

# Mitchell EMC



The news  
you need to  
know in  
5 minutes!

CAMILLA, GEORGIA  
[www.mitchellemc.com](http://www.mitchellemc.com)

## Power On: October is National Co-op Month

By **Tony Tucker, President/CEO**

As an electric cooperative, our top priority is always to provide reliable, affordable energy to you, the consumer-members we serve. Because we are a co-op, our mission is to enrich the lives of our members and serve the long-term interests of our local community—and this mission has never been more critical than in recent months. One of the seven principles that guides *all* co-ops is “concern for community.” To me, this principle is the essential DNA of Mitchell EMC, and it sets us apart from other electric utilities.

October is National Co-op Month, and electric cooperatives across the country are highlighting the many ways we “Power On.” Keeping this theme in mind, I recognize the essential role we play in serving a special community like ours.

Who would have fathomed in March, that the COVID-19 virus would amount to a test of our community *and* our nation? The changing circumstances due to the pandemic have created both challenges and opportunities. Over the past several months, we’ve all been challenged to operate differently, and Mitchell EMC has stepped up to help our members and strengthen the safety net for our more vulnerable neighbors.

As an essential service, and to ensure reliability of your power supply, we modified our operations to safeguard business continuity. Our line crews and other employees began

working on staggered schedules to maintain separation. Some staff worked remotely. In the office, we limited and modified meetings and gatherings to allow for safe separation. We also adjusted our walk-in office availability and in-person service calls to ensure the health and safety of our employees and our valued members. In addition, we will host our first ever drive-thru meeting. For the health and safety of everyone, we think these measures were the prudent course of action for the times.

For our members impacted by COVID-19 who needed help with their electric bills, we waived late fees and worked with those hardest hit to make special payment arrangements.

And while we certainly missed visiting with you in person, we found new ways to stay connected. Mitchell EMC increased social media engagement efforts, utilized email and text messaging to stay connected.

I tell you about all of these efforts not to boast about Mitchell EMC but to explain how much we care about this community—because we live here too.

We’ve seen other local businesses rising to meet similar challenges during this time, because that’s what communities do. While the challenges caused by COVID-19 have been daunting, I’m heartened to see how everyone is pulling together.

In 1937, Mitchell EMC was built by the community to serve the community, and that’s what we’ll continue to do—Power On.

Then. Now. Always.  
We’re proud to power your life.  
**October is National Co-op Month.**



**#PowerOn**

## Tips for a Safe Harvest



Harvest season brings hard work and can be an exhausting, but rushing the job to save time can be extremely dangerous (even deadly!) when working near overhead power lines. We urge farm operators and workers to keep the following safety tips in mind:

-  Use care when operating large machinery near power lines.
-  Inspect the height of equipment to determine clearance.
-  Always keep equipment at least 10 feet away (in all directions) from power lines.
-  Remember to lower extensions when moving loads.
-  If a power line is sagging or looks to be dangerously low, please call us immediately.

Source: [SafeElectricity.org](http://SafeElectricity.org)

## Margin Assignment for 2019

### \*Correction to the Percentage

Margins accrued by Mitchell EMC (revenue after all expenses have been paid) have been assigned to Member's patronage credit records. This assignment is made by applying the percentage of the Cooperative's margins to each Member's annual bill, before taxes. The percentage from Mitchell's margins for 2019 is 3.09%.

The table below shows examples of how you may figure your assignment. Simply multiply the percentage figures shown below times your total billing, less sales taxes, for the year.

Percentage	If annual bills (less taxes) were	\$500	\$750	\$1,000
3.09%	Credits assigned from Mitchell's operating margins	\$15.46	\$23.19	\$30.91

Remember to keep us informed of your correct mailing address, especially if you should move out of Mitchell EMC's service area. If you have any questions about your assignments, please call us at 229-336-5221 or 800-479-6034.

