# New Outage Texting Service! Text "OUT" to 83137 to Report Power Outages

When you experience a power outage you want your service restored as quickly as possible. So do we. To help us restore service as quickly and efficiently as possible it's important that you notify us.

You can now text Mitchell EMC to report your outage by simply texting the word "out" to 83137. To utilize this feature, the number you text from must be associated with your account or meter and saved within your Mitchell EMC account profile.

Any active account with a valid mobile number will automatically be enrolled in this free service. It will be pertinent for our members to have good mobile numbers associated with their accounts to utilize the service.



### **A Community Partner Since 1937**

## Tips for a Safe Harvest

By Abby Berry



Agriculture is the backbone of our country, and our livelihood greatly depends on the crops provided by American farmers. In addition to being one of the most labor-intensive professions, farming is also considered one of the most dangerous jobs in the U.S.

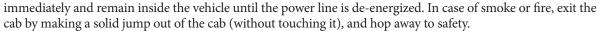
The hard work and exhaustive labor are tough but rushing the job to save time can be extremely dangerous—even deadly—when farming near electrical equipment.

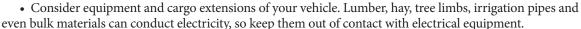
Every year, we see collisions where tractors and other farming equipment accidentally

collide with utility poles and power lines, causing injuries and power outages. These dangerous accidents

can be avoided by looking up and around your surroundings when operating large farm machinery. If you're preparing for harvest season, please keep the following safety tips in mind:

- Maintain a 10-foot clearance around all utility equipment in all directions.
- Use a spotter and deployed flags to maintain safe distances from power lines and other electrical equipment when working in the field.
- If your equipment makes contact with an energized or downed power line, contact 9-1-1





September 19-25 is National Farm Health and Safety Week but practicing safety on the farm year-round yields positive results. We hope you never find yourself in a situation where farming equipment contacts power lines or poles, but if you do, we hope you'll remember these safety tips.

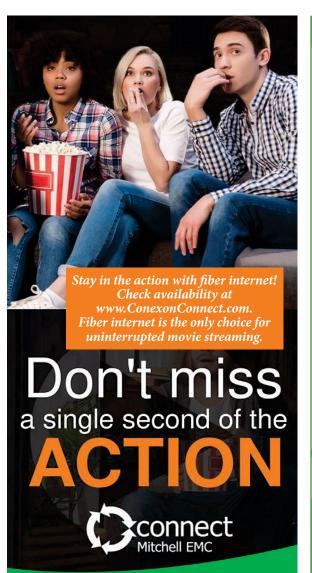
Abby Berry writes on consumer and cooperative affairs for the National Rural Electric Cooperative Association, the national trade association representing more than 900 local electric cooperatives. From growing suburbs to remote farming communities, electric co-ops serve as engines of economic development for 42 million Americans across 56% of the nation's landscape.



When practicing farm safety, consider all equipment and cargo extensions of your vehicle. Photo Source: Lance Cheung, USDA.



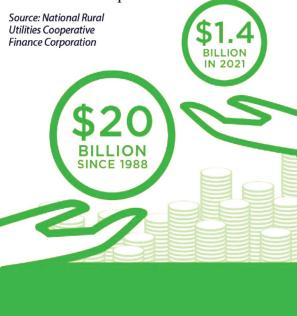


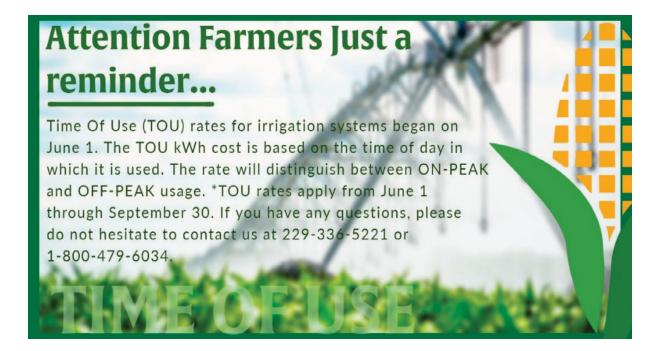


## **Did You Know?**

Electric cooperatives have retired \$20 billion to members since 1988 – \$1.4 billion in 2021 alone.

Because electric co-ops operate at cost, any excess revenues (called margins) are allocated and retired to members in the form of capital credits.



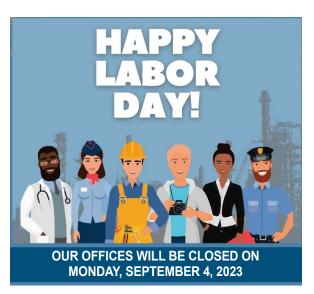


#### Serving in 14 Southwest Georgia Counties...



## September is National Preparedness Month

National Preparedness Month, sponsored by the Federal Emergency Management Agency and held annually in September, is a good reminder that natural and man-made disasters can strike at any time. It's important to have a planned response when you're at work, on vacation or on the road. Does your family have an emergency plan in the event of a natural disaster?



## Final Month to Claim Undeliverable Capital Credits

Members can review a list of unclaimed capital credits due to be escheated on September 22, 2023, online or in one of our district offices. The last possible

date to claim these funds is on September 22, 2023. If these funds are not claimed by this date, they will be donated for charitable uses, as permitted by O.C.G.A 44-12-236. Our



headquarters office located in Camilla and district offices located in Albany and Sylvester have a hard copy list available for review. Our offices are open Monday-Friday, 8 a.m. to 5 p.m. Members can also access this list at https://mitchellemc.com/about-us/capital-credits.

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

Did you know fall is the perfect time to schedule a tune-up for your heating system? Home heating accounts for a large portion of winter energy bills, and no matter what kind of system you have, you can save energy and money by regularly maintaining your equipment.

Combining proper equipment maintenance and upgrades with recommended insulation, air sealing and thermostat settings can save about 30% on your energy bills.

Source: Dept. of Energy



<u>Note:</u> 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 applications 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





#### **Cheesy Sausage Peppers**

#### Ingredients

1 brick softened cream cheese 8 oz. shredded parmesan cheese 10 jalapeno peppers halved/seeded 16 oz. breakfast sausage

#### Directions

Preheat oven to 425 degrees. Halve 10 jalapeno peppers lengthwise and remove seeds. (The more insides you leave, the hotter they will stay). Crumble and brown sausage in a saucepan. Drain grease. Combine sausage, cream cheese, and parmesan cheese. Spoon sausage mixture into each pepper half and place on foillined baking sheet. Bake in preheated oven for about 20 minutes or until bubbly and slightly browned.

Tips: Wear rubber gloves to cut/handle jalapenos until cooked! Use small, sweet peppers for a nonspicy version. Pre-assemble and refrigerate until ready to cook!

Submitted by: Megan Jones, Mitchell County

### 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.