



October 23, 2013

Ontario Energy Board
P.O. Box 2319
27th Floor, 2300 Yonge Street
Toronto, Ontario M4P 1E4
Attention: Kirsten Walli, Board Secretary

Dear Ms. Walli:

**RE: TILLSONBURG HYDRO INC.
2014 Electricity Distribution Rate Application
Publication of the Notice of Application
EB-2013-0181**

In accordance with Board direction, the undersigned confirms that Tillsonburg Hydro Inc.'s ["THI"] 2014 "Notice of Application and Hearing relating to 2014 incentive regulation mechanism application for an Electricity Distribution Rate Change" ["Notice"] was published on October 23, 2013 in the Tillsonburg News. This is an English language newspaper having the highest circulation in the Town of Tillsonburg. The Notice was published 1 day after the 14 days permitted as per the Letter of Direction. This was done since the Wednesday edition of the Tillsonburg News is distributed to all households in the Town of Tillsonburg, thus providing the highest circulation for the Notice. An affidavit to this effect and the newspaper article are enclosed with this letter.

A copy of the Notice was served directly to all intervenors of record in THI's previous cost of service proceeding EB-2012-0168 on October 10, 2013.

A copy of the Notice and the application has been made available for public review at the Town of Tillsonburg Customer Service Centre, the Corporate Office for the Town of Tillsonburg and is also available on our website.

Should you have any questions, please do not hesitate to contact me.

Yours truly,

A handwritten signature in black ink, appearing to read "Wayne Brett", with a long horizontal flourish extending to the right.

Wayne Brett, CPA, CMA
Finance Regulatory Affairs Manager

CORPORATE OFFICE

200 Broadway, Tillsonburg, Ontario, N4G 5A7, Telephone # (519) 688-3009, Fax # (519) 842-9431

Web: www.tillsonburg.ca


Affidavit)
)
Wayne Brett)

**IN THE MATTER OF
TILLSONBURG HYDRO INC. AND
THE ONTARIO ENERGY BOARD**

I, **Wayne Brett**, at the Town of Tillsonburg, make the oath to say:

1. I am the Finance Regulatory Affairs Manager for the Town of Tillsonburg acting on behalf of Tillsonburg Hydro Inc. and as such have knowledge of the matters hereinafter deposed to.
2. The Ontario Energy Board has given Tillsonburg Hydro Inc. certain directives to comply with.
3. In accordance with the directives, Tillsonburg Hydro Inc. published a Notice of Application and Hearing for an Electricity Distribution Rate Change in the Tillsonburg News on October 23, 2013. Attached hereto as Exhibit "A" to this my affidavit is a true copy of the Notice.

SWORN BEFORE ME, at)
The Town of Tillsonburg,)
This 23rd day of October 2013.)



Finance Regulatory Affairs Manager
Town of Tillsonburg
WAYNE BRETT



A COMMISSIONER FOR OATHS,
DONNA WILSON

COMMISSIONERS AFFIDAVITS ACT
R.S.O. 1990, Chap. C.17, Sec 1(2)
CLERK, TOWN OF TILLSONBURG

LIFE

Exhibit A

■ EAT: Diwali an illuminating celebration across the globe

Festival of flavour



RITA DEMONTIS
EAT

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Thanksgiving's fond, festive memory, and Halloween has us ready for a howling good time — but there are many planning the beauty and spiritual glory of Diwali, taking place this year Nov 5.

Celebrated by Hindus and Sikhs (and some Buddhists) worldwide, it's one of the most illuminating of religious festivals, and throughout the years and thanks in part to popular culture, Bollywood and Canadian stars like Lisa Ray and Russell Peters, all things South Asian — including revered religious events — have gone mainstream.

Research shows Diwali (Divali, Dipavali, or Deepavali), known as the Festival of Lights, literally means "rows of lighted lamps," and signifies the triumph of good over evil. It's a wonderful celebration, but the reasons and legends differ from place to place and from community to community. That said, research shows the most important aspect associated with Diwali is the return of Lord Rama after 14 years of exile — people lit their houses to celebrate and to welcome him back.

