

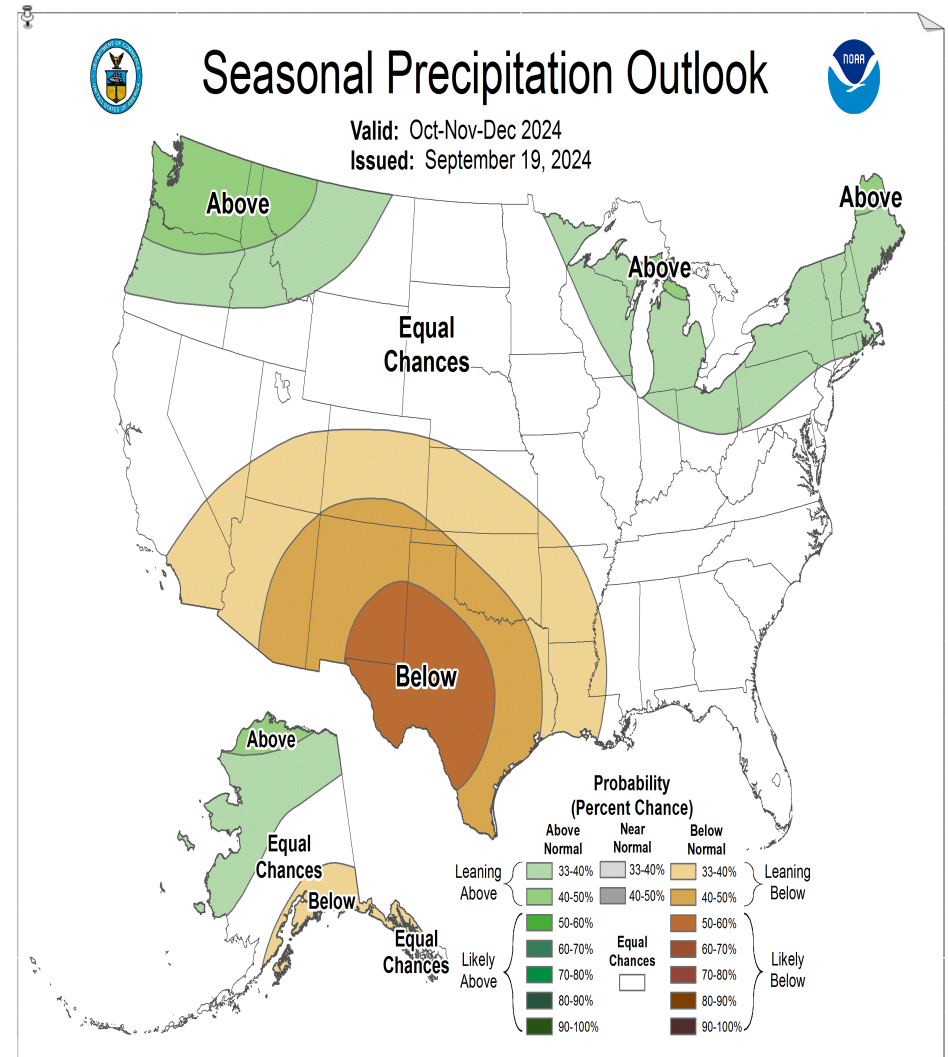


PINEYWOODS GROUNDWATER CONSERVATION DISTRICT

The Water Newsletter
Serving Angelina and Nacogdoches Counties

3rd Quarter 2024

Pineywoods Groundwater Conservation District
P.O. Box 635187
Nacogdoches, Texas 75963-5187



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At a Glance:

Wells in PGCD Database
10/01/2024

39 well applications in progress

Total Exempt wells – 1472

Total Ag wells – 323

Total Fee wells – 226

O&G wells — 572

Frac wells — 31

Plugged wells — 619

Upcoming Events

Regularly scheduled PGCD board meeting—
November 18, 2024 @ 1:30, Nacogdoches City Hall

Regularly scheduled meeting of Regional Water Planning Area, Region I, - - - January 2025

Regularly scheduled meeting of Regional Water Planning Area, Region D, - - - Oct. 30, 2024

Regularly scheduled meeting of Groundwater Management Area 11 - - October 23, 2024

