



The Buzz

Surry Communications

September 2023 • P.O. Box 385 • Dobson, North Carolina • 336.374.5021

ATTENTION ALL CUSTOMERS

2024 Surry Regional Telephone Directory in Progress



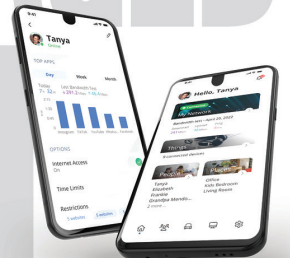
Telephone Directory Sales Representatives are in our area and are in the process of contacting business customers in regards to advertising needs for the 2024 Surry Regional Telephone Directory. If you are not contacted by a business representative by September 29th and wish to make changes

or advertise in the 2024 Telephone Directory please call 1-888-328-2782 for Advertising Sales.

Any customer, business or residential, who wishes to change how their telephone number is listed in the 2024 Telephone Directory white pages, may contact Surry Customer Service at 336-374-5021. Deadline for changes is November 30th. Don't delay – call today.

**Please note: If you receive a call or visit from a directory sales representative, be sure to verify they are representing Surry Communications.

MANAGED WI-FI IS EXTRA HANDY



EXTRA COVERAGE • EXTRA SECURITY
EXTRA CONVENIENCE • EXTRA SUPPORT

STAY IN THE KNOW!



Be sure to follow us on all of our social media platforms!



PCSI SECURITY - IT'S JUST PLAIN SMART!

Remotely manage and monitor your home from your smartphone. Simplify home management and gain peace of mind with PCSI Home Security. With PCSI Security, you can keep an eye on your home when you're at work or away on a trip.

- Check on an elderly family member
- Monitor pets and kids
- Unlock door for guests or repair person
- Adjust thermostat during the day
- Control lights and appliances

Call 336-374-5021 today!



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It's Easy to Pay Your Bill

- Bank Draft or Credit Card
- Payment Box
- Mail
- Automated Phone Pay
- Online surry.net
- Drