only uses 5 watts. They can even last up to 10 times longer!

- **Ask for Energy Star-rated TVs and appliances.** This will save you a lot of power use because the stand-by-mode is lower and the device will use less energy overall.

- **Combine errands to reduce the number of small trips.** To-do lists seem to pile up around this time of the year. Believe it or not, several short trips in the winter can use twice as much fuel as one longer trip covering the same distance as all of the shorter ones.

Being energy efficient is usually not top priority when celebrating the holidays, and most of us don't realize the lack of efficiency until the next bill comes in. Prevent your post-holiday shock this year by thinking creatively and remembering all of these tips!

Amber Bentley writes on energy efficiency issues for the National Rural Electric Cooperative Association, the Arlington, Va.-based service arm of the nation's 900-plus consumer-owned, not-for-profit electric cooperatives.

LEDs for the Holidays

By Tom Tate

“LED, LED, LED” (imagine this being chanted the way “USA” is at the Olympics.) While LEDs won’t necessarily anchor a relay to victory, they are most certainly the current champions when it comes to energy-efficient lighting. So, let’s discuss using LEDs for your holiday decorating enjoyment.

When I was a kid, we enjoyed decorating with large painted incandescent bulbs. My dad would hang them around the front door, and we’d deck out the tree with a couple of strings. They were glorious! And hot, posing a real danger when used on a dry tree.

Fast-forward a couple of decades, and the energy conservation movement created a demand for more efficient options. Enter the mini incandescent light strings. These are still widely used today and dramatically reduced the power consumed by their predecessors.

As is true in our technological age, manufacturers didn’t stop looking for even more efficient alternatives. This led to the introduction of LED lights. The first incarnations generated less than appealing garish blues, greens and reds but quickly softened into a more eye-pleasing spectrum. Today, LEDs are the undisputed champs of holiday lighting.

You could literally wrap your home in LED light strings, become visible to the International Space Station and still have a pleasantly manageable power bill at the end of it all. Now there is no reason to let concerns over cost of operation limit your decorating genius.

LEDs are also showing up in other forms and places. They are available in clear tubes that you can wrap around objects for extra interest (the tubes glow), and many yard figures are

constructed with these as the main structural element. Imagine the possibilities!

Now if that isn’t enough for your holiday pleasure, how about wearing some holiday LED bling? Yes, the tacky (but ever so popular) holiday tie with tiny lights that illuminate has been around for years. But, combine the advances in LEDs with conductive paints and micro controllers like the Arduino or Raspberry Pi and you can create some truly memorable fashions for the holidays. Just imagine the sensation you can cause at the office holiday party arriving in a coat of many, many colors. You could even spell out special holiday greetings with the proper display or simply glow all night long.

Don’t worry about needing clunky power supplies or treacherous extension cords to keep your fashion style illuminated. These displays sip electricity from batteries like a fine wine. Just be sure to turn yourself off before driving home.

Two of my favorite sources for such goodies are www.sparkfun.com and www.adafruit.com (click the “wearables” link on both sites).

You have worked hard all year to reduce your energy consumption to save money and slim down your carbon footprint. Now reward yourself with a splendid holiday display that will be the envy of all who see it while still being miserly with power use.


Tom Tate writes on cooperative issues for the National Rural Electric Cooperative Association, the Arlington, Va.-based service arm of the nation’s 900-plus consumer-owned, not-for-profit electric cooperatives.



Serving in 14 Southwest Georgia Counties...



Santa Pictures
November 30th & December 8th
5:00-8:30 pm
In the auditorium
Located behind Mitchell EMC
475 Cairo Road, Camilla, GA 31730
All Proceeds will benefit the
American Cancer Society, Relay for Life 2016



Our offices will be closed December 24th and 25th, so that we may spend time with our families. We will also be closed on January 1, 2016. We would like to wish you and your family a Merry Christmas and a Happy New Year!

Note: If you move or no longer have electric service with Mitchell EMC, it is important that members keep their address current, so that future disbursements can be properly mailed. Capital credits are reserved for members even if they move out of the Mitchell EMC service area. Mitchell EMC will make a diligent effort to send a check by mail.

Statement of Equal Employment Opportunity

All applicants for employment shall be considered and hired on the basis of merit, without regard to race, color, religion, sex (including pregnancy), age, national origin, disability, genetic information, or past or present military status. The employment practices shall ensure equal treatment of all employees, without discrimination as to promotion, discharge, rates of pay, fringe benefits, job training, classification, referral, and other aspects of employment, on the basis of race, color, religion, sex (including pregnancy), national origin, disability, age, genetic information, or past or present military status. M/F/V/DV/D

WATT'S COOKING



Bacon Pecan Cheeseball

Prep Time:15 Min Total Time:15 Min Serves 12

Ingredients

1 (8 oz.) package cream cheese, softened
2 tablespoons milk
2 cups shredded sharp cheddar cheese
1/4 cup crumbled blue cheese
1/2 teaspoon garlic powder
1/4 teaspoon pepper
Pinch of salt
1/4 cup green onions, minced
1 (4 oz.) jar diced pimento, drained
1/2 cup pecans, finely chopped, divided
10 slices bacon, cooked, crumbled and divided
3 tablespoons fresh parsley, minced
1 tablespoon poppy seeds
Crackers, for serving

Instructions

In a large bowl with an electric mixer, mix cream cheese, milk, cheddar, blue cheese, salt and pepper until well combined. Add green onions, pimento, half of the chopped pecans, and half of the crumbled bacon and mix well. Transfer mixture to a large piece of plastic wrap. Form into a ball and wrap tightly. Refrigerate for at least one hour, or until mixture is firm enough to handle. Combine the remaining bacon, remaining pecans, parsley and poppy seeds in a shallow dish or pie plate. Roll the cheeseball in the bacon/nut mixture until evenly coated. Cover and refrigerate until ready to serve. Serve with a variety of crackers.

Source: let's dish recipes <http://www.letsdishrecipes.com/>

Share & Win!

Send us your favorite quick and easy dinner recipes. If your recipe is chosen for print, you can win a **\$25 credit** on your next Mitchell EMC bill.

Send recipes to Heather Greene, P.O. Box 409, Camilla, GA 31730 or email to heather.greene@mitchellemc.com.