

CADDO BASIN SUD

www.caddobasin.com | 903-527-3504

Q4 OCTOBER 2024



BRAS 4 THE CAUSE

Bras for the Cause Hunt County benefits the Hunt Regional Healthcare Foundation through an annual event wherein the participants create a bra based on a theme; showcasing the creativity of participants competing to raise money for equipment and services to those undergoing cancer treatment. The funds raised during the event go toward supporting local cancer patients, such as:

1. Janice's Closet, an ongoing project of Bras for the Cause that provides wigs, mastectomy bras, prostheses and other supplies to cancer patients.
2. With the Hunt Regional Foundation, Bras for the Cause purchased a 4DCT scanner, Ultra-violet Sterilization Towers, Vein Finders for the Cancer Center, and their Mobile Mammography Coach.

FALL NEWSLETTER

ELECTION TIME

On Tuesday, November 5, 2024, the election for President of the United States will take place. We encourage all customers who are eligible to vote to cast their ballot.

Visit WWW.NASS.ORG/CAN-I-VOTE to find out where and how you can vote for this important election.



REMEMBER: SIGN UP FOR E-BILLS AND RECEIVE YOUR STATEMENT UP TO A WEEK EARLY!



DERBY PIE

Derby Pie, a beloved dessert originating from Kentucky, was created in the 1950s by the Melrose Inn in Prospect, a suburb of Louisville. The pie was developed by the inn's owner, George Kern, who sought to create a unique treat to celebrate the Kentucky Derby, the famous horse race. The original recipe features a chocolate and walnut filling encased in a flaky pie crust. The dessert quickly gained popularity, becoming a staple at Derby parties and events, and has since become synonymous with the race itself. One of our employees' grandmother has a delicious rendition of this recipe and we figured we'd do you a solid and share it.

RECIPE FOR DERBY PIE

Ingredients:

- 1 cup sugar, 2 eggs, 1 stick butter, 1 cup chopped pecans, 4 Tablespoons cornstarch, 3 Tablespoons vanilla, 1 cup chocolate chips, 1 pie shell.
- Combine sugars & cornstarch. Add beaten eggs & melted margarine.
- Then add chips, pecans, & vanilla.
- Bake 45 minutes at 350.
- Cool, cut & enjoy.



BILLING CYCLE

We run our billing cycle a month behind, which means your usage is a month behind, too. Every month, we read for bills on the 10th, we send out bills on the last business day of the month, and then your bills are due on the next 15th. For example:

AUGUST 10TH THROUGH SEPTEMBER 10TH USAGE = OCTOBER BILL, DUE ON OCTOBER 15TH

HOLIDAY HOURS

As we approach the holiday season, we want to remind you that our office will be closed on the following days:

NOVEMBER 11
NOVEMBER 28-29
DECEMBER 24-26
DECEMBER 31
JANUARY 1

We encourage you to plan ahead for any inquiries or services you may need during this time. Thank you for your understanding, and we wish you a joyful holiday season!

HALLOWEEN TRICK-OR-TREAT SAFETY TIPS

- Never trick-or-treat alone. Threes a crowd.
- Carry a bright flashlight to illuminate sidewalks, steps and paths.
- Stay on sidewalks. If there is not a sidewalk, walk on the left side of the road facing traffic.
- Obey traffic signals and only cross at corners.
- Avoid wearing masks while walking from house to house.
- Visit houses that have lights on, especially houses with Halloween decorations.
- Stay away from unknown animals.
- Always be polite and don't forget to say "Trick-or-Treat" and "Thank You"!