A joyful, spectacular affair, Diwali is spread over five days, during which times homes are lit with hand-painted clay lamps (diyas), adorned with colourful "rangoli" drawings and henna is applied.

And food is celebrated in all its glory. According to lovelandia.com, the list of Diwali special sweets is exhaustive and includes such treats as gulas jamun (spongy milky balls soaked in rose scented syrup), gajar ka halwa (a traditional Punjabi sweet pudding made with carrots and milk), and jalebi (sugar-dipped, deep fried circular sweets). Families start planning and preparing weeks in advance and, all in all, it's a sensational celebration for everyone to look forward to!

To help you join in the celebration, Dairy Farmers of Canada (dairygoodness.ca) have created simple and quick versions of two classic South Asian recipes that can be enjoyed by everyone!

2 Tbsp. (30 ml) butter
1 Tbsp. (15 ml) vegetable oil
1 onion, finely chopped
1 Tbsp. (15 ml) minced garlic
1/2 tsp. (7 ml) minced gingerroot
1/2 tsp. (5 ml) ground coriander
1/2 tsp. (2 ml) chili powder
1/2 tsp. (2 ml) garam masala
1/2 tsp. (1 ml) ground turmeric

This mild, aromatic and creamy curry dish originates from ancient Mughal cuisine. Its wonderful flavour comes from blending a number of spices with a mix of almonds and yogurt.

2 Tbsp. (30 ml) ground almonds
2 Tbsp. (30 ml) tomato paste
1 1/2 lbs (625 g) boneless skinless chicken breasts, cut into 1/2-inch (2.5 cm) pieces (about 3 cups/750 ml)
1 cup (250 ml) plain yogurt, whisked until smooth
Salt to taste
Pinch dried fenugreek leaves
Chopped fresh cilantro

Onions and saute for 2 minutes or until soft and fragrant. Add garlic, ginger, coriander, chili powder, garam masala and turmeric; sauté for 30 seconds or until fragrant, being careful not to burn.

Stir in almonds and tomato paste, and saute for 2 minutes to blend well with the spices. Stir in chicken and saute until lightly browned on all sides, about 3 to 4 minutes.

Stir in yogurt; cover, reduce heat to medium and simmer for 5 to 8 minutes until chicken

is completely cooked through. Season with salt and sprinkle dried fenugreek leaves. Cook covered for 2 to 3 minutes or until the curry comes to a boil. Garnish with cilantro.

Serves 6

■ **Cooking Tips:** Yogurt should be whisked to avoid getting lumps in curry. Any kind of plain yogurt will work well, including fat-free, 2% and Greek yogurt.

■ **For the Adventurous:** Kick-up the heat and add cayenne pepper to taste.



Photo courtesy of DAIRY FARMERS OF CANADA



ONTARIO ENERGY BOARD NOTICE TO CUSTOMERS OF Tillsonburg Hydro Inc.

Tillsonburg Hydro Inc. has applied to decrease its electricity distribution rates.
Learn more.

Tillsonburg Hydro Inc. has applied to the Ontario Energy Board to decrease the amount it charges by approximately \$1.91 each month for the typical residential customer beginning on May 1, 2014. Other customers, including businesses, may be affected as well.

The requested rate decrease is tied to inflation (and other factors intended to promote efficiency).

THE ONTARIO ENERGY BOARD IS HOLDING A PUBLIC HEARING

The Ontario Energy Board (OEB) will hold a public hearing to consider Tillsonburg Hydro's request. We will determine whether Tillsonburg Hydro has used the applicable models and formulas as required by the OEB. At the end of this hearing, the OEB will decide on the appropriate rate changes.

The OEB is an independent and impartial public agency. We make decisions that serve the public interest. Our goal is to promote a financially viable and efficient energy sector that provides you with reliable energy services at a reasonable cost.

