



Surry Communications May 2023 • P.O. Box 385 • Dobson, North Carolina • 336.374.5021

SURRY TELEPHONE HOLDS ANNUAL MEETING



Celebrating 72 years in business. Mark your calendar and plan to attend the Surry Telephone Membership Corp. Annual Meeting on Saturday, June 3, 2023.

Our Annual Meeting will be a drive-thru meeting held at Dobson First Baptist Church, 214 S. Crutchfield St., Dobson, NC. Registration begins at 7:30 a.m. and ends at 9:30 a.m. All members who register the day of the meeting, will automatically be registered for the door prizes. DOOR PRIZE TICKETS WILL NOT BE GIVEN. Winners will be announced by 5:00 p.m. on Monday, June 5, 2023 on our Facebook page. We will contact you to pick up your prize. YOU DO NOT NEED TO BE PRESENT TO WIN. Winners will have 30 days to claim their prize.

This is a drive-thru Annual Meeting. We ask that after you drive-up to register and you want to stay for the meeting, please park in the designated area.

The Business meeting will begin at 9:30 a.m. with the election of two members to serve a three-year-term.

Red Brush Exchange – Chris A. Younger Zephyr Exchange – Imogene "Jean" Hardy

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Recipe of the Month:

Fried Pickles

(Recipe from thepioneerwoman.com)



INGREDIENTS:

Vegtable oil, for frying 2 c. all-purpose flour ¼ c. cornstarch 2 tsp. kosher salt 1 ½ tsp. ground black pepper ½ tsp. garlic powder ½ tsp. onion powder 1 egg 16 oz. dill pickle chips, drained and patted very dry Ranch dressing, for serving

DIRECTIONS:

I. Heat 3/4-inch of vegetable oil in a large cast-iron skillet until a deep-fry thermometer registers 375° .

2. Mix together the flour, cornstarch, salt, black pepper, paprika, and garlic and onion powders in a wide, shallow bowl. Whisk the buttermilk and egg to combine in a separate wide, shallow bowl.

3. Place 1/4 of the pickle slices in the buttermilk mixture and gently stir with a fork to coat. Using a slotted spoon, drain the pickles well, place them in the flour mixture and toss to combine. Add the pickles to the skillet and fry until golden brown and crispy, about 2 minutes. Using a clean slotted spoon or a spider, transfer the pickles to a paper towel-lined plate. Repeat with the remaining 3 batches of pickles. Serve immediately with ranch dressing for dipping.

WELCOME NEW MEMBERS!

BEULAH EXCHANGE 336-352-4353 336-352-4946

LEVEL CROSS EXCHANGE 336-374-5108 336-374-5110

LEXINGTON EXCHANGE 336-853-9974 336-867-1026

RED BRUSH EXCHANGE 336-320-2100

ZEPHYR EXCHANGE 336-366-2888 Margaret E. Spencer Timothy C. Darrh

Mona O. Lufffman Richard L. Grimes DBA Kickers Bar & Grill

Brenda Potts Brandon Smith

Sams Daddy

Barry J. Lawrence

BUSINESS OF THE MONTH



Want your business spotlighted in "The Buzz?"

This is a free service to our customers.

Contact Melanie Senter at senterm@surrytel.com or 336-374-5021

Acupuncture Wellness Mount Airy 1010 South Main Street · Mount Airy, NC 336.755.2158

The mission of AWMA is to utilize our skills and experience in the art of healing to provide our patients with a balanced, energized but relaxed body, mind and spirit.

AWMA is to provide treatment of as many members of our community with strategies and modalities for wellness that are not available in regular doctor's offices.

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