Rayle Lines **Member Newsletter**



November 2025

The Official Newsletter of Rayle Electric Membership Corporation

Operation Round Up awards \$21,700 in grants to local organizations

he Rayle EMC Foundation has allocated \$21,700 to support five community initiatives, as part of its Operation Round Up program. At its recent quarterly meeting, the co-op's foundation board designated chari-

table grants to the following local organizations:

- Lincoln County Food Pantry, Lincoln County: \$4,200 to purchase two freezers for the storage of food and one 22,000 btu mini-split HVAC unit for the distribution area.
- Lake Oconee Academy Foundation, Greene **County:** \$2,500 to help cover the cost of materials and installation of seating and shade umbrellas for an outdoor courtyard for students at Lake Oconee Academy.

Continued on page 20B



President of Lincoln County Food Pantry Gyp Hearst Jr., left, receives a \$4,200 check from Rayle EMC Director of Member Services Richard Heard.



Richard Heard, left, Rayle EMC Director of Member Services, presents a check for \$5,000 to Washington-Wilkes FFA Treasurer Luke Vanhart.



RAYLE LINES

Official Publication **Rayle EMC**



Tony Griffin, General Manager

BOARD OF DIRECTORS

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Rayle EMC Office Locations: WASHINGTON DISTRICT

Headquarters Office P.O. Box 1090 616 Lexington Rd. Washington, GA 30673 (706) 678-2116

GREENSBORO DISTRICT

1461 Highway 15 South Greensboro, GA 30642 (706) 453-2268 Sparta Exchange (706) 444-5100 Madison Exchange (706) 342-9851

LEXINGTON DISTRICT

786 Athens Rd. Lexington, GA 30648 (706) 743-8107

24-HOUR PHONE SERVICE AT EACH LOCATION

OFFICE HOURS

8:00 a.m. to 5:00 p.m. Monday through Friday

Rayle EMC serves Wilkes, Lincoln, Oglethorpe, Greene, Taliaferro and parts of Hancock, Morgan, Clarke, Madison and Oconee counties.

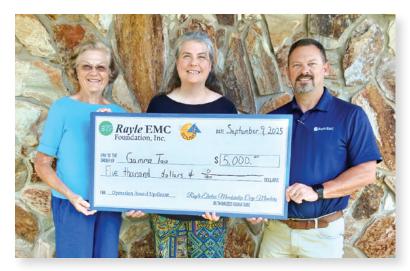
Operation Round Up grants,

Continued from page 20A

- American Red Cross of East Central Georgia, All of Georgia: \$5,000 for the Home Fire Program, which assists families in developing fire escape plans, as well as educating them about preventing home fire deaths and injuries. The Home Fire Program also helps individuals impacted by home fires by providing financial assistance for necessities during their hardship.
- Washington-Wilkes FFA, Wilkes County: \$5,000 to cover the cost of leadership events like FFA Region Rally, National FFA Convention, State FFA Convention, Discovery Conference and the local FFA Banquet.
- Gamma Tau Chapter of Delta Kappa Gamma Society International of Georgia, Oglethorpe County: \$5,000 to provide free, age-appropriate books each month to children from birth to age five through Oglethorpe County Dolly Parton's Imagination Library.

Operation Round Up is a charitable program supporting nonprofit organizations that help meet the health, safety, educational or recreational needs of the community. Funding is made possible when members voluntarily "round up" their monthly electric bill to the next whole dollar. Individual members contribute an average of about \$6 a year.

If you are a Rayle EMC member and participate in Operation Round Up, we thank you for your generosity. Operation Round Up is tax-deductible. Additional contributions can be made by calling or visiting your local Rayle EMC office. Operation Round Up's sole purpose is to improve the quality of life for those in our community.



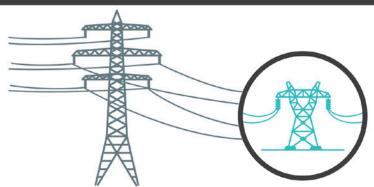
From left, Judith Land and Jennifer Yauck of Gamma tau Chapter of Delta Kappa Gamma Society International of Georgia receive a check for \$5,000 from Richard Heard of Rayle EMC.

The steps to restoring power



1. Report outage

Report an outage by calling your local Rayle EMC office, the tollfree outage reporting number at 1-844-744-7849, or text your outage to us using TEXTPOWER. We are prepared to take your calls, but remember: A major outage can affect thousands of members, so we appreciate your patience.



2. High-voltage transmission lines

These lines carry large amounts of electricity. They rarely fail but they can be damaged in severe storms. When damaged, these lines must be repaired first.



3. Distribution substations

Crews inspect substations, which can serve hundreds or thousands of people. If the power can be corrected at the substation, power may be restored to many members.



4. Main distribution lines

If the problem can't be isolated at the substation, main distribution supply lines are checked next. These lines deliver electricity to large groups of members in communities or housing developments.



5. Individual homes and businesses

After main line repairs are complete, we repair lines that serve individual homes and businesses.

Thanksgiving rush is no reason to waste energy

hen your house is full of dinner guests and overnight company, you're bound to use more energy than you do on almost any other day of the year. To keep your electric bill from skyrocketing:



- Lower the heat a couple of degrees before company arrives. You'll be using the stove and
 - oven all day, so the house will be warmer than usual anyway. Plus, people generate heat, so a cooler house will feel more comfortable.
- Keep an eye on the refrigerator and freezer and make sure the doors are closed. Doors that aren't tightly sealed will send cold air into the kitchen.
- Wait until the leftovers cool off before placing them in the refrigerator. It will work harder to cool hot food than to keep cool food
- Place lids on pots and pans as you use them for cooking. The lids keep heat in, so food cooks quicker.
- Heat up whatever you can in the microwave instead of on the stovetop or oven. Microwaves use about half the energy as an
- Fill your oven with as many different dishes as you can fit and cook them all at once. As long as the recipes don't call for temperatures that vary by more than 25 degrees, everything should cook or bake evenly.



Easy Peach-Pecan Cranberry Sauce



1/2 cup pecans, chopped 2 cups sugar

1/2 cup water

1 pound fresh cranberries

1/3 cup peach jam

1/4 cup lemon juice

1/3 cup pecan liqueur, rum or bourbon, optional

Toast pecans by placing them in a single layer on a 9-inch, microwave-safe pie plate. Microwave them on high for 4-5 minutes, stirring after every minute.

In a 4-quart glass, microwavesafe bowl, combine sugar, water and cranberries. Microwave on high for 10 minutes, stirring occasionally. Stir in peach jam and lemon juice. Microwave for 10 more minutes, stirring occasionally. Stir in pecans and pecan liqueur, if using. Note: Microwave for 3 more minutes after adding liqueur to cook off some of the alcohol, if desired. Let cool completely. Refrigerate until ready to use. Makes 4 cups.