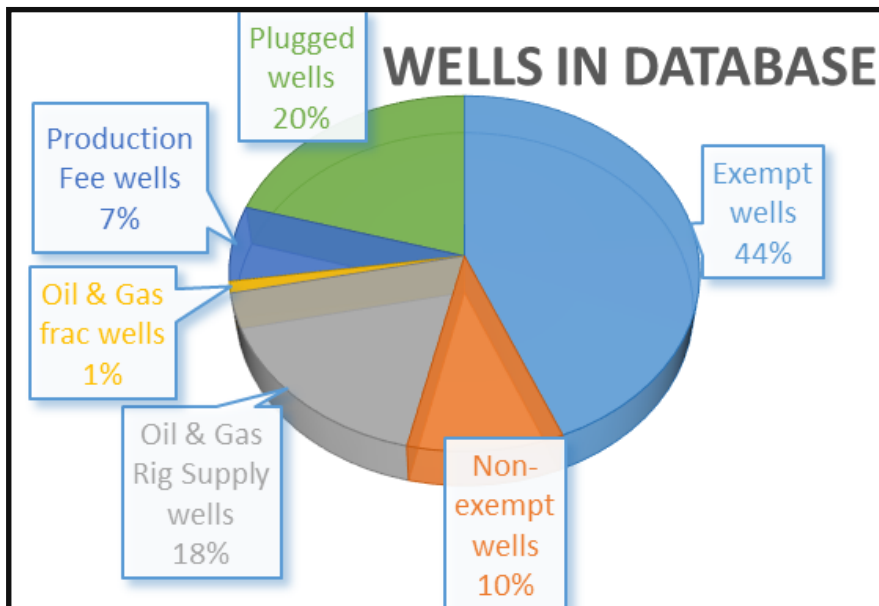
District Holidays

The District Office will be closed for the following holidays:

Monday November 11 — Veteran's Day

Thursday-Friday November 28,29 — Thanksgiving

Tuesday-Wednesday December 24,25—Christmas



“Never let the future disturb you. You will meet it, if you have to, with the same weapons of reason which today arm you against the present.”
Marcus Aurelius

Serving Angelina and Nacogdoches Counties

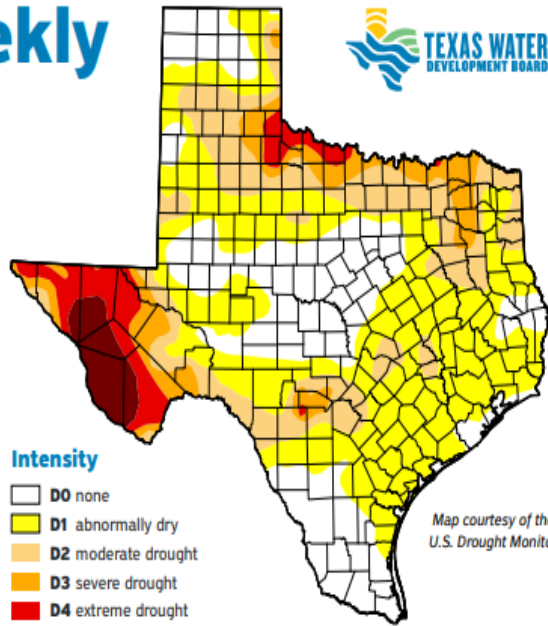
Water Weekly

For the week of 10/07/24



Water conditions

The latest drought map for conditions as of October 1 shows a small increase in drought. More ominously, the area of the state considered abnormally dry (and susceptible to drought in the next few weeks) jumped from 30 percent last week to 40 percent this week.



Map courtesy of the U.S. Drought Monitor

Drought conditions

- 34% now
- 33% a week ago
- 26% three months ago
- 80% a year ago

Intensity

- D0 none
- D1 abnormally dry
- D2 moderate drought
- D3 severe drought
- D4 extreme drought
- D5 exceptional drought

Presidio County

Presidio County in West Texas has been experiencing exceptional drought periodically since the summer of 2020. Drought conditions abated somewhat during the summers of 2021 and 2023, but exceptional drought returned during the summer of 2024 and expanded to cover the entire county in the last week.

