Water and Light News



FORKS EAST GRAND FORKS WATER AND LIGHT

Notice to all East Grand Forks Water and Light Customers:

As a utility provider, we are obligated to interconnect and purchase electricity from co-generators and small power producers



Is it getting brighter around here?

The answer is YES! The East Grand Forks area street lights have been looking much brighter over the past 5 years. And that's because our electric distribution crew is working diligently towards upgrading our old lights into new LEDs. In 2020, the crew replaced a total of 330 residential fixtures. So far in 2021, we have accomplished 60 more replacements. Most of these recent change outs have been from the South end, with current planning to transition onto the North end. Each residential LED change out provides an energy savings of 100 watts. With the current 390 changes into LEDs, imagine how much energy we are already saving within our city!

Welcome New Water & Light Crew Members!



Clinton Herrmann Lineman Started 12/28/2020



Chris Lelm Water Plant Operator Started 10/22/2020

Attention EGF residents:



Andrew Robertson Apprentice Lineman Started 12/28/2020

If your home or business has a boiler or an RPZ "Back Flow Prevention Device" please contact the EGF Water Treatment Plant at (218) 773-1511, so we can get it inspected for you.

April 2021



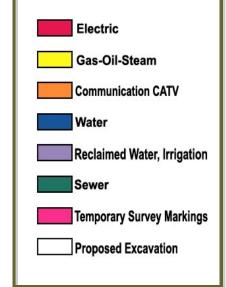
Know what's **below.** Call before you dig.

WITH SPRING HERE, THERE WILL BE MANY OF YOU DOING PROJECTS IN YOUR YARD. REMEMBER, BEFORE YOU DO ANY DIGGING, YOU NEED TO HAVE YOUR UTILITIES LOCATED BY CALLING "811".

MAKE SURE TO CALL "811" 2-3 DAYS BEFORE YOU PLAN TO DIG. AFFECTED UTILITY OPERATORS WILL LOCATE ALL THE UTILITY LINES IN YOUR YARD IN 2-3 DAYS.

WHEN DIGGING, KEEP IN MIND THAT HAND DIGGING IS REQUIRED WITHIN TWO (2) FEET EITHER SIDE OF THE UTILITY MARKINGS.

LOOK FOR THESE COLORS IN YOUR YARD:



Your Hometown Utility Since 1909

EAST GRAND FORKS WATER AND LIGHT

600 Demers Ave East Grand Forks, MN 56721

Phone: 218-773-1163 Fax: 218-773-6127 www.waterandlight.info

We're On The Web: www.waterandlight.info

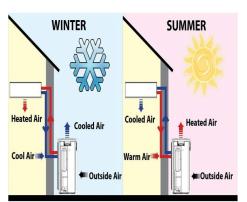
LIKE us on Facebook to see promotions, information & notices from the Water and Light Department!



2021 Energy Assistance

<u>Program</u>

THE ENERGY ASSISTANCE PROGRAM HELPS LOW-INCOME HOUSEHOLDS PAY A PORTION OF THEIR HEATING & ELECTRIC BILL. PAYMENTS ARE MADE DIRECTLY TO THE HOUSEHOLD'S UTILITY. IF YOU ARE INTERESTED IN APPLYING FOR ENERGY ASSISTANCE OR HAVE QUES-TIONS, CALL TRI-VALLEY OPPORTUNITY COUNCIL IN CROOKSTON-1-866-264-3729.



Recipe: Fish Tacos

Fish Taco Ingredients:

- 24 small white corn tortillas
- 1 1/2 lb tilapia
- 1/2 tsp ground cumin
- 1/2 tsp cayenne pepper
- 1 tsp <u>salt</u>
- 1/4 tsp black pepper
- 1 Tbsp <u>Olive oil</u>
- 1 Tbsp Butter

Fish Taco Toppings:

- 1/2 small purple cabbage
- 2 medium avocado sliced
- 2 roma tomatoes diced (optional)
- 1/2 diced red onion
- 1/2 bunch Cilantro longer stems removed
- 4 oz 1 cup Cotija cheese, grated
- 1 lime cut into 8 wedges to serve

Fish Taco Sauce Ingredients:

- 1/2 cup sour cream
- 1/3 cup <u>Mayo</u>
- 2 Tbsp lime juice from 1 medium lime
- 1 tsp garlic powder
 - 1 tsp Sriracha sauce or to taste

Air Source Heat Pumps (ASHP)

Have you looked into updating your heating and cooling equipment this year? You are not the only one! Since heating and cooling installations happened after the 1997 Flood, numerous local residents are currently looking for new equipment options. Ask your local contractor about Air Source Heat Pump options. ASHP equipment are low cost and operates efficiently while potentially being used as both heating and cooling units. The Water and Light Department provides a \$100-\$250 rebate for ASHP installation.

5100-5250 repate for ASHP installation. Check out our heating and cooling rebate form on waterandlife.info for more information.



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Instructions

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- Line large baking sheet with parchment or silicone liner. In a small dish, combine seasonings: 1/2 tsp cumin, 1/2 tsp cayenne pepper, 1 tsp salt and 1/4 tsp black pepper and evenly sprinkle seasoning mix over both sides of tilapia.
 - Lightly drizzle fish with olive oil and dot each piece with butter. Bake at 375 for 20-25 min. To brown edges, broil for 3-5 minutes at the end if desired.
 - Combine all Taco sauce ingredients in a medium bowl and whisk until well blended.
 - To serve the tacos, toast quickly toast the corn tortillas on a large dry skillet or griddle over medium/high heat.
 - To assemble: start with pieces of fish then add remaining ingredients finishing with a generous sprinkle of cotija cheese and finally that awesome taco sauce! Serve with a fresh lime wedge to squeeze over tacos.



"FLIP YOUR FRIDGE"

Is it time to recycle that old energy wasting fridge and replace it with a new ENERGY STAR certified model? Or just recycle that old fridge in your basement or garage?

The Water and Light will give you a **\$50 rebate** when you recycle your old fridge.

During <u>Clean up Week, May</u> <u>3-7, 2021</u>, you can place that old fridge on the curb and City personnel will pick it up and leave you a card that you can turn into the Water and Light to receive your rebate.