



# Making Connections

The Official Publication of the Louisiana Ground Water Association  
Volume 11 Issue 1 Summer 2026

## From the Executive Director's Desk - Summer 2026 Newsletter



As we welcomed the new year, so many changes came to the Louisiana groundwater industry. First, I would like to thank everyone who attended the January convention which seemed to be one of our larger crowds. We had some concerns about the National Ground Water Association (NGWA) Convention being held in New Orleans in December; some felt it would adversely affect our attendance. However, we were very pleased and honored with the attendance and support we received at this year's convention. We had 6 really great, informative speakers; close to 30 exhibitors, which was the best we've seen in a long time; and 113 attendees. All in all, we contacted approximately 160 vendors and/or organizations for the event, and all of the vendors/exhibitors we spoke to at the NGWA convention were given a personal invitation to the 2026 LGWA Convention.

One of our goals at this year's convention, along with addressing continuing education hours, was the issue of some folks not receiving *Making Connections*, *WorldWide Drilling Resource*® magazine, or any other type of information. We ask if anyone is still not receiving emails or the publications to contact us, or the folks at *WorldWide Drilling Resource*® to get added to the mailing list. This is how we communicate with our contractors/drillers.

Now, on to our 2027 convention which will be held in Marksville at the Paragon Casino on Tuesday, January 12th and Wednesday, January 13th. Setup for vendors will once again be on Tuesday afternoon beginning at 1:00 pm. On Tuesday evening, we will have the meet and greet beginning at 6:00 pm. The meal will be served at 7:00 pm and bingo will follow immediately after. On Wednesday morning, convention registration will be from 7:00 am to 8:00 am. Breakfast will be available before the convention. Speakers will begin promptly at 8:00 am. Lunch will be served at noon. **Be sure to fill out the registration form on page 10 and send it in** - this helps us with preplanning the event and food. Plus, sending your registration in early saves you \$25.

Finally, as you should all know by now, the Department of Conservation and Energy will no longer process new or renewal drilling contractor licenses. The Louisiana State Licensing Board for Contractors will be processing new applications, renewals, administering exams, and other license duties. **See page 2 of this newsletter for more details.**

*Terry*

Terry L. Suire  
LGWA Executive Director

### Inside this issue:

Don't Lose Your License - Renew Now.....	2
Marksville - Where Everybody is Somebody.....	3
Louisiana 811 Update.....	4
Mary Amy's Gateau De Cajun (Cajun Cake).....	5

Memories from the 2026 Louisiana Ground Water Association Annual Convention and Trade Show.....	6-7
Backyard Grilling Tips.....	8
2027 Membership and Convention Registration.....	10
2027 Scholarship Application.....	11

*The views expressed in Making Connections do not necessarily reflect the position of the Louisiana Ground Water Association. We believe in free speech and encourage contributors to voice their opinions.*

### Special thanks to the advertisers supporting this newsletter:

GEFCO (BAUER Equipment America, Inc.).....	3
gefco.com	
SIMCO Drilling Equipment, Inc.....	5
simcodrill.com	

Hole Products.....	9
holeproducts.com	
WPS (Wholesale Pump & Supply).....	12
wpspump.com	



**DON'T LOSE YOUR LICENSE - RENEW NOW**

*Adapted from Information by the Louisiana State Licensing Board for Contractors*

Effective immediately, the Department of Conservation and Energy (C&E) will no longer process new driller applications and license renewals. The Louisiana State Licensing Board for Contractors (LSLBC) is now responsible for accepting and processing new applications, renewals, administering exams, and other license duties.

To maintain your Louisiana drilling contractor's license, ALL drillers, water well and environmental, MUST complete an application without delay.

**There is NO FEE to transfer an existing license\*. However, ALL requirements must be met.**

ALL licensees must complete a statutory mandated course called Business Law. This is approximately a one-hour video which will have several questions to answer. You cannot take this course until you have applied.

When your application is received, you will be sent an email at the address provided. There may also be emails that ask for further information, or corrected information. When the application information has been satisfactorily received, a notification will be sent giving a link to the Business Law course, supplying a password and user-name to access your portal. All license information, renewals, changes, etc. will be accessible to you through this portal.