Presidio County (TX) percent area in U.S. Drought Monitor categories

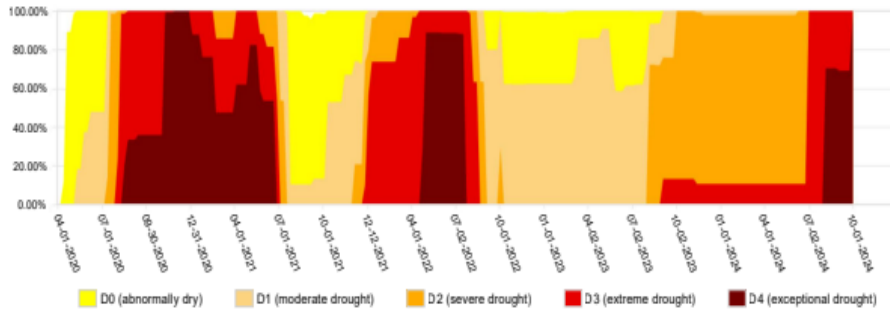


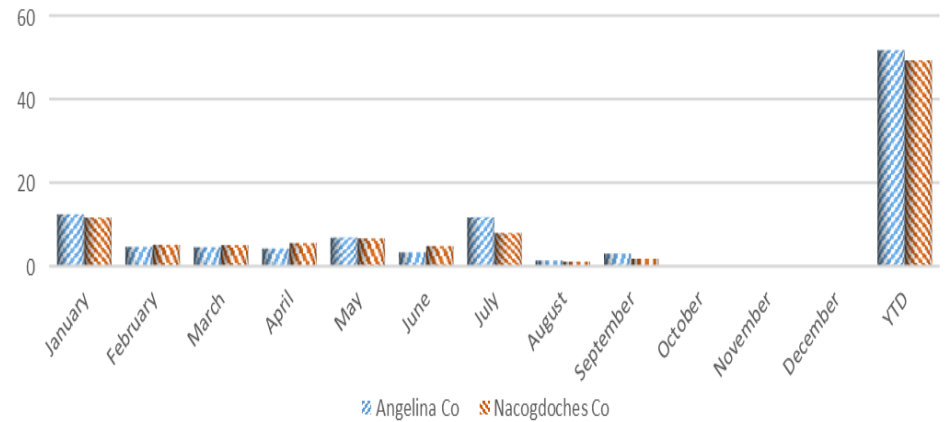
Chart courtesy of the U.S. Drought Monitor

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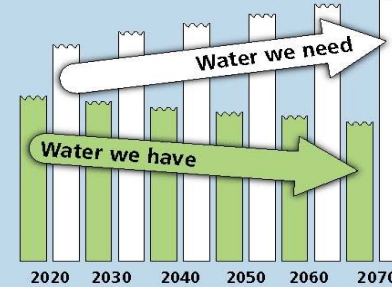
www.twdb.texas.gov



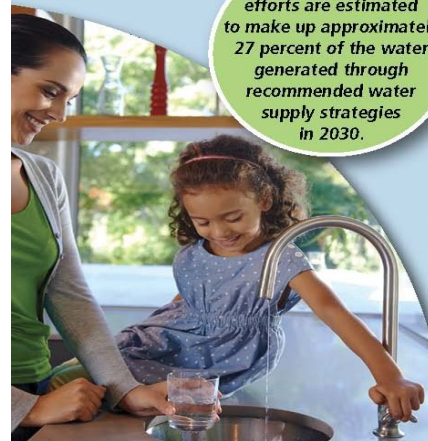
Average Monthly Rainfall for 2024



Our need for water is growing, but our current water supply will decline over time. More and more water conservation efforts will be necessary to sustain our water supply.



Conservation efforts are estimated to make up approximately 27 percent of the water generated through recommended water supply strategies in 2030.



THE FACTS ON LEAKS

10

percent of homes have leaks that waste 90 gallons or more per day

A leaky faucet dripping at the rate of one drip per second can waste more than
3,000 gallons
 per year

Did you know?

Minor water leaks account for nearly

1

trillion gallons

of wasted water each year and is equal to annual household water use in nearly

A shower leaking at
10 Drips
 per minute wastes more than
500
 gallons per year

11
 million homes

Repair
 leaks by checking faucet washers and gaskets for wear and replacing them if necessary

Replace old toilets with WaterSense models & save



13,000
 gallons of water savings for the average family

Homeowners can save

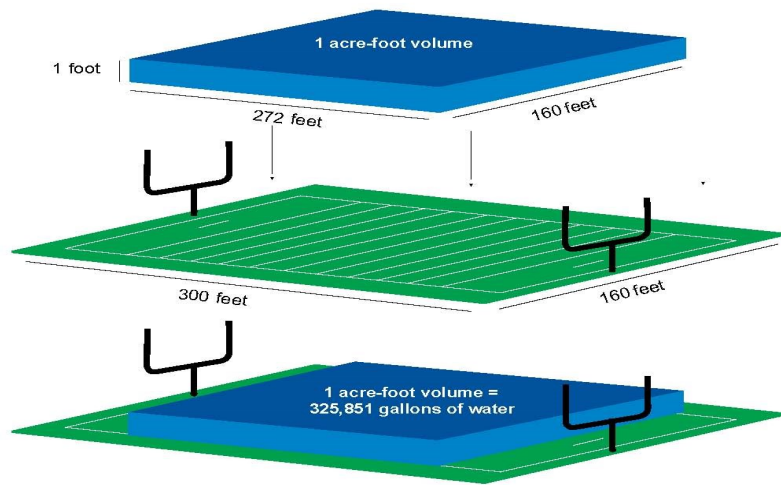


10 percent on their water bills



epa.gov/watersense

WHAT IS AN ACRE-FOOT?



