



Plugged in to Altamaha EMC | Fiber

Serving: Toombs, Montgomery, Emanuel, Treutlen, Laurens, Johnson and Tattnal



Call 811 Before You Dig: Protecting Our Fiber Infrastructure

Why It's Important

As members of the Altamaha EMC and Fiber community, we rely on a robust fiber network for work, school, and entertainment. This high-speed internet connectivity depends on a delicate network of underground and overhead cables that are susceptible to damage if disturbed.

The Fragility of Fiber Optic Cables

Fiber optic cables are made of glass fibers as thin as human hair, making them very efficient but also very fragile. Even a minor nick can cause significant disruptions, affecting your service and that of your neighbors. Repairing fiber cables is costly and complex.

The Cost of Cutting a Fiber Cable

Damaging a fiber cable affects internet service and incurs substantial repair costs, including:

- Immediate repair expenses, which can run into thousands of dollars.
- Potential fines and service outages.
- Downtime impacts on business operations and personal activities.
- These costs and inconveniences can be easily avoided by calling 811 before you dig.

Call 811: It's Simple and Free

Before starting any digging project, no matter how small, call 811. This free service will notify utility companies to mark the locations of underground lines. Here's how it works:

- *Call or Click:* Dial 811 or visit the 811 website a few days before you dig.
- *Wait for Marking:* Utility companies will mark the locations of underground cables.
- *Dig Safely:* Proceed with your project, avoiding the marked locations.

The Dangers of Shooting Fiber Optic Cables

Our fiber infrastructure can also be compromised by vandalism, such as shooting at cables. This reckless behavior causes extensive damage, leading to prolonged outages and significant repair costs. Damaged cables can also create hazardous conditions. Please report any suspicious activities around our fiber infrastructure to local law enforcement or Altamaha EMC/Fiber immediately.

Your Role in Protecting Our Network

As part of the Altamaha EMC/Fiber community, remember to call 811 before you dig, regardless of the project's size. It's a small step that makes a big difference. For more information, visit the 811 website or contact our customer service team.

Thank you for your cooperation and commitment to safeguarding our vital infrastructure. Let's work together to keep our network strong and our community connected.



Your Pennies at Work: Altamaha EMC Foundation Supports Georgia Sheriffs' Youth Homes

The Altamaha EMC Foundation recently awarded a generous grant to the Georgia Sheriffs' Youth Homes, providing funds to purchase new furniture for the children's cottages at Herrington Homestead. Resident Director Anthony McCastle gratefully accepted the grant, which will help create a more comfortable and nurturing environment for some of Georgia's most at-risk children.

Established in the late 1950s, the Georgia Sheriffs' Youth Homes were created in response to the increasing number of abandoned, neglected, and abused children. The sheriffs recognized the critical need to offer these youth a chance to grow up in a secure, loving home environment. In 1960, the first facility, the Georgia Sheriffs' Boys Ranch near Hahira, opened its doors. Since then, four additional homes have been established across the state, providing thousands of children with stable, positive lives in full-time residential facilities.

At the Youth Homes, children learn essential life skills such as overcoming adversity, teamwork, personal responsibility, hygiene, and manners. They also develop strong moral values, spiritual awareness, and a sense of community participation. House parents emphasize education and training to prepare the children for future success, helping them become mature, responsible adults.

The recent grant from the Altamaha EMC Foundation exemplifies the spirit of Operation Round Up, where small contributions from Altamaha EMC members are pooled to make a significant impact on the community. This support will significantly enhance the living conditions at Herrington Homestead, ensuring a better quality of life for the children residing there.

The Altamaha EMC Foundation is proud to support the Georgia Sheriffs' Youth Homes in their mission to provide love, safety, and stability to Georgia's most vulnerable children. For more information on how you can support the Georgia Sheriffs' Youth Homes or participate in Operation Round Up, please visit our website or contact the Altamaha EMC office. Your contribution can make a big difference in the lives of these children.



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, 2024. If these checks aren't claimed by August 1, 2024, 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.