**\*After July 1, 2026, those who have not started the process of transferring their license will be charged the standard new license application fees.**

The application and instructions are currently available on the LGWA website at <https://lgwa.org/louisiana-licensing-board>

**CONTRACTOR'S LICENSE APPLICATION**

**Section 1: TYPE OF LICENSE**

Select one of the following license types:  
 • Submit separate application for EACH license type

Water Well Drilling     Environmental Wells

**Section 2: IDENTIFYING INFORMATION**

**Name of Applicant:**

- Once issued, applicants must conduct their contracting business under the exact name listed on the license.
- If applying as a company put company name as name of applicant below. Note: The company name must also match the business entity registered with LA Secretary of State
- If applying as a sole proprietor (individual), put your individual name as the name of applicant below.

**A. Full Legal Name of Applicant:**

**B. Type of Business:**

<input type="checkbox"/> Corporation	<input type="checkbox"/> Limited Partnership
<input type="checkbox"/> General Partnership	<input type="checkbox"/> Joint Venture
<input type="checkbox"/> Limited Liability Company (LLC)	<input type="checkbox"/> Limited Liability Partnership (LLP)
<input type="checkbox"/> Sole Proprietor (Individual)	

**C. If applying as a Sole Proprietor:**  
 SSN: \_\_\_\_\_ Date of Birth: \_\_\_\_\_

**D. If applying as a Business Entity:** (D. is not required for Joint Ventures)  
 Tax ID/FEDIN: \_\_\_\_\_  
 Louisiana Secretary of State Charter Number: \_\_\_\_\_

**E. Mailing Address of Principal Place of Business:**

P.O. Box or Street Address: \_\_\_\_\_  
 City, State, Zip Code: \_\_\_\_\_

**F. Physical Address of Principal Place of Business:**

Street Name and Number: \_\_\_\_\_  
 City, State, Zip Code: \_\_\_\_\_

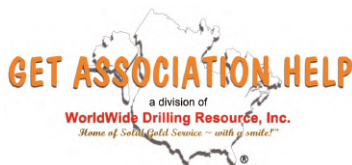
Phone: \_\_\_\_\_ Cell: \_\_\_\_\_ FAX: \_\_\_\_\_  
 Email: \_\_\_\_\_ Website: \_\_\_\_\_

\*An email address must be provided. Correspondence will only be sent to this email address.

**All communication will be by e-mail.**  
**If you know of someone who may be in need of help completing this process, please e-mail [gah@worldwidedrillingresource.com](mailto:gah@worldwidedrillingresource.com)**

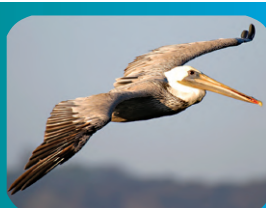
Newsletter contents prepared, printed, and published by **GET ASSOCIATION HELP™**, a division of **WorldWide Drilling Resource, Inc.** for the use and benefit of the Louisiana Ground Water Association.

All rights reserved, no part of this newsletter may be used without written permission from **GET ASSOCIATION HELP™**. Unless otherwise stated, articles are created by **WorldWide Drilling Resource, Inc.**



PO Box 660  
 Bonifay, FL 32425-0660  
 850-547-0102

The Louisiana Ground Water Association: Helping to preserve a priceless resource - the Louisiana groundwater aquifers and recharge areas.



PO Box 81605  
 Lafayette, LA 70598-1605  
 337-654-4666

Membership in the Louisiana Ground Water Association (LGWA) is open to water well and geotechnical drilling professionals. LGWA and its members are active throughout the State of Louisiana.

Each January, members of the Louisiana Ground Water Association convene in Marksville, for the annual LGWA convention and trade show. We thought it would be interesting to learn more about the historic little town of Marksville, the parish seat for Avoyelles Parish.

It was back in the late 1790s when Marc Eliche, an Italian trader, was traveling through the area. Suddenly, one of his wagon wheels broke and he had to stop. While repairing the wagon, he discovered what Native Americans had known for centuries; this was beautiful country with green prairies and moss-filled shade trees along the bayous and lakes. He decided not to leave.