One acre-foot is the amount of water it would take to flood one acre to a depth of one foot.

One acre-foot of water is enough to support the municipal use of six Texans for one year.

By 2020, Texas is projected to have a demand of 18.5 million acre-feet of water for all water uses per year.

For games and animation, visit our TWDB Kids website.

<http://www.twdb.texas.gov/kids>

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FOODFACTS

From the U.S. Food and Drug Administration

Food and Water Safety During Hurricanes, Power Outages, and Floods

What Consumers Need to Know

Emergencies can happen. When they do, the best strategy is to already have a plan in place. This includes knowing the proper food and water safety precautions to take if hurricanes — or other flooding/power outages — do occur.



Be Prepared for Emergencies

1. Make sure you have **appliance thermometers in your refrigerator and freezer**.
 - Check to ensure that the freezer temperature is at or below 0 °F, and the refrigerator is at or below 40 °F.
 - In case of a **power outage**, the appliance thermometers will indicate the temperatures in the refrigerator and freezer to help you determine if the food is safe.
2. **Freeze containers of water** for ice to help keep food cold in the freezer, refrigerator, or coolers in case the power goes out. If your normal water supply is contaminated or unavailable, the melting ice will also supply drinking water.
3. **Freeze refrigerated items** such as leftovers, milk, and fresh meat and poultry that you may not need immediately. This helps keep them at a safe temperature longer.
4. **Group food together** in the freezer. This helps the food stay cold longer.
5. **Have coolers on hand** to keep refrigerated food cold if the power will be out for more than 4 hours.
6. Purchase or make **ice cubes in advance** and store in the freezer for use in the refrigerator or in a cooler. Freeze **gel packs** ahead of time for use in coolers.
7. Check out local sources to know where **dry ice and block ice** can be purchased, just in case.
8. **Store food on shelves** that will be safely out of the way of contaminated water in case of flooding.
9. Make sure to have a **supply of bottled water** stored where it will be as safe as possible from flooding.



Power Outages: During and After

When the Power Goes Out . . .

Here are basic tips for keeping food safe:

- Keep the **refrigerator and freezer doors closed** as much as possible to maintain the cold temperature.
 - The **refrigerator** will keep food **cold for about 4 hours** if it is unopened.
 - A **full freezer** will keep the temperature for approximately **48 hours** (24 hours if it is half full) if the door remains closed.
 - Buy **dry or block ice** to keep the refrigerator as cold as possible if the power is going to be out for a prolonged period of time. Fifty pounds of dry ice should hold an 18 cubic foot, fully-stocked freezer cold for two days.
- If you plan to eat refrigerated or frozen meat, poultry, fish or eggs while it is still at safe temperatures, it's important that each item is **thoroughly cooked to its proper temperature** to assure that any foodborne bacteria that may be present are destroyed. However, if at any point the food was above 40 °F for 2 hours or more — discard it.
- **Wash fruits and vegetables** with water from a safe source before eating.
- For infants, try to use prepared, canned baby formula that requires no added water. When using concentrated or powdered formulas, prepare with bottled water if the local water source is potentially contaminated.



Once Power Is Restored . . .

You'll need to determine the safety of your food. Here's how:

- If an appliance thermometer was kept in the freezer, **check the temperature** when the power comes back on. If the freezer thermometer reads 40 °F or below, the food is safe and may be refrozen.
 - If a thermometer has not been kept in the freezer, **check each package** of food to determine its safety. You can't rely on appearance or odor. If the food **still contains ice crystals** or is 40 °F or below, it is safe to refreeze or cook.
 - Refrigerated food should be safe as long as the power was out for **no more than 4 hours** and the refrigerator door was kept shut. Discard any perishable food (such as meat, poultry, fish, eggs or leftovers) that has been above 40 °F for two hours or more.
- Keep in mind that perishable food such as meat, poultry, seafood, milk, and eggs that are **not kept adequately refrigerated or frozen** may cause illness if consumed, even when they are thoroughly cooked.

