

KEEPING YOU CONNECTED



EAST GRAND FORKS WATER AND LIGHT

July 2023



Heritage Village Water Festival

During Drinking Water Week, the East Grand Forks Fire Department and our water treatment plant operators participated in Dakota Science Center's Water Festival at East Grand Forks Heritage Village. Students were able to learn about the different ways we utilize such a valuable resource...Water!

2022 Drinking Water Report Now Available:

East Grand Forks Water & Light Department works hard to provide you with safe and reliable drinking water that meets federal and state water quality requirements. The purpose of this report is to provide you with information on your drinking water and how to protect our water resources. The annual report can be found by scanning the QR code below:



2023 EGF Water & Light Scholarship Winners

The essays were so good, the Commissioners had to award two! Congrats to Alyssa Brule and Elizabeth Goetz for being selected as local winners of the Tom Bovitz Memorial Scholarship Contest.

Both Alyssa and Elizabeth received a \$500 scholarship from our Department. Elizabeth's essay was selected to advance into MMUA's statewide contest for a chance to win an additional \$500 - \$2,000 scholarship.



Utility Payment Options

Drop Boxes

We have 3 convenient drop box locations:

- ◆ At the entrance to City Hall parking lot – 600 Demers Ave
- ◆ Inside Hugo's Grocery Store east entrance – 306 14th St NE
- ◆ In the East Grand Forks Senior Center parking lot (on the point) – 538 Rhinehart Dr SE

Automatic Bill Pay

Automatic Bill Pay allows your payment to be automatically deducted from your checking or savings account. Once enrolled, you will receive your statement on your usual billing date and your payment will be deducted from your designated account on your bill's due date. Detach the registration form provided on the back. Mail the form or drop it off at any of the drop boxes. Your bank account information (account number, routing number, and voided check) is necessary for enrollment. *Process takes one billing cycle to go into effect**

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

LIKE and follow our social media pages to see promotions, information & notices from the Water and Light Department!



Recipe: Hawaiian Chicken Kabobs



Ingredients:

- ◆ 1/4 cup soy sauce (or tamari)
- ◆ 1/4 cup canned pineapple juice
- ◆ 3 tablespoons honey (or brown sugar)
- ◆ 2 tablespoons sesame oil
- ◆ 1/2 teaspoon garlic powder
- ◆ 1/4 teaspoon ground ginger
- ◆ 1/4 teaspoon salt
- ◆ 1/4 teaspoon ground black pepper
- ◆ 1/4 cup cold water whisked
- ◆ 1 tablespoon corn starch
- ◆ 4 boneless, skinless chicken breasts, trimmed and cut into 1 1/2-inch pieces
- ◆ 3-4 bell peppers, cut into 1 1/2-inch pieces (colors of your choice)
- ◆ 1 large red onion, cut into 1 1/2-inch pieces
- ◆ 2 cups pineapple chunks
- ◆ 1-2 tablespoons olive oil (or more sesame oil) oil or grill cooking spray for grill grates

Instructions

- 1** Create marinade in a small sauce pan over medium heat by whisking together soy sauce, pineapple juice, honey, sesame oil, garlic powder, ground ginger, salt and pepper. Bring to a simmer. Separately, whisk together cold water and corn starch until combined. Slowly stream cornstarch mixture into marinade. Whisk all together. Return to a simmer; allow to simmer, whisking occasionally, for 3-4 minutes until marinade thickens. Remove from heat. Set aside.
- 2** Place diced chicken in a large plastic zip-top bag or bowl. Add half of marinade; toss to coat chicken. Seal/cover chicken; refrigerate at least 1 hour up to 4 hours. (If using wooden skewers, soak in water for at least 30 minutes.)
- 3** Preheat grill to medium heat.**
- 4** Alternately thread chicken, peppers, onion and pineapple onto skewers. Brush olive oil on vegetables.
- 5** Oil grill grate. Place kabobs on grill over medium heat. Grill, turning every 4-5 minutes and basting with remaining marinade until chicken is done; about 15-20 minutes.

Notes:

- *Marinade can be made ahead, then kept covered and refrigerated for up to 3 days.
- *To broil kabobs in oven, preheat broiler. Line baking sheet with baking parchment. Arrange kabobs in individual layer on baking sheet. Place under broiler; broil, every 5 minutes turn and baste with remaining marinade until chicken is done. (15-20 minutes)

Buy Energy Star Products!

Our rebate program solely focuses on rewarding customers who choose to purchase Energy Star products. What is Energy Star? It is actually a “government-backed symbol”, informing customers an unbiased stance of if a window, LED light, or appliance is energy efficient. So, if you are looking for new windows, lights, or appliances be sure to look for the Energy Star label. Also, be sure to contact our business office so we can grant you a rebate for your Energy Star purchases!



Automatic Payment Authorization Form

Please return with a VOIDED check

Name (as shown on bill) _____
 Service Address _____, East Grand Forks, MN
 Water and Light Account # _____ Phone # _____
 I authorize EGF Water and Light to withdraw my monthly utility payment from the bank account listed below. I understand this authorization may be revoked by me at any time by notifying EGF Water and Light.
 Financial Institution _____
 City/State of Financial Institution _____
 Account Number _____ () checking () savings
 Routing Number _____
 Signature _____ Date _____