BE INFORMED

You have the right to information regarding this application and to be involved in the process. You can:

- review Tillsonburg Hydro's application on the OEB's website now;
- sign up to observe the proceeding by receiving OEB documents related to the hearing;
- at the end of the process, review the OEB's decision and its reasons on our website.

If you want to become an active participant (called an intervenor) in this proceeding, you must apply for intervenor status to the OEB no later than 10 calendar days after the publication or service date of this notice, or the hearing will go ahead without you, and you will not receive any further notice of the proceeding. If you do not wish to become an intervenor but wish to give your opinion on the proceeding to the Board members hearing the application, you are invited to file a letter with your comments, which will be considered during the hearing.

The OEB does not intend to award costs in this proceeding as Tillsonburg Hydro has only made proposals of a mechanistic nature within the OEB's guidelines.

LEARN MORE

These proposed charges relate to Tillsonburg Hydro's distribution services. They make up part of the Delivery line — one of the five line items on your bill. Our file number for this case is EB-2013-0173. To learn more about this hearing, find instructions on how to file letters or become an intervenor, or to access any document related to this case please select the appropriate application from the list at the OEB website: www.ontarioenergyboard.ca/notice. You can also phone our Consumer Relations Centre at 1-877-632-2727 with any questions.

WRITTEN HEARING

The Board intends to hold a written hearing in this case. If you think an oral hearing is needed, you can write to the OEB to explain why.

PRIVACY

If you write a letter of comment or sign up to observe the hearing, your name and the content of your letter or the documents you file with the OEB will be put on the public record and the OEB website. However, your personal telephone number, home address and email address will be removed. If you are a business, all your information will remain public. If you apply to become an intervenor, all information will be public.

This rate hearing will be held under section 78 of the Ontario Energy Board Act, 1998, S.O. 1998 c.15 (Schedule B).



FOOD: The indispensable



Photo courtesy of SEASIDE MARKET FOODS/ISTOCKPHOTO

Oh, onion!

I have to come clean. I love onions. Thinly sliced on peanut butter sandwiches, nestled in with the cheddar in a grilled cheese, atop a good burger, in a salad, roasted, braised, creamed, fried — there's hardly a way that escapes my enthusiasm for the bulbs. Onions are the indispensable vegetable, flavouring countless savoury dishes in cooking cultures across the globe. Right now



ELIZABETH BAIRD
BAIRD'S BITES

onions are at their peak of firmness and frankly onion flavour. Time to enjoy them in three comfort fall dishes.

elizabeth.baird@sunmedia.ca

SWEET AND SOUR ONION RINGS

Onion stars in a quick relish to serve with burgers, over roasted salmon or hot dogs, and with any cold meat such as ham, cold roast beef or pork. Delicious also with grilled cheese sandwiches and mac and cheese.

1 large red onion or sweet white onion

1/2 cup (125 ml) granulated sugar

1/2 cup (125 ml) real apple cider vinegar or white wine vinegar

1/4 tsp. (1 ml) salt

Dash hot pepper sauce

Peel and halve onion from stem to root end. Cut crosswise as thinly as possible; set aside. In large microwaveable bowl, or in medium saucepan, bring sugar and cider vinegar to boil. Stir to dissolve sugar. Add salt and hot

pepper sauce. Add onion slices to hot vinegar mixture; toss and let cool. Transfer to preserving jar; seal. Refrigerate for 1 day or up to 2 weeks, shaking the jar occasionally. Use any leftover sweet vinegar mixture in salad dressings or sauces.

Makes about 1 1/2 cups (375 ml).

VARIATIONS:

For Hot Onion Rings, replace hot pepper sauce with 1/4 tsp. (1 ml) hot pepper flakes.

For Mustard Seed Onion Rings, add 2 tsp. (10 ml) brown or yellow mustard seeds.

For Celery Seed Onion Rings, add 1 tsp. (5 ml) celery seeds. Fennel seeds, dill seeds and caraway seeds are other alternative flavourings. Use 1 tsp. (5 ml) for these seeds.

ONLINE: Get breaking news as it happens! www.tillsonburghydro.com