



For nearly 15 years, Sarah Allen has been helping customers navigate their energy needs while building connections across teams and departments.

Today, as Manager of Customer Interactions, she oversees walk-in office operations across Montana, South Dakota and Nebraska.

Ask Sarah what she enjoys most about her job, and her answer comes quickly: the people.

Whether helping someone understand their bill, explore available programs or work through a unique challenge, Sarah finds fulfillment in creating positive experiences. In many cases, the relationships her teams build with customers extend well beyond a single interaction.

“We have customers who bring flowers or homemade treats ‘just because,’ or stop by for a quick hello,” she says. “Those relationships mean a lot and remind us why we do what we do.”

Sarah also values the opportunity to collaborate with teams across the company to solve problems and improve the customer experience.

“We try very hard to think about the customer experience in everything we do,” she says. “We’re not just looking at policies and processes. We’re looking at the person in front of us.”

By listening, asking questions and understanding each customer’s unique situation, Sarah and her team help connect customers with solutions that fit their needs.

Outside of work, Sarah enjoys camping with her family, crafting handmade blankets and carrying on a treasured family tradition: making her great-grandmother’s banana cream pie recipe. Like her approach to customer service, it’s all about caring for people and creating meaningful connections.



Banana Cream Pie

INGREDIENTS

- 9in pre-made pastry pie shell
- $\frac{2}{3}$ cup sugar
- $\frac{1}{4}$ cup cornstarch
- $\frac{1}{2}$ teaspoon salt
- 3 cups milk
- 4 egg yolks, lightly beaten
- 2 tablespoons butter/margarine, softened
- 1 tablespoon + 1 teaspoon vanilla extract
- 2 large bananas
- Sweetened whipped cream

DIRECTIONS

- 1 Bake pie shell according to package directions and set aside.
- 2 Stir together sugar, cornstarch, and salt in a sauce pan.
- 3 Combine milk and egg yolks in another bowl; gradually stir into sugar mixture
- 4 Cook over medium heat, stirring constantly until mixture thickens and boils. Continue to stir for 1 additional minute while boiling.
- 5 Remove from heat; stir in butter and vanilla.
- 6 Press plastic wrap on top of filling in saucepan and cool to room temperature
- 7 Peel and slice bananas; arrange layer of banana slices $\frac{1}{2}$ deep into baked pie shell. Pour in cooled filling. Chill thoroughly at least 2 hours.
- 8 Just before serving, top pie with sweetened whip cream

CONTACT US

MONTANA	
Customer Contact Center	888-467-2669
7 a.m. - 6 p.m. M-F	
Emergency 24/7 Service	
Call Before You Dig	811
Energy Efficiency	800-823-5995

NEBRASKA AND SOUTH DAKOTA	
Customer Contact Center	800-245-6977
7 a.m. - 6 p.m. M-F	
Emergency 24/7 Service	
Call Before You Dig	811

PAYMENT	
Paymentus Automated	
Phone Payment Option:	
(via checking, savings, credit or debit card)	
English:	833-970-2262
Spanish:	833-970-2263

CONSTRUCTION CENTER	
1-83-FOR-BUILD (1-833-672-8453)	

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We are proud of the diversity in the communities we serve. To better serve the needs of some of our customers, we translate important customer information into two languages: Spanish and Karenic. To request translated customer information, please contact us at the numbers listed above.

Estamos orgullosos de la diversidad en las comunidades a las que servimos. Para satisfacer mejor las necesidades de algunos de nuestros clientes, traducimos información importante del cliente a dos idiomas: español y karénico (Karen). Para solicitar información traducida del cliente, contáctenos a los números indicados arriba.

