City of St. George

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Water Billing Update

The City of St. George is pleased to announce the adoption of FrontDesk, a modern, web-based water billing software. Starting January 16th, residents will have convenient, mobile-friendly access to their accounts from any internet-connected device.

With FrontDesk, you can:

- · View your account details online.
- Pay bills securely and conveniently.
- · Enroll in autopay for effortless bill management.

Creating an online account is entirely optional. We are introducing this platform to provide additional convenience and flexibility, but traditional payment methods will remain available for those who prefer them.

This new platform represents our commitment to enhancing your experience by offering more ways to manage your water service. In the coming weeks, we will share detailed instructions on how to set up an online account if you choose to participate.

Stay tuned for more updates, and thank you for allowing us to serve you better!

January Awareness

Cervical Cancer Awareness Month

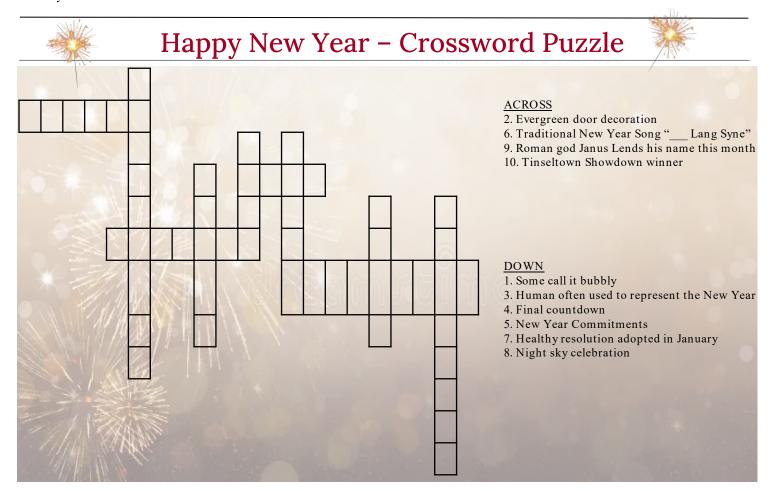
Cervical cancer is highly preventable with regular screenings and the HPV vaccine. Nearly 13,000 women in the U.S. are diagnosed annually, but early detection saves lives. Schedule your Pap or HPV test and talk to your doctor about vaccination. Together, we can work to eliminate cervical cancer for future generations.

National Blood Donor Month

January is a time to acknowledge those who donate blood or pledge to donate. It is a great time to schedule a donation as it is usually when blood is in short supply. The first National Blood Donor Month occurred in January 1970 after President Richard Nixon proclaimed it on December 31, 1969

National Glaucoma Awareness Month

This awareness month raises awareness about a group of eye diseases that can lead to vision loss and blindness. It's an important health initiative to educate the public about risk factors, symptoms, and the importance of both early detection and treatment.



Meter Pits and Winter Important Reminders

During the winter months, it's crucial to take extra caution with meter pits. Freezing temperatures, snow, and ice can create hazardous conditions, and improper handling of meter pits can lead to unnecessary complications. Here's what you need to know:

Stay Out of the Pit

For your safety and the protection of your water service, please refrain from accessing your water meter pit. Cold weather can make the area slippery and unsafe, and opening the pit may expose the meter to freezing temperatures, leading to potential damage. Always leave maintenance to trained professionals. Call City Hall if assistance is needed.

Expect Estimated Readings

In snowy or extremely cold conditions, it may not be possible for technicians to access your meter to take an accurate reading. When this happens, estimated readings will be used based on your previous usage. These adjustments ensure your billing stays on track without putting workers at risk. Contact City Hall if you have questions on your estimates.

Help Us Help You

While staying out of the pit is essential, you can assist by contacting City Hall if you notice damage to your pit cover or area having any other issues.

By following these guidelines, you'll help ensure the safety of everyone while keeping your water service running smoothly during the harsh winter months. Stay safe, stay warm, and trust the experts to handle your meter needs!

Neighborly Nudges

- City Hall will be closed for Martin Luther King Day, January 20th.
- 2025 Pet tags are available now. Come Register your pet for the new year at the Police Station. January 31st, is the deadline
- KAWnsas Fest will be taking place June 14th, in 2025. We are looking for vendors, volunteers and sponsors! If you are interested in being a part of the festival contact City Hall.



CABBAGE, SAUSAGE AND POTATO SOUP

INGREDIENTS:

- 1 pound kielbasa sausage*, sliced into bite-sized pieces
- 2 tablespoons extra-virgin olive oil
- 3 medium leeks, sliced into ½ inch rounds, white and pale green parts only
- 2 medium carrots, peeled and diced
- · 1 stalk celery, diced
- 1 small green cabbage, chopped into bite-sized pieces
- 3 cloves garlic, minced
- 6 cups chicken or vegetable stock
- 1 pound red potatoes, diced
- 1 tablespoon Italian seasoning, <u>homemade</u> or store-bought
- 1 bay leaf
- Kosher salt and freshlycracked black pepper

INSTRUCTIONS:

- 1. Add sausage to a large stockpot and cook over medium-heat for 5-6 minutes, stirring and flipping occasionally, until the sausage is lightly browned. Use a slotted spoon to transfer the sausage to a separate plate, and set aside.
- 2. Add the olive oil, leeks, carrots and celery to the pan, and stir to combine. Sauté for 5 minutes, stirring occasionally. Then add the cabbage and garlic, and sauté for 4 more minutes, stirring occasionally.
- 3. Add the stock, potatoes, Italian seasoning, bay leaf, cooked sausage, and stir to combine. Bring to a simmer. Reduce heat to medium-low, cover, and simmer for 15 minutes, or until the potatoes are cooked and tender.
- 4. Remove and discard the bay leaf. Season with salt and black pepper as needed. (Also, depending on how seasoned your sausage is, feel free to stir in a extra few teaspoons of Italian seasoning if you think it needs some extra flavor. A pinch of crushed red pepper flakes will also help bring out the flavors.)
- 5. Serve warm. Or refrigerate in sealed containers for up to 3 days or freeze for up to 3 months.