Adams, Treva L	Harnage, Martha Edith	Picariello, Lisa G
Aikens, Michael A	Herrera, Marcia	Plummer, Angelica Sharde
Alligood, David Roger	Herrington, Wanda	Ponsell, Matt Travis
Barry, Benjamin T	Hickman, Danny	Powell, Kory A
Brown, Allene S	Hooton, John III	Pratt, Kelly
Brown, Katelyn Brooke	Hudson Dawn Mcglaughn	Preston, Meshon M
Bullock, Eva E	Jackson, Colby M	Pullen, Michelle Christy
Butler, Pamela Denise	Johnson, Leo	Rangle, Carlos
Carswell, Diamond L	Juarez, Joel	Rayford, Nathan R
Charleston, Rodriquez Ramon	Kachel, Stephanie L	Ruiz, Javier Sanchez
Collins, William Sidney	Kilgore, Ronnie Lee	Scharpf, Courtney Marie
Cordry, Deborah Marie S	Lee, Franklin Walter	Scott, Zachary Jr
Coughlin, James Robert	Lister, Jessie Faye	Scullion, Nichole Kelly
Crabb, Kevin	Lord, Virginia K	Sikes, Marlana S
Crawford, Koda S	Love, Jeremy	Smith, Andre Derell
Cribb, Richard L	Mack, Sylvester	Staines, Matthew P
Dardy, Antoinette L	Martinez, Enrique	Stephens, Trenton Jay
Dawson, Mckinley Jr	Mcdaniel, Brandi Latrail	Strom, Jimmy Dewayne
Deal, Felicia	Mclemore, Frank	Thigpen, Karen Lee
Dean, Joni W	Mcleod, Cornnet	Thompson, Kaylyn Marie
Few, Jonathan	Mitchell, Alisia	Turner, Roderic
Fountain, James G	Morris, Analisha	Vega, Julian Benitez
Fulghum, Harley Brook	Myers, Kathy M	Wadley, Lakeithia Jasmine
Gallman, Richard Blake	Neda, Eminel	Wilbur, Kiera Rishon
Givens, Frank W	Odom, Terry L Jr	Woods, Dyamond Andrea
Givens, Joey	Oneal, Eleanor B	
Guthrie, Michael Anthony	Page, Jacob Chance	
Hackle, Destiny Alyssa	Page, Vincent Sinclair	
	Palicka, Ronald	

ENERGY EFFICIENCY

TIP OF THE MONTH

Electricity used to operate major appliances accounts for a significant portion of your home energy use. Here's an easy way to lighten the load on your clothes dryer. Before you dry a load of damp clothing, toss in a clean, dry towel. The towel will absorb excess water, shortening the drying time. If your dryer does not include an autosense feature, reduce the timer to about half of what you normally would. Remove the towel about 15 minutes after the cycle begins. Shorter drying times will extend the life of your dryer and save energy.

Source: homesandgardens.com





TIPS FOR INTEGRATING SMART HOME TECH

If you're new to smart home technologies, keep the following tips in mind as you explore home automation options.

- 1. Define goals.** Determine the areas in your home you want to make smart, like lighting, security and entertainment systems.
- 2. Choose compatible devices.** A smart hub can make integration easier with a central device to control multiple smart technologies.
- 3. Check Wi-Fi strength.** Smart home technologies require a stable internet connection to function properly, so consider factors like router placement and signal strength.
- 4. Prioritize security.** Set strong, unique passwords for your Wi-Fi network, set devices to update automatically and limit personal data collection.

COMMON CAUSES OF POWER OUTAGES

There is never a good time for the power to go out, but if it happens on a sunny day, you might be left wondering why. Here are the most common causes of a power outage.

