



In Utah the Department of Environmental Quality (DEQ) has been granted primacy to enforce the EPA rules and regulations for drinking water quality. The DEQ has set strict standards for public water providers to follow. Each of our six (6) water systems has its own schedule for testing for contaminants, including nitrates & TDS, inorganics and metals, pesticides, sodium, sulfate, lead and copper, disinfectant by products (DBP) and more. Each system is tested monthly for total coliforms (including e-coli).

We take the responsibility of providing clean water to our customers seriously and follow the rules and regulations for water quality testing as outlined by the DEQ.

Each March we submit a Consumer Confidence Report to the state showing the results of our water quality testing for the previous year. These reports are available to our customers for review at our office.

If you have a [personal water well](#) and want to have the water quality tested, you can contact the Utah Department of Agriculture and Food; on the web ag.utah.gov, by phone 801-538-9905 or contact your local office of the Bear River Health Department.



1. About 90% of a pumpkin is **water**, just like their plant cousins the watermelon. You can even make pumpkin juice!



2. It's true. That's because they contain seeds (lots of seeds!), but pumpkins are also part of the squash family, like zucchini and melons. Since they're ripe in the autumn and early winter, they usually get called a winter squash.



3. The bright orange variety is the pumpkin we know best, but there are also white, yellow, red, green, and even striped varieties. Most pumpkins are smooth on the outside, but there are some that have bumps all over them. These warty pumpkins are bred to look that way to make for even weirder-looking jack-o'-lanterns and decorations.



4. Small pumpkins are usually for pies and decorations and big ones are for carving. Then there are the true pumpkin giants! Every year farmers compete to see who can grow the biggest pumpkin—taking their monster squash to fairs in flatbed trucks. The world record for pumpkins is just over 1000 kg, about the same weight as a full grown polar bear!



5. They were thought to cure snakebites and get rid of freckles. Pumpkins do have lots of vitamins in them, both the seeds and the pulp. It definitely won't fix a snakebite, but eating pumpkins can make you healthier.



6. The seeds can be roasted for a crunchy snack, and the flesh can be used for stews, soups, pies and pasta. Pumpkin flowers can be eaten too! And even the rinds can be baked into chips. (As far as we know, you can't use a pumpkin as a hamburger bun - but maybe one day!)



7. Because pumpkins are often grown for looks instead of taste, a close relative of the pumpkin, the Dickinson squash, is used instead. It's thought to have a more pumpkin-y taste than the real thing. Sometimes other kinds of winter squash are blended in too, but no one seems to notice once it's in pie form.



8. Carving jack-o'-lanterns started in Ireland hundreds of years ago with stories of a wandering spirit named *Stingy Jack*. People would carve turnips or potatoes with scary faces and put them in the windows to keep Stingy Jack and other spooky creatures away on Halloween. When Irish people came to North America they brought the custom with them, but soon saw that it was much easier to carve a pumpkin than a turnip!