## Energy Efficiency Tip of the Month

The average household owns 24 electronic products, which account for roughly 12% of home energy use. When shopping for electronics, consider purchasing ENERGY STAR<sup>®</sup>-certified products, which can be 70% more efficient than conventional models.

Source: [www.energystar.gov](http://www.energystar.gov)



## 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.



## Patronage Capital Refund

The Board of Directors of Mitchell Electric Membership Corporation is pleased to announce the refund of patronage capital for the year 1989. Members who received electric service from Mitchell EMC during 1989 may be eligible to receive patronage capital. Members will start receiving these allocations in late November to early December.

As a member of Mitchell EMC, you are also an owner of the cooperative. The patronage capital (also called margins) represents equity or working capital and your ownership interest. The margins are utilized in place of borrowed money for a period of time to insure the financial stability of the cooperative and then returned to you in the form of a patronage capital refund. By borrowing less money and incurring less interest, Mitchell EMC saves money for its membership. The margins remaining after operating expenses are assigned to your account annually as patronage capital.

The retirement of patronage capital is just one of the unique benefits of being a member. As a member, you are a vital part of your cooperative and Mitchell EMC is proud to serve you.

We can all play a part in making our interconnected world safer.



3.09%.

Do Your Part.  
**#BeCyberSmart.**

3.09%

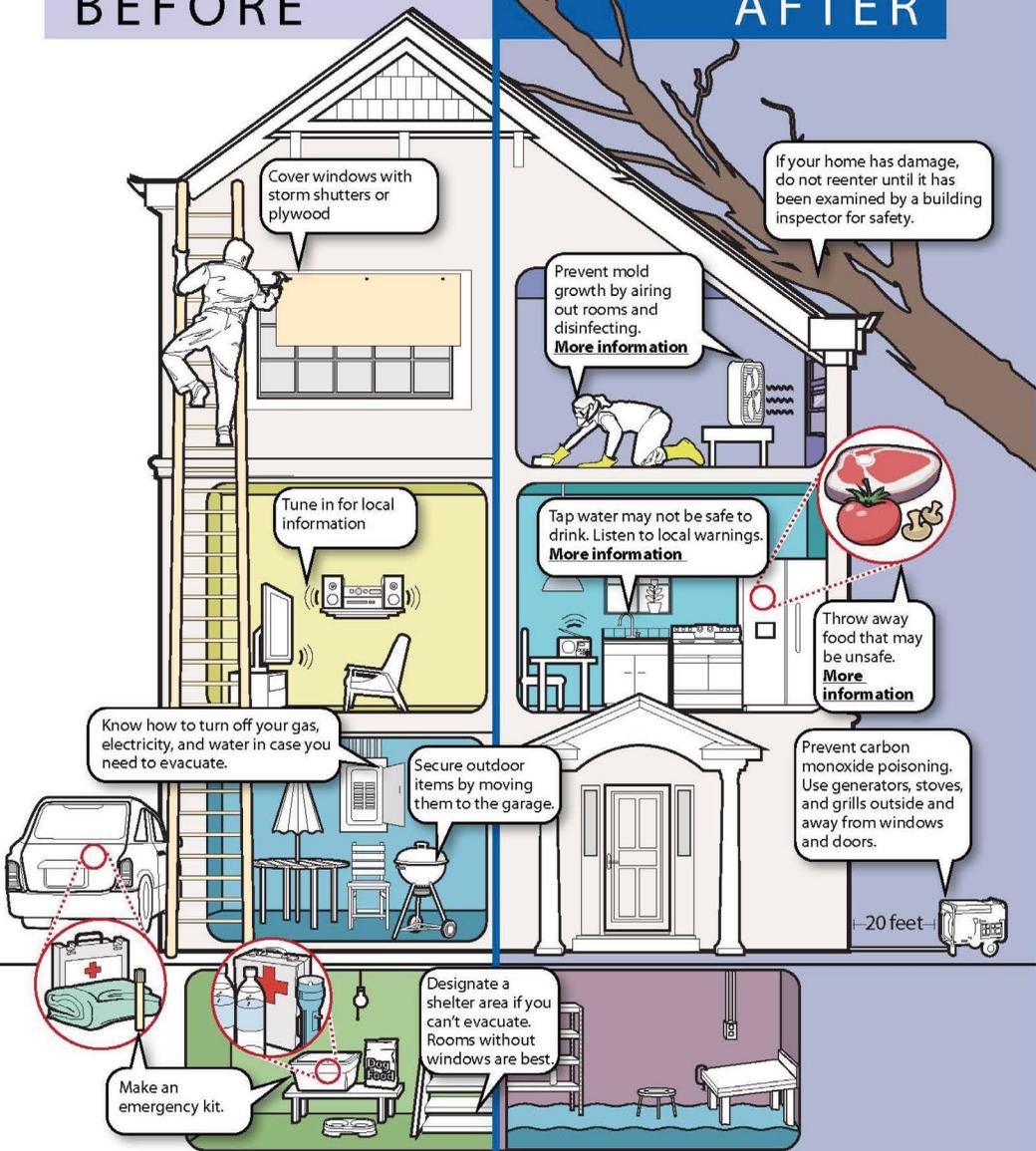


October is National  
**Cybersecurity Awareness Month.**  
Visit [staysafeonline.org](http://staysafeonline.org) for cybersecurity tips.

# Be ready! Hurricanes

BEFORE

AFTER



Public Health Preparedness and Response  
Centers for Disease Control and Prevention

CS283357

**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



## Pumpkin Tarts

### Tart Pastry:

12 ounces cream cheese, softened  
1 pound butter, softened  
