Piedmont Communications

The Buzz

EDMONT

March 2024 • 191 Reeds Baptist Church Rd. • Lexington, North Carolina • 336.787.5433

Daylight Savings Time Begins Sunday, March 10th

SURRY TELELEPHONE MEMBERSHIP CORP.



Spring

Forward

ANNUAL MEETING OF MEMBERS SATURDAY, MARCH 16, 2024 Celebrating 73 Years in Business

You are invited to attend the Surry Telephone Membership Annual Meeting on Saturday, March 16, 2024 at Surry Central High School, located at 716 S. Main St., Dobson, North Carolina. Breakfast will be served beginning at 7:00 a.m. in the high school cafeteria. Musical Group "None of the Above" will perform from 7:30 a.m. until 9:30 a.m. in the gymnasium.

Members may register and vote between the hours of 7:30 a.m. and 9:30 a.m. The business session and door prize giveaways will follow. Don't miss this opportunity to visit with your friends, neighbors and give employees at Surry Telephone Membership Corporation the opportunity to let you know how much we appreciate your patronage.

Good food – fellowship – music – and door prizes *Mark your calendar!*



GO PAPERLESS!

Switch to paperless billing and feel good about saving green! Do something great for our environment – switch to our paperless billing. You'll receive your monthly bills from us electronically and pay them electronically.

- Save time paying your bills
- Save money on stamps and checks
- Save trees by helping to reduce paper use

Bank Draft or

Credit Card

Payment

Its takes just minutes to get started with paperless billing!! To go green, visit ptmc.net or give us a quick call at 336.787-5433.

Follow Us

For contests, promotions, photos & video from community events, news and tech tips, follow us on Facebook to be in the know!

fac pie





NEW Internet plans are available!!! Call 336.787.5433 for more information.

FOUR STEPS TO HELP PROTECT YOUR SENSITIVE INFORMATION

In a world where so many things can be accessed online, we must be very careful to protect our personal information just as we would protect our bank accounts. But where do we start? Check out these four tips on how to protect yourself online:

1. Create Strong Passwords: Using at least 12 characters, you should combine letters, numbers and symbols to create strong passwords. Avoid using any passwords that can be easily guessed like your birthday or your pet's name. You should also not be using the same password for all your devices.

2. Be Cautious When Opening Emails: Be very careful responding or clicking on any email that requires urgent action, especially when these relate to sensitive topics. Most scam emails will use scare tactics to try to compel you to give up your personal information. Be cautious of clicking on any links or attachments, and of any spelling errors in the email. If you have any doubts at all about an email being real, you should contact the company directly, by phone.

3. Keep Your Devices Clean and Up-to-date: Make sure to keep all frequently used apps up to date. Delete apps that are no longer in use, as they can collect personal information like your location while sitting idle on your phone.

4. Take Charge of Your Online Presence: Be sure to monitor who has access to your information and what you decide to share. Try not to share your login information with anyone if you can help it. Remember that it is okay to tell people what they can and cannot post of you. Always keep in mind that things posted online never go away. You can visit https://staysafeonline.org to learn more about managing your privacy setting from the National Security Alliance.



Mail









Recipe of the Month:

Shamrock Cookies

(Recipe from tasteofhome.com)

Ingredients

- 1 cup shortening
- 1 cup confectioners' sugar
- 1 large egg, room temperature
- 1 teaspoon peppermint extract
- 2-1/2 cups all-purpose flour
- 1 teaspoon salt
- · Green paste food coloring
- Green colored sugar, optional

Directions

• Preheat oven to 375°. In a large bowl, cream the shortening and confectioners' sugar until light and fluffy, 3-4 minutes. Beat in egg and extract. Gradually add flour and salt. Tint with food coloring. Cover and refrigerate for 1 hour or until easy to handle.

• On a lightly floured surface, roll out dough to 1/4-in. thickness. Gut with a lightly floured 2-in. shamrock cookie cutter. Place cutouts 1 in. apart onto ungreased baking sheets. If desired, sprinkle with colored sugar.

• Bake until edges are lightly browned, 10-12 minutes. Cool for 1 minute before removing to wire racks.

BUSINESS OF THE MONTH Want your business This is a free service to our ustomers. Call Melanie Senter

Stamey's Barbecue of Tyro

4524 NC-150 Lexington, NC | 336.853.6426

Stamey's BBQ, celebrating 50 years in business, is located in the small community of Tyro, NC and serves traditional Lexington Style barbeque.

BUSINESS OF THE MONTH

THIS COULD BE YOU!



Want your business spotlighted in "The Buzz?"

This is a **FREE** service to our customers.

Contact Melanie Senter at senterm@surrytel.com or call 336-787-5433

CONTACT US NOW to place your ad here!

WELCOME NEW MEMBERS!

BEULAH EXCHANGE

336-352-4760 Rhonda W. Norman

DOBSON

336-356-2333 G & G Produce

MOUNT AIRY

Sylvia Boyles
Joan Holt
National Pressure Washing Services
River Track Weight Loss And Wellness

LEVEL CROSS

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