ပသးခုဒီးပင်ကမာလာဘဉ်ပသးလာ ပမာစာဘဉ်ပာကမျာဂ်ဖိအါကလုင်အါဉ် လာအအိဉ်လာ လီဂကဝီဖဲအံနုဉ်လီၤ. ဒ်သီးပမာစာဘဉ်သုကအါထီဉ်အဂီၢ်, ပကွဲးလီၤလံာ်ကတိၤကျိဉ်ထံ တၢ်ဖုၢ်အရုဒိဉ်တဖဉ်ဆူ (Spanish)စပဲနးအကျိဉ် ဒီး (Karen)ကညီကျိဉ် န့ဉ်လီၤ. သုမုၢ်လိာ်ဘဉ်လံာ်လာ ပာကွဲးကျိဉ်ထံ အံၤဖဲဒီး, ဝံသးစုာသုဆဲးကျိးပာသုဖဲ လီတဲခိနီၢ်ဂံၢ် ဒ်အအိဉ်ဃါလာတၢ်ဖိခိဉ် အသီးန့ဉ်လီၤ.

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Energy Connections

Customer Bill Insert
South Dakota | October 2026

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Bright ideas to save

Close garage doors

Keep the overhead doors of your attached garage closed to keep cold air out of your house.

Get assistance with your energy bill this winter

Understand Your Energy Bill

Your energy bill is more than just the amount due. It provides helpful information about your energy use, billing period, account details and important messages.

Understanding your energy use is one of the first steps toward managing monthly energy costs. Factors such as weather, seasonal changes and household activities can all affect the amount of energy you use from month to month.

If you have questions about your bill, NorthWestern Energy offers resources to help. Our online **How to Read Your Bill** guide explains each section of your statement to help you better understand your energy costs. Visit nwe.app/howtoreadyourbill

We’re Here to Help

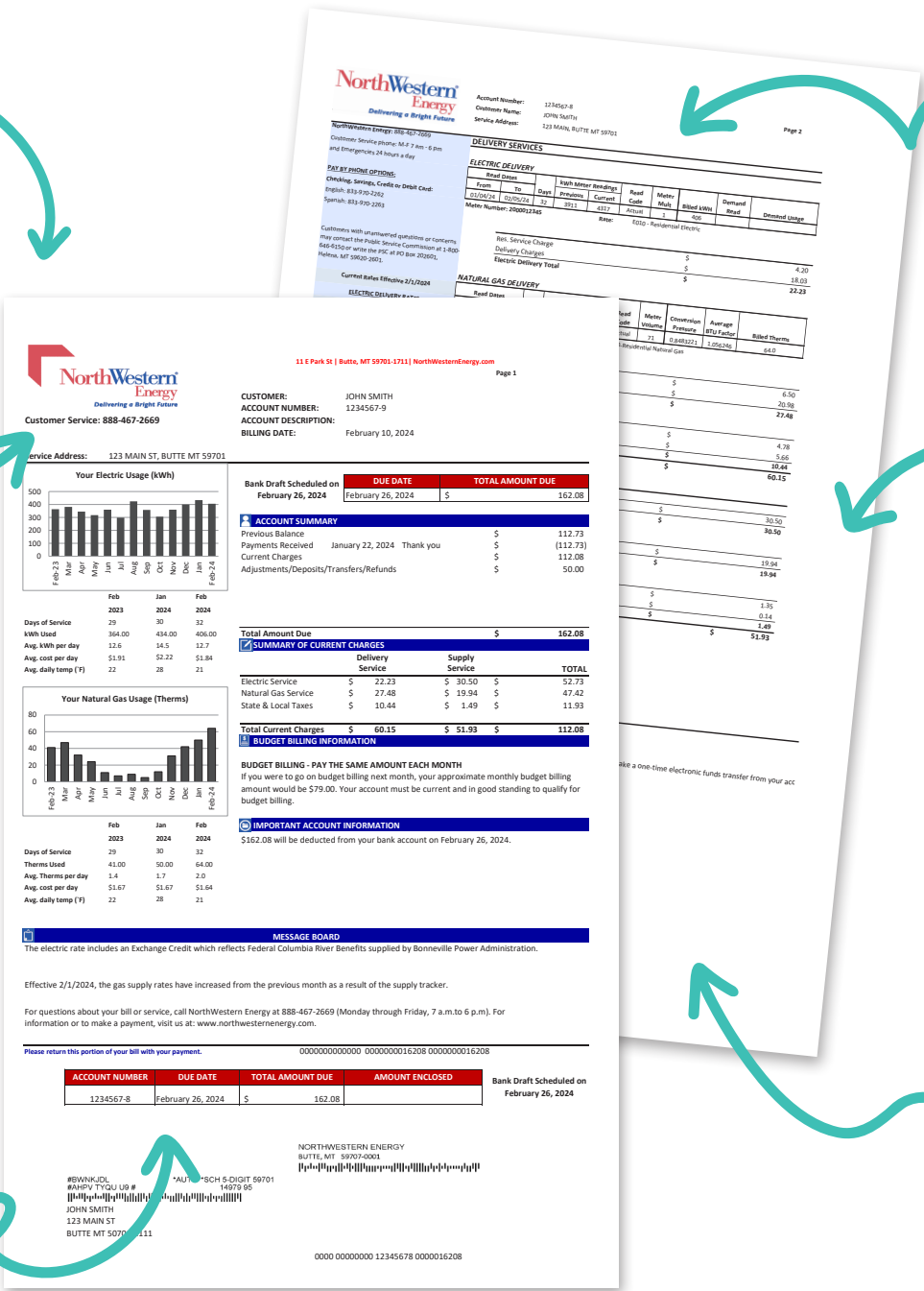
If you’re concerned about paying your bill, reach out to us right away. We have billing and payment options that can help. We can also help connect you with government and nonprofit assistance programs and provide information about their eligibility requirements.