He was also impressed with the friendliness of the Native Americans. Marc married Julie Carmouche of nearby Pointe Coupee in 1796, and they set up the first trading post just south of present-day Marksville City Hall. Naturally, the location became associated with the name of the trading post owner, and "Marc's Ville," or "Marc's Village," or "Marc's Farm." In the old French, it was an easy transition by Americans to the name "Marksville". The site was first recognized on United States survey maps in 1809, and the date has been celebrated by modern Marksville residents with festivals celebrating the event.

Marksville is home to a unique and diverse mixture of Native American, Cajun, and Colonial American history. The Tunica and Biloxi Indians have lived on a reservation near Marksville for over two centuries.

On display at the Tunica-Biloxi Museum's Cultural and Educational Resources Center is the "Tunica Treasure," a vast collection of Native American and European trade items as well as other artifacts. The 40,000-square-foot museum is home to 200,000 artifacts including bowls, jars, glass beads, plates, cooking utensils, tools, and guns. You can also take a stroll on the Tunica-Biloxi Nature Trail, a one-mile, tree-lined boardwalk with crossing points over the Coulee Des Grues waterway and access to Paragon Casino Resort. The Paragon Casino Resort, the venue for the LGWA convention, is owned by the Tunica-Biloxi tribe and is the largest employer in Central Louisiana.

The area is also home to several natural areas such as the Spring Bayou Wildlife Management Area, Lake Ophelia National Wildlife Refuge, and the Grand Cote National Wildlife Refuge.

Some enjoy exploring the historic Hypolite-Bordelon House to get a glimpse into the life of early European settlers. This Creole house from 1820, represents the typical dwelling of early Avoyelles Parish families.



*The Hypolite-Bordelon Home is over 200 years old. It was built with hand-hewn timbers in traditional Creole style.*



**PASSION  
FOR  
PROGRESS**



A BAUER Group Company

**Todd Armstrong**  
Sales Manager

**P: 580.478.7288**  
**tarmstrong@gefco.com**

**Parts**

**P: 713.699.7699**

**Service**

**P: 580.977.9866**

## Louisiana 811 Update

*Adapted from Information by Louisiana 811*

Louisiana 811 is launching a couple of exciting new initiatives this year. The first is called a Damage Notification Tool which will enable excavators, or homeowners, to notify utility and facility owners/operators of damage to underground or submerged infrastructure regardless of who damaged it.








The second initiative will be online Town Hall meetings. The purpose of these one-hour or so meetings is to educate all stakeholders on current legislation, how to effectively use online ticket entry tools, how to use new features such as Ticket Talk, and explain how ticketing processes work, such as the predesign ticket or the large project ticket.

When calling 811 for your project, it's important to do your part to keep the process running smoothly. For best results, have the following information available:

- Your Louisiana 811 frequent identification number, if you have one.
- Date and time the work is scheduled to begin.
- Parish and city in which the excavation will take place.
- Nearest intersecting roadway to the worksite.
- Distance and direction of the worksite from the nearest intersection.
- The side of the street, road, or highway on which the work will be taking place.
- Description of the property and where the property should be marked.
- Always advise the 811 operator if the site will be using explosives.

**Here are some additional tips for best results:**

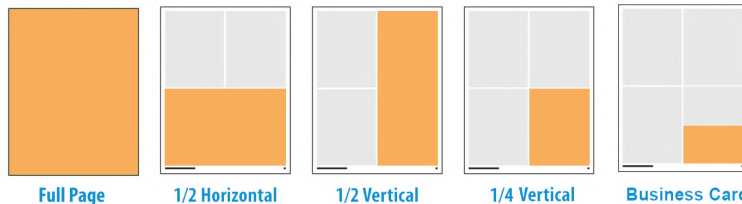
- ⇒ Always maintain the locate request number provided by the 811 operator. This is your proof of the call and may be requested by an enforcement officer.
- ⇒ Use white paint, stakes, or white flags to designate the area scheduled for excavation.
- ⇒ Wait two business days for the site to be marked, excluding weekends, ticket submission date, and holidays.
- ⇒ If damage occurs during excavation, notify the utility operator or pipeline company directly.
- ⇒ Observe tolerance zones. If digging activities come within 18 inches of a utility line or pipeline, use extreme caution. Hand digging is recommended with 18 inches of each side of the line.

Paint or Flag Color Indicators:	
	Electric Power Lines, Lighting Cables
	Temporary Survey Markings
	Gas, Oil, Steam, Propane, Petroleum
	Communication, CATV, Fiber
	Potable Water
	Reclaimed Water, Irrigation
	Sewer and Drain Lines

### Louisiana Ground Water Association Advertising Rates

#### Display Ad Sizes and Rates Per Insertion

	Dimensions	1 Time	2 Times
Full Page	7.75 x 9.75	\$750	\$640
Back Cover (Full Page)	8.50 x 11.0	\$900	\$765
1/2-Page Horizontal	7.75 x 4.75	\$550	\$470
1/2-Page Vertical	3.75 x 9.75	\$550	\$470
1/4-Page	3.75 x 4.75	\$375	\$310
Business Card	3.5 x 2.0	\$100	\$100



**ONLINE - Logo ad with a link to your sales flyer or website \$100 per month.**

Free Ad Preparation (for use in *Making Connections*).

Show your support of the Louisiana Ground Water Association by advertising in *Making Connections*, the association's biannual newsletter. All ads must 300dpi and sent in jpeg or pdf format. This newsletter is distributed by mail and is available online at [lgwa.org](http://lgwa.org)

For more information, e-mail: [ronnie@worldwidedrillingresource.com](mailto:ronnie@worldwidedrillingresource.com)

or call Ronnie at 850-547-0102 for more information.

Remember, some underground facilities, such as municipal water and sewer service, are not members of Louisiana 811, so their lines will not be marked. If the names of these operators do not appear on your locate request, you should contact them directly.



State law requires notification to 811 two full business days before digging. Civil penalties can range up to \$200,000 for violations of the Dig Law.

For more information, visit [www.louisiana811.com](http://www.louisiana811.com)

## Mary Amy's Gateau De Cajun (Cajun Cake)

Courtesy of Donn E.'s Cooking Inc.

This recipe for the classic Gateau De Cajun is at least 25 years old. It is so rich and gooey; a great way to end a meal.

### Cake

- 3 cups flour
- 1½ cups sugar
- 2 teaspoons baking soda
- ¼ teaspoon salt
- 2 eggs
- 20-ounce can crushed pineapple (undrained)

Mix flour, sugar, baking soda, and salt together. Add eggs and pineapple and mix really well. Pour mixture into a greased and floured 9x13 pan. Bake at 350° for 35-45 minutes.

While the cake is cooking, prepare the topping.

### Topping

- 1 cup sugar
- 1 cup of evaporated milk
- 1 cup butter
- 1½ cups of chopped pecans
- 1½ cups shredded coconut

Mix all the ingredients together and bring to a boil for 3-4 minutes. Stay with it and don't walk away, or you could have a really big mess on your hands.

Pour hot topping on the cake as soon as it comes out of the oven.



*WDR's* Sophia Henline made this cake one weekend and here's what her crew said about the results:

- Noah (12 years old) - "It was really yummy!"
- Silas (6 years old) - "Mommy, it tastes really good."
- Willa (10 years old) - "The flavor was really good."
- Michael (72 years old) - "I love your cake. It's delicious."
- Karen (69 years old) - "OMG!! So good!!"

The cake is not too sweet and is very tasty.  
Let us know what your bunch says about this recipe!  
Send your comments to [suireterry@gmail.com](mailto:suireterry@gmail.com)






**Model 2400**



**Model 5000**

**Model 5000**

**More Carousel Capacity**

**More Torque**

**More Pullback**

**NEW  
USED  
REFURBISHED**



**Model 2800**

**WATER WELL  
GEOTECH  
GEOTHERMAL  
CONSTRUCTION**



**Model 7000**

**SIMCO DRILLING EQUIPMENT, INC.**

**WWW.SIMCODRILL.COM**

**1-800-338-9925**

MEMORIES FROM THE 2026 LOUISIANA GROUND WATER

All photos are compliments of ?



The 2027 LGWA Annual Convention and Trade Show will be held at the Paragon Casino Resort January 12-13, 2027

Hotel Discount Code GWJ12GR  
 Fill out the Registration Form on page 10 or online at LGWA.org

DRILLING ASSOCIATION ANNUAL CONVENTION AND TRADE SHOW

WorldWide Drilling Resource®.



The 2027 LGWA Annual Convention and Trade Show will be held at the Paragon Casino Resort January 12-13, 2027

Hotel Discount Code GWJ12GR  
Fill out the Registration Form on page 10 or online at LGWA.org



# Backyard Grilling Tips






Adapted from Information by Weber

It's summertime, which means weekends filled with cookouts and celebrations. As you prepare to join the festivities, we thought it would be nice to share some useful grilling tips.

**Preheating** - It's important to preheat your grill with the lid closed for about 10-15 minutes. Once all the coals are glowing red, or all the gas burners are on high, the temperature under the lid should reach 500°F. This high heat loosens all the bits and pieces of food hanging onto the grate, making it easy to brush them off. Preheating your grill also helps prevent food from sticking to the grate and gets the grate hot enough to sear properly.

**Keeping the Grill Lid Down** - Making sure the grill lid is closed as much as possible will:

- 🔥 Keep the grates hot enough to sear the food.
- 🔥 Speed up the cooking time and prevent the food from drying out.
- 🔥 Trap the smokiness that develops when fat and juices vaporize in the grill.
- 🔥 Prevent flare-ups by limiting oxygen.

	Pork	145°F	
	Ground Beef	160°F	
	Chicken	165°F	
	Steak	Rare: 120°-125°F Medium Rare: 125°-135°F Medium: 135°-145°F Medium Well: 145°-155°F Well Done: 155°F	

**Grilling Time and Temperature** - To avoid overcooking the food, it is crucial to monitor the time and grilling temperature. Use a timer! Don't forget, if you are grilling in a colder climate or in a higher altitude, cooking times will be longer. Also, if the wind is blowing hard, it will lower a gas grill's temperature and raise a charcoal grill's temperature.

**Direct vs. Indirect Heat Grilling** - Knowing the difference between direct and indirect heat can really make a difference. Direct heat is when the fire is directly below the food. This is best for relatively small, tender pieces of food that cook in 20 minutes or less. Indirect heat refers to when the fire is on either side of the food. This is best for larger, tougher cuts of meat requiring more than 20 minutes of cooking.

**Maintaining Grill Temperatures** - This can be the tricky part of grilling. The key is having a consistent, reliable heat source





and proper venting so the grill can maintain low or high temperatures effectively. Dampers control airflow inside the grill. The more air flowing into the grill, the hotter the fire will grow and the more frequently you will have to replenish the fuel. To slow the rate of your fuel burning, close the top vent as much as halfway and keep the lid on as much as possible. The bottom vent should be left open whenever you are grilling so you don't kill your fire.

Under normal circumstances, a typical charcoal briquette fire will lose about 100°F of heat over 40 to 60 minutes. A typical lump charcoal fire will lose heat even faster. Gas grills have individual control knobs so you can regulate the heat and create different grilling zones easily. You can maintain heat levels as low as 200°F to over 550°F and shift from direct to indirect in minutes.

**Tame the Flame** - Too many flare-ups can burn your food. So again, keep the lid closed as much as possible. This limits the amount of oxygen inside the grill, which will help extinguish any flare-ups. If the flames are getting out of control, move the food over indirect heat temporarily, until they die down. Then move the food back.

**Caramelization is Key** - One of biggest reasons for the popularity of grilled food is its seared taste. To develop this taste for maximum effect, use the right level of heat and resist the temptation to turn food often. Your patience will allow for caramelization, or browning which creates literally hundreds of flavors and aromas. As a general rule, turn food only once.

**Lighter Fluid: No Way!** - Although lighter fluid evaporates, its chemical fumes can influence the flavor of your food. Chimney starters and lighter cubes are much cleaner and much more effective.

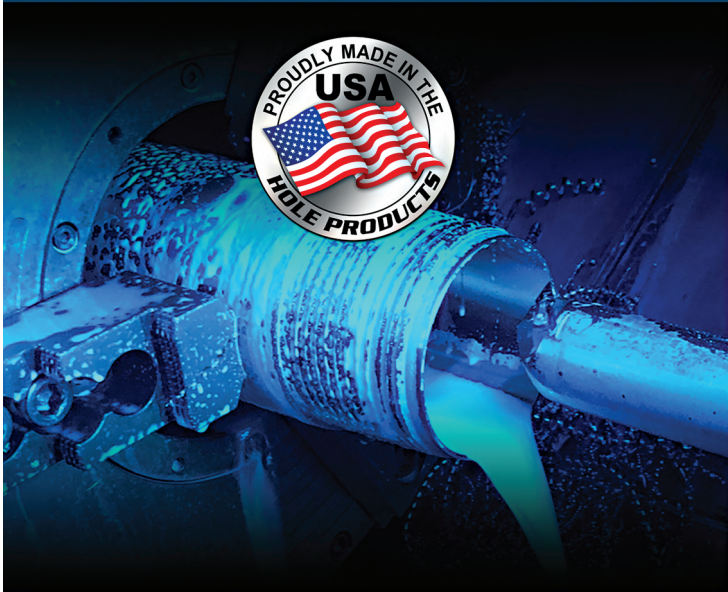
FOOD	THICKNESS / WEIGHT	APPROXIMATE GRILLING TIME
Burgers 	3/4-inch thick	<b>8-10 minutes</b> direct medium-high heat (400°-450°F) turning once
Bratwurst Fresh 	3-ounce link	<b>10-12 minutes</b> direct medium heat (350°-450°F) turning occasionally
Pork Chops Boneless 	1-inch thick	<b>8-10 minutes</b> direct medium heat (350°-450°F) turning once
Steak 	1-inch thick	<b>6-8 minutes</b> direct high heat (450°-550°F) turning once

**Cleaning Your Grill** - It is easiest to clean the bits of food stuck to your cooking grate when the grate is hot, using a stainless steel brush. If you notice any loose bristles on the brush or cooking grates, it's time to replace it.





**MANUFACTURE**  
DRILLING TOOLS


**888.465.1569**




**SERVICE**  
DRILLING INDUSTRIES


**SONIC** 


 **DIRECT PUSH**


**CORING** 

**DISTRIBUTE**  
TOOLING & SUPPLIES

 **ROTARY**

**GEOTECH-ENV** 

 **CONSTRUCTION**

**HDD** 



**12 NORTH AMERICAN  
LOCATIONS**

**WWW.HOLEPRODUCTS.COM**



Louisiana Ground Water Association Convention & Trade Show

**Membership and Convention Registration**

January 12-13, 2027

Paragon Casino

Marksville, LA

Company: \_\_\_\_\_  
 Address: \_\_\_\_\_  
 Attendee Name: \_\_\_\_\_  
 Personal E-mail: \_\_\_\_\_  
 Cell Phone: \_\_\_\_\_

WW Contractor License Number: \_\_\_\_\_  
 City, ST, Zip: \_\_\_\_\_  
 Company E-mail: \_\_\_\_\_  
 Company Phone: \_\_\_\_\_

**Payments:**

Annual Dues (includes convention registration): <b>\$175</b>	
Nonmember Convention Registration: <b>\$175</b>	
Student and Government Employee Registration: <b>\$75</b>	
Banquet Fee Per Person: <b>\$35</b>	
<b>Late Registration Fee if Paid after December 1, 2026: \$25</b>	
<b>Total Due</b>	

Attendees, please return this form with your check made payable to LGWA, P.O. Box 81605 Lafayette, LA 70598  
 Questions? Call Terry at: 337-654-4666 or e-mail [suireterry@gmail.com](mailto:suireterry@gmail.com)

**Tabletop Exhibitor Application**

Company: \_\_\_\_\_  
 City, ST, Zip: \_\_\_\_\_  
 Representative Name: \_\_\_\_\_  
 Personal E-mail: \_\_\_\_\_  
 Cell Phone: \_\_\_\_\_

Address: \_\_\_\_\_  
 Company E-mail: \_\_\_\_\_  
 Company Phone: \_\_\_\_\_

**Payments:**

Exhibit Fee (includes membership for current year): <b>\$350</b> Includes draped table and 2 chairs	
Night before convention dinner (per person): <b>\$35</b>	
<b>Total Due</b>	

**Name Badges Should Appear as Follows:**

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Exhibitors, please return this form with your check made payable to LGWA, P.O. Box 81605 Lafayette, LA 70598  
 Questions? Call Terry at: 337-654-4666 or e-mail [suireterry@gmail.com](mailto:suireterry@gmail.com)



## Louisiana Ground Water Association Scholarship Application

**February 28<sup>th</sup> of each year is the final day scholarship applications will be accepted.**

**All items required by this application must be completed as stipulated; incomplete applications may be eliminated from consideration.**

The Louisiana Ground Water Association (LGWA) will award up to two scholarships to qualified applicants.

To be considered, you must be an immediate family member of an LGWA member, or an LGWA member's employee. Applicants must be high school seniors intending to start, or be currently enrolled in a two- or four-year college program, or attending an independent water well drilling school. Studies should include groundwater science, drilling, ground source heating / cooling, dewatering, or related courses.

Completed applications must be accompanied by an official copy of the student's high school or college transcript, class rank, and SAT / ACT scores.

Recipients will be required to maintain a 2.0 grade point average. The fall semester scholarship will be awarded \$750 once the association receives a copy of the recipient's fall semester transcripts. An additional \$750 will be awarded for the spring semester once a copy of the spring semester transcripts are received.

Student Name: \_\_\_\_\_ E-mail: \_\_\_\_\_

LGWA Member Name: \_\_\_\_\_

Student's Relationship to LGWA Member: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ Date of Birth: \_\_\_\_\_

Planned Graduation Date (High School): \_\_\_\_\_ (College): \_\_\_\_\_

College Major (if Declared): \_\_\_\_\_

LGWA Member Company Name: \_\_\_\_\_

Company Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_

Name of High School / College: \_\_\_\_\_

School Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

**In addition to this application, please include (attached on a separate sheet):**

- List all high school honors and awards.
- List all extracurricular activities.
- Describe an event in your life that has made you the person you are today and how it has affected your goals.

**ALL ITEMS ABOVE MUST BE SUBMITTED.**

\_\_\_\_\_  
Signature of Applicant

Date: \_\_\_\_\_

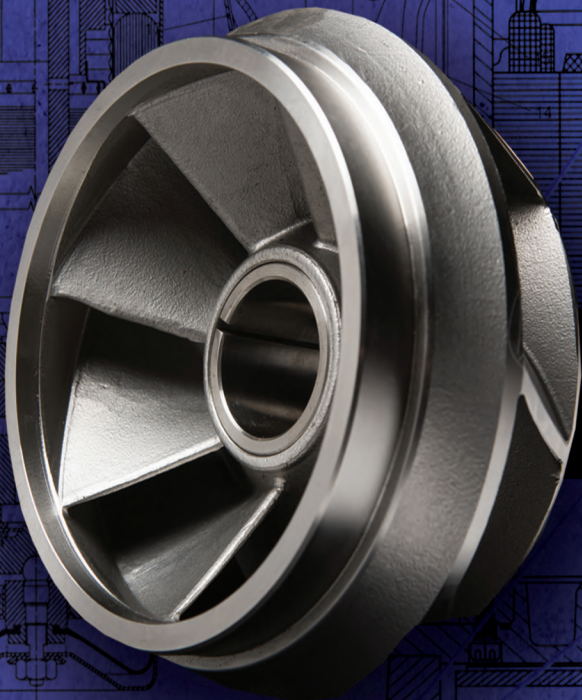
\_\_\_\_\_  
Signature of Parent

Date: \_\_\_\_\_

Please return the application and all additional items to: Terry Suire, P.O. Box 81605 Lafayette, LA 70598 [suireterry@gmail.com](mailto:suireterry@gmail.com) 337-654-4666



**WE PROVIDE  
SOLUTIONS**



$\frac{\text{GPM} \times \text{PSI}}{1713 \times \text{EFFICIENCY OF PUMP}}$

**1-800-444-7096**

**WWW.WPSPUMP.COM**