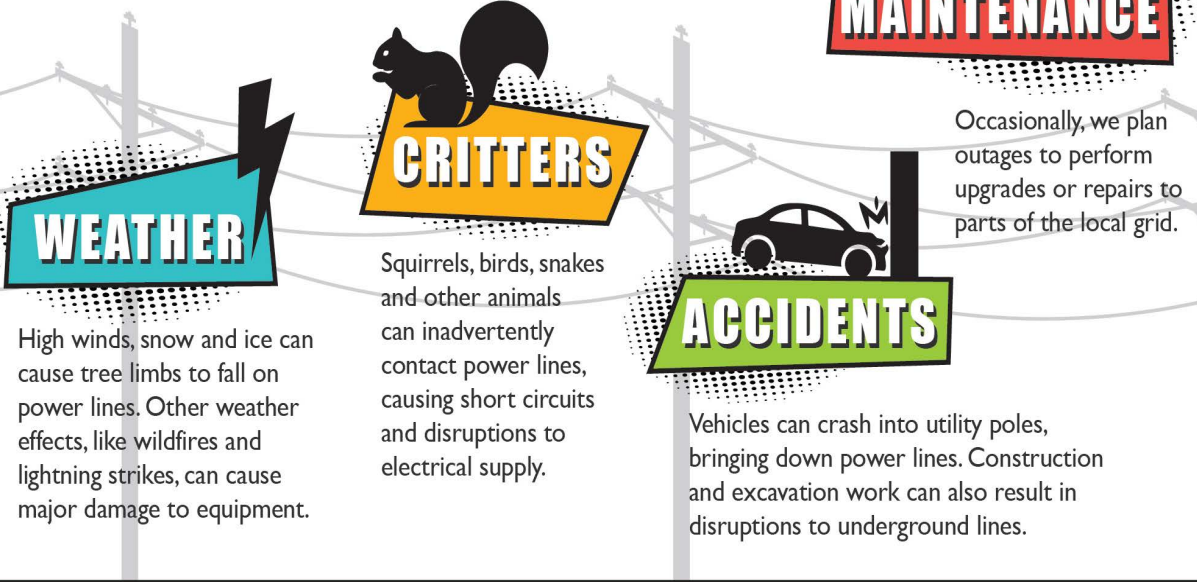




Photo Credit: Georgia Grown

Member RECIPES

Strawberry Milk Pie

INGREDIENTS

Crust

13 full graham crackers
6 tablespoons melted butter
1/4 cup sugar
1/4 teaspoon salt

Strawberry Puree

4 cups whole fresh or frozen strawberries
(about 1-pound container)
1/4 cup sugar
1/2 cup water
Juice from half a lemon

Strawberry Filling

2 cups whole milk
1 teaspoon lemon zest
6 egg yolks
3/4 cup sugar
5 tablespoons cornstarch
4 tablespoons cold butter, divided
1 teaspoon vanilla
1 additional container of fresh strawberries, for garnish, optional



DIRECTIONS

Crust: Preheat oven to 375 degrees. Using a food processor, blender or plastic bag and rolling pin, crush the graham crackers into fine crumbs. Add the melted butter, sugar and salt, and combine thoroughly, until mixture forms clumps when squeezed with your hand. Press into a 9-inch pie plate, using the back of a measuring cup to compact tightly. Bake for 8-10 minutes and let cool. **Puree and filling:** Puree strawberries, sugar, water and lemon juice in a blender until smooth. In a saucepan, simmer puree mixture over medium heat, stirring occasionally, until it thickens and takes on a syrupy texture, about 20 minutes. Remove from heat and reserve 1/2 cup of puree, saving the rest for another use. Place whole milk and lemon zest in a small saucepan. Heat mixture over medium heat, bringing just to the point of boiling, but do not boil. Meanwhile, whisk together egg yolks, sugar and cornstarch in a bowl. Slowly pour milk mixture into yolk mixture, whisking to prevent curdling. Pour mixture back into the pot and cook over medium heat, whisking constantly, until mixture has thickened and starts to boil. Remove from heat. Whisk in butter, tablespoon by tablespoon, then whisk in vanilla and reserved 1/2 cup strawberry puree. Strain through a fine-mesh strainer to remove any lumps. Allow to cool to room temperature. Pour into prebaked crust and chill completely, at least 4 hours. **To serve:** Trim additional container of strawberries and cut into 1/4-inch slices. Arrange strawberry slices on top of the pie. *Serves 6-8.*

-Courtesy of Georgia Grown