



The LAMPLIGHTER

Official Member Newsletter of Washington EMC

November 2024

Serving members in Baldwin, Emanuel, Glascock, Hancock, Jefferson, Johnson, Laurens, Warren, Washington and Wilkinson counties

May your holidays be merry and bright

As November kicks off, it's hard to believe we'll soon be gathering with family and friends to celebrate the holiday season. This festive time of year brings joy and warmth, but as the weather gets cooler and we spend more time indoors, the holidays can also bring increased energy use and a higher risk of electrical and fire hazards.

As your local electric cooperative, our team at Washington EMC cares about your well-being. This month, I'd like to share a few practical tips to

help you stay safe and efficient during the holiday season:

Safety first

My family truly enjoys decorating our home for the holidays. But before we deck the halls, I always check electrical cords and light strands to make sure they aren't frayed or damaged. This gives us peace of mind, knowing our holiday lights are ready to safely brighten our home. I also double-check the lights we use outside to make sure they're rated for outdoor use.

Like many households, we also enjoy holiday-scented candles. While festive, candles can create fire hazards and should never be left unattended. One of the best and easiest ways to safeguard your home is to test smoke alarms often. I test mine on the first of each month, so it's easy to remember. Testing smoke alarms only takes a few seconds and could save lives, so make it a habit.

'Tis the season for savings

Spending more time indoors with a few more guests in the home can really impact home energy use. By taking a few small steps to save energy during the holiday season, you can lower your bills.

I like to remind my family members to mind the thermostat. Since heating and cooling makes up the majority of home energy consumption, the thermostat is one of the best places for savings. Lower it a few degrees, especially when you have family or friends stopping by. Good company brings additional warmth to your home.



Wendy Sellers
President/CEO

Your family can also save energy by decorating with LED holiday lights. LEDs are the most energy-efficient lighting options available, and they last much longer than traditional bulbs.

There's no denying one of the best parts of the holiday season is the food, and not just the meals, but the time we spend together in the kitchen. There are many ways to save in the heart of your home, but one of the best approaches is to cook with smaller countertop appliances, such as air fryers, slow cookers and toaster ovens. These handy appliances consume a fraction of the energy used to heat the oven, creating the perfect recipe for mealtime and energy savings.

I hope you will implement some of these energy-saving and safety tips into your holiday plans. For additional advice, visit www.washingtonemc.com. We're here to help you with safety and savings year-round!

From your friends at Washington EMC, we hope your holiday season is merry and bright.



Tips for a Safe and Efficient Holiday Season

This holiday season, keep energy savings and electrical safety in mind.

SAVE ENERGY

- Use smaller appliances like slow cookers instead of the oven.
- Lower the thermostat when hosting friends and family.
- Decorate with energy-saving LED lights.

PRIORITIZE SAFETY

- Never leave unattended candles burning.
- Ensure all smoke alarms are working.
- When decorating, inspect all light strands and cords for damage.





An electric membership corporation

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Wendy Sellers, President/CEO

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OFFICE HOURS

8 a.m. to 4:30 p.m.
Monday through Friday

PHONES

Local (478) 552-2577
Long distance (800) 552-2577

24-HOUR CALL CENTER

To report a power interruption
please call:

Local (478) 552-2577
Long distance (800) 552-2577

BRANCH LOCATIONS

12860 Broad St.
Sparta, GA 31087
Closed on Thursday

100 W. College St.
Wrightsville, GA 31096
Closed on Wednesday

Convenient bill pay options include:

Drive-thru payment window

319 N. Smith St., Sandersville, GA 31082
Monday through Friday, 8 a.m. to 4:30 p.m.

Pay your bill online

www.washingtonemc.com

Use the free Washington EMC mobile app

Look for WEMC in the
App Store or Android Market.

Pay by phone

(478) 552-2577 or (800) 552-2577

Happy Veterans Day

***We are proud to honor all who have served,
especially our employees.***

Washington EMC is proud to honor all local veterans by treating them to a free lunch on Monday, November 11, between 10 a.m. and 2 p.m. at our EMC headquarters on North Harris Street in Sandersville. A food truck will be in our parking lot, serving veterans and their immediate family a complimentary meal as a small token of our appreciation for their service.



Austin Dixon (U.S. Army)



Tony Murry (U.S. Army)

ENERGY EFFICIENCY TIP OF THE MONTH

If you're heading out of town during the holiday season, remember to set your home to vacation mode. You can save energy while you're away by lowering your thermostat a few degrees or creating an "away" schedule with a smart or programmable thermostat. Newer water heaters include a vacation mode setting to help you save on water heating costs, or you can simply lower the temperature manually.

Small actions can also stack up to energy savings. Unplug devices that consume energy when they're not in use, including phone chargers, toothbrush chargers, TVs and gaming consoles.

Savory stuffed baked apples

Courtesy of Georgia Grown

Ingredients

- 4 large Honeycrisp or Gala apples
- 1/4 cup lemon juice, preferably fresh
- 1/4 cup pecan or vegetable oil
- 1/2 cup onion, diced
- 1/2 cup celery, diced
- 1/2 cup mushrooms, finely diced
- 1 tablespoon garlic, minced
- 1 cup spinach, chopped
- Salt and pepper, to taste
- 1-1/2 teaspoons poultry seasoning, divided
- 1/2-pound ground turkey or chicken
- 1 egg
- 1-1/2 cups chicken broth or apple cider

Preheat oven to 350 degrees.

Slice tops off apples and remove cores. Using a small ice cream scoop or melon baller, scoop apple out, leaving about 1/2-inch-thick shell, including skin. Dice the scooped-out apple pieces for the filling; you should have about 1 cup. In a large bowl, combine lemon juice and enough water to cover apples. Place whole and diced apples in lemon water with a plate or bowl on top to keep apples submerged.

Heat oil in a skillet over medium heat. Cook onion and celery until they begin to soften. Add mushrooms, garlic, spinach and 1 cup of diced apples to pan. Cook until spinach wilts. Season with salt and pepper, to taste, add 1 teaspoon



COURTESY GEORGIA GROWN

poultry seasoning. Let mixture cool.

In a medium bowl, mix ground turkey or chicken with remaining 1/2 teaspoon poultry seasoning, egg, and salt and pepper, to taste. Combine thoroughly. Add cooled vegetable mixture, mixing until evenly incorporated.

Remove cored apples from water and allow to drain. Fill apples with turkey or chicken mixture, mounding to overfill. Place apples in an ovenproof dish. Pour chicken broth or apple cider in bottom of dish, cover with aluminum foil and place in oven. Bake until internal temperature reaches 165 degrees. Depending on the size of apples, this should take 60-75 minutes. Allow to rest 5-10 minutes and serve warm. *Serves 4.*

Happy Thanksgiving!

Washington EMC will be closed Thursday, November 28, and Friday, November 29, for Thanksgiving. For emergency services, please call (800) 552-2577.



BIG NEWS: OUR FIBER PROJECT IS COMPLETE!

Connect, powered by Washington EMC, is proud to announce that the project is complete and available to *all* members of Washington EMC.

During this project, we have:

- Built over 2,500 miles of fiber-optic line.
- Connected nearly 5,000 customers.
- Installed 12 fiber huts throughout the community.

SIGN UP TODAY!

Check your availability at
www.conexonconnect.com,
call (844) 542-6663 or scan
our QR Code.