1/4 cup white sugar  
4 cups all-purpose flour

### Filling:

12 ounces cream cheese, softened  
1 cup brown sugar  
1 teaspoon pumpkin pie spice  
1-1/2 teaspoons ground cinnamon  
1/2 teaspoon salt  
3 large eggs  
2 cups solid pack pumpkin  
1 (12 fluid ounce) can evaporated milk  
1 teaspoon vanilla extract

### Topping:

1/2 cup butter  
1/2 cup vegetable shortening  
8 ounces cream cheese, softened  
1 (16 ounce) pkg. confectioners' sugar  
1 (7 ounce) jar marshmallow crème  
1 cup finely chopped pecans, divided

### Directions:

Preheat oven to 350°. Make the pastry dough by creaming together 12 ounces of cream cheese with 1 pound of butter and the sugar in a large bowl until thoroughly blended. Mix in the flour, a little at a time, until the dough is workable. Cut the dough into 4 equal-sized pieces, roll the pieces into balls, and refrigerate until needed. To make the filling, mash 12 ounces of cream cheese with brown sugar, pumpkin pie spice, cinnamon, and salt in a bowl until smooth and well combined; beat in eggs, one at a time, incorporating each egg before adding the next one. Mix in the pumpkin, evaporated milk, and vanilla extract until the filling is smooth. Cut each dough ball in half, and cut each half into 12 pieces (96 total pieces). Working in batches, press each small piece of dough into the bottom and up the sides of mini muffin cups. Fill the little crusts almost to the top with the pumpkin filling. Refrigerate unused dough until you need it to make the next batch. Bake in the preheated oven until the filling is set and the crusts are lightly golden brown, 25 to 30 minutes. Allow to cool completely before frosting. Mash 1/2 cup of butter, the shortening, and 8 ounces of cream cheese together in a bowl until thoroughly combined, and mix in the confectioners' sugar and marshmallow creme until smooth and creamy. Spread or pipe the frosting onto the cooled tarts. Sprinkle each tart with a few chopped pecans. Refrigerate until serving.

Submitted by: [allrecipes.com](http://allrecipes.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](mailto:heather.greene@mitchellemc.com).