



The Flow

September 2017 Customer Newsletter

I Hope You Take Us For Granted!

-From the Desk of CEO, Jeffrey Hudson

I happen to be writing this month's newsletter on my birthday. As a young person, birthdays meant cake and candles and playing with friends. But as we grow older birthdays are more likely to be a time of contemplation as well as cake. In my own mind, I don't feel too old. But today I found myself thinking about family and friends who have passed away as I have celebrated birthday after birthday.

My Dad Billy passed away when I was 15, but I've had other family members and friends die in the last few years. I think back about the times I shared with them all and realized that while they were here I took them for granted. That is perhaps how people are ... we live in the moment and take so many things for granted. In fact, our family, friends, health and freedom are all things we take for granted on a daily basis. Realizing that our days on this earth are numbered should make us appreciative of what we have been given.

For almost everything, being taken for granted is a bad thing. In my role here at ONWASA I have been taught that being taken for granted could actually be good. In the utility business, if pure wholesome water comes out of your faucet every time you turn it on, you will eventually take it for granted. That means that we have done



ONWASA Distribution crews make sure that the pure water that leaves our plants makes it to your faucet every day. They work day and night to ensure that your water utility needs are always met. From left to right, Jim Nesbit, Matthew Marshburn, Dillon Davis, Remy Humphrey.

our job. ONWASA has an excellent track record of producing over 2.8 BILLION gallons of water a year for over 140,000 people in Onslow County. My hope is that as you go about your daily activities we at ONWASA will operate our utility in such a way that we fade into the background of your life.

Just don't take the other important things in your life for granted.

Follow Us on Social Media

Be sure to follow us on Social Media. You can **Like** us on **Facebook** at *Onslow Water and Sewer Authority* and **Follow** us on **Twitter** @OnslowWASA. You will keep informed regarding Planned and/or Emergency Water Outage information, Job Postings, informational videos, and trivia.



We Aren't Afraid of the Competition!

ONWASA is a proud annual sponsor of Jacksonville's National Night Out. At this year's event we invited the public to the "water taste test challenge". We wanted to see if people could actually taste the difference in ONWASA's award-winning water and commercially-bottled water. Each contestant was given identically-chilled cups of ONWASA water, Deer Park Water and Nestle Pure Life water. Many people could not taste the difference. To the surprise of some, they actually preferred ONWASA's water, claiming it had a "refreshing" and "more crisp" taste. If you take away the fancy bottles, scientific testing proves that ONWASA's water is 99.98 the same as any water you purchase from a retail store. In fact, some commercially-bottled waters indicate that the source of their water was a "municipal source" such as ONWASA. We know that bottled water offers convenience. However, you can save a lot of money by using pure, local ancient aquifer water provided to you by ONWASA. In a short period of time the money you will save on bottled water would pay for a nice insulated reusable cup or bottle.



Tailgate Chili—Heart Healthy Style Source: recipes.heart.org

Makes 4 Servings

Ingredients

- 1lb. 95% lean ground beef, chicken, or turkey
- 1 medium onion (chopped)
- 1 medium green bell pepper (chopped)
- 2 tsp. minced garlic
- 1 Tbsp. chili powder
- 1 Tbsp. ground cumin
- 1/2 tsp. coriander
- 15.5 oz. canned pinto or kidney beans (low sodium), rinsed and drained
- 14.5 oz. canned, diced tomatoes (low sodium) undrained
- 3/4 cup jarred salsa
- 1 medium jalapeno (optional), chopped



Directions

1. Spray large saucepan with cooking spray. Cook beef and onion over medium-high heat for 5 to 7 minutes, stirring constantly to break up beef. Transfer to colander and rinse with water to drain excess fat. Return to pan.
2. Stir in bell pepper, garlic, chili powder, and cumin. Cook for 5 minutes while stirring occasionally.
3. Add remaining ingredients and bring to a boil. Reduce to simmer, cover and cook for 20 minutes.
4. Optional—serve topped with low-fat cheese, a dollop of fat-free sour cream, sliced avocado, snipped cilantro, or chopped green onions.

Submit your favorite recipe to tstanley@onwasa.com for a chance to be featured in the Newsletter.