Call Us: 7 a.m. - 6 p.m., Monday through Friday at 800-245-6977

Budget Billing

With Budget Billing, you pay the same amount each month.

- Budget Billing amounts are calculated based on your past 12 months of usage and the rates currently in effect.
- We’ll review your account at least twice a year to prevent a large overpayment or underpayment from accumulating.
- Changes may be necessary in your Budget amount due to changes in your usage patterns and/or the rates currently in effect.



Payment Arrangements

We understand circumstances sometimes make it difficult to keep up with your bills. If you’re having trouble paying your NorthWestern Energy bill, we may be able to work with you to set up payment arrangements that can help you avoid service disconnection.

Log in to My Energy Account for payment and billing program information, or call our Customer Service team at 800-245-6977 to discuss additional options.

Low Income Energy Assistance Program (LIEAP)

LIEAP provides financial assistance to low-income South Dakota customers to help pay their eligible home heating bills. Applications are accepted year round while funding is available. Benefits are paid on a first-come, first-served basis during the heating season and a payment is made directly to your NorthWestern Energy bill. To learn if you qualify and to apply, contact the South Dakota Department of Social Services, Office of Energy Assistance at (800) 233-8503.

Weatherization Assistance

The Weatherization Assistance program helps low-income households by making their homes more energy efficient. Weatherization work is completed by four different community action programs serving specific counties throughout South Dakota.

Weatherization of your home may include weatherization measures such as:

- Weather-stripping of doors and windows.
- Caulking and sealing cracks and holes in a building structure.
- Insulating attics, walls and under floors.
- Repair, tune-up or replacement of non-functional heating systems.

Priority is given to households with elderly and handicapped individuals and to families with small children. To learn if you qualify and to apply, contact the South Dakota Department of Social Services, Office of Energy Assistance at (800) 233-8503.

Energy Crisis Intervention Program (ECIP)

ECIP provides assistance to households with an energy crisis. To qualify, households must be income-eligible and in a crisis, such as having a shutoff or disconnection notice, or have an eviction notice for nonpayment if heat is included in the rent. To learn if you qualify and to apply, contact the South Dakota Department of Social Services, Office of Energy Assistance at (800) 233-8503.