



The Buzz

Piedmont Communications

May 2026 • 191 Reeds Baptist Church Rd. • Lexington, North Carolina • 336.787.5433

 Our Office will be Closed
Monday, May 25th for Memorial Day.

2026 Annual Meeting for Surry Telephone Membership Corp.

The 2026 Annual Meeting for Surry Telephone Membership Cooperation that was held March 19th, 2026 can now be viewed on our Facebook page or our website.




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Recipe of the Month: Strawberry Punch

(Recipe from pioneerwoman.com)



Ingredients

FOR THE ICE RING:

- 8 oz. strawberries, hulled and sliced
- 2 limes, thinly sliced

FOR THE PUNCH:

- 12 oz. strawberries, hulled and sliced
- 1 1/2 cups sugar
- 3/4 cup fresh lime juice (from about 6 limes)
- 3 cups ginger ale
- 3 cups sparkling water or seltzer

Directions

1. For the ice ring: Set aside a few strawberry and lime slices, then arrange the rest in the bottom of a 10- or 12-cup Bundt pan so they lie flat (they can be mixed together). Slowly pour in 2 cups water and freeze until solid, about 3 hours.
2. For the punch: In a medium bowl, toss together the strawberries, sugar, and lime juice. Cover and let sit until the juices accumulate, about 40 minutes.
3. In a blender, purée the strawberry mixture until smooth, then strain through a fine mesh sieve into a large punch bowl. (If serving later, strain into a pitcher and refrigerate for up to 2 days.)
4. Add the ginger ale, seltzer, to the strawberry purée in the punch bowl. Stir to combine, skimming off the excess foam.
5. Fill a large bowl with 4 inches warm water. Dip the bottom of the Bundt pan in the water for 10 to 15 seconds to loosen the ice ring. Top the pan with a plate and flip to invert the ice ring. Slide the ring into the punch, float the reserved strawberry and lime slices in the punch, and serve immediately.

Tip: The ice ring can be made up to 2 weeks in advance and kept frozen in the pan, wrapped in plastic. The strawberry purée can be made, strained, and stored in an airtight container in the refrigerator for up to 2 days.

BUSINESSES OF THE MONTH

James Heating & A/C, Inc

1733 Giles Rd., Lexington | 336.853.6070

Email: jameshtg@ptmc.net



James Heating & A/C, Inc., a superior HVAC service, has been keeping families comfortable since 1967. Founded in

Lexington, they have proudly served the community with dependable heating and cooling solutions for generations.

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Please contact
Melanie Senter at
336-787-5433 or email
senterm@surrytel.com
if you would like your
business featured in a
future edition of our
newsletter.

WELCOME NEW MEMBERS!

BEULAH EXCHANGE

336-352-5740 Tim Tetrack

MOUNT AIRY EXCHANGE

336-786-1600 Miracle Ear

CHURCHLAND EXCHANGE

336-752-2144 Barbara R. Shoaf

WESTFIELD EXCHANGE

336-351-5697 Marti Kelly

336-351-3289 Larry J. Wood

ELKIN EXCHANGE

336-527-1712 Madeline Calloway
DBA Salon 132