

## Managing Your Bill Just Got A Lot Easier!

**W**ASA is thrilled to introduce Budget Billing, our newest way to help you pay your bill and manage your monthly expenses. This exciting program allows you to divide your water bill into 12 equal monthly installments, so you'll pay the same amount, every time.

Budget Billing takes the guesswork out of paying your bill—no more billing surprises during seasons when your water usage is high. Plus, it minimizes the chance for late fees and other penalties, especially when you combine Budget Billing with automatic bill payment or automatic credit card payment. And Budget Billing makes sure you're always in the know. Your bill will even show you what you've used, versus the installment amount for which you've been billed.



To determine your monthly bill payment, WASA looks at your prior annual cost of water and sewer usage,

### Water For Everyone On Joint Utility Discount Day

*Do you need help paying your utility bill? To find out if you are eligible for financial assistance, join us for Joint Utility Discount Day on Thursday, November 6, 2003, from 8 am to 7 pm at the new Washington Convention Center, 801 Mt. Vernon Place, NW. This customer assistance program has helped thousands of District residents in the past, and we are proud to continue to serve our community in this way. For more information, call the DC Energy Hotline at 202-673-6750.*

### Mark your calendar!

WASA's Environmental Workshop is coming soon. See your community paper for the date and time.

### We love to hear your feedback.

Welcome to this edition of *What's On Tap*, a monthly newsletter designed to focus on our most important resource: you, our valued customer. It's our way of keeping you up-to-date on changes at WASA that affect your service, and even more importantly, how you are served. If you see something of interest, don't hesitate to give us your feedback—we'd love to hear from you. Feel free to call Public Affairs at 202-787-2200. Or e-mail us at [info@dcwasa.com](mailto:info@dcwasa.com).

and divides that number into 12 equal installments. We'll review your account mid-year and make any necessary adjustments, and also at the end of the year for renewal. Any credit or debit will simply be rolled into your next year's budget. The only time you'd receive a settle-up bill is if you discontinue using Budget Billing or WASA service.

To qualify, your account must be current and on monthly billing. Also, if you move, your budget amount may change. To learn more about Budget Billing, or to sign up, call our Customer Service Department at 202-354-3600.

# STOP

*pouring money down the*

*RAIN*

Starting to notice a chill in the air? Then start using these tips to make saving money a breeze.

- Don't use the toilet to dispose of cigarette butts or other trash.
- Repair all leaks. To see if you have a leaking toilet, add food coloring to the toilet tank water. Without flushing, check the bowl 15 minutes later. If there's color in the water, you may have a leak.
- Don't let the sink water run while washing, shaving or brushing your teeth.
- Plug the tub drain before you run water for baths.
- Keep baths shallow and showers short.
- Soak pots and pans before washing them.
- If you're washing dishes by hand, use detergent sparingly so you use less water when rinsing.
- If you're using a dishwasher, scrape dishes instead of pre-rinsing them.
- Run the dishwasher only when it's full.

Visit [www.dcwasa.com](http://www.dcwasa.com) for 100 ways to use water wisely.

## The Main Ingredient

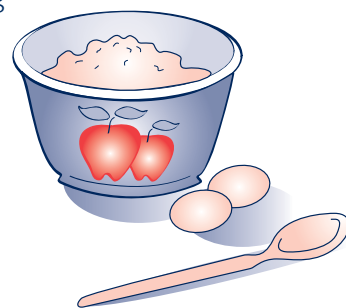
### Applesauce Spice Cake

Applesauce and oatmeal round out this heartwarming classic.

*(Makes one 9-inch square cake)*

#### Ingredients

- 1 1/4 cups boiling WASA water
- 1 cup rolled oats
- 1 1/3 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 cup vegetable oil
- 1/4 cup applesauce
- 2 eggs
- 2/3 cup white sugar
- 3/4 cup packed brown sugar
- 1/2 cup raisins
- 1/2 cup chopped walnuts



#### Directions

Preheat oven to 350°. Combine boiling WASA water with the rolled oats (to create oatmeal), and let stand for 20 minutes. Grease and flour a 9-inch square pan. In a medium bowl, sift flour, baking soda, cinnamon and nutmeg together and set aside.

In a large bowl, combine oatmeal, oil and applesauce. Add eggs, white sugar and brown sugar and mix well. Add the flour mixture and mix well. Finally, fold in the raisins and nuts. Pour into the 9-inch square pan.

Bake at 350° for 35 minutes, or until a toothpick inserted into the cake comes out clean.

*Want to see your favorite WASA water recipe featured in "What's On Tap"? Just send your name, address, phone number and clearly printed recipe to:*

District of Columbia Water and Sewer Authority  
Public Affairs Office - Favorite Recipes  
5000 Overlook Ave, SW  
Washington, DC 20032

**District of Columbia Water and Sewer Authority**  
Customer Service Department  
810 First Street, NE  
Washington, DC 20002  
Customer Service: 202-354-3600  
24-Hour Emergencies: 202-612-3400  
[www.dcwasa.com](http://www.dcwasa.com)



**Now that it's fall, don't forget that leaves should not be raked into the roadways or into storm drains. Thank you!**

**Remember—you can pay your bill online at [www.dcwasa.com](http://www.dcwasa.com)**



**Report Emergencies 24 Hours A Day!**

It's easy to get in touch with WASA. Use our hotline number to report improper use of hydrants, catch basins that have become clogged with leaves, water leaks or suspected sewer backups.

**24-Hour Emergency Hotline: 202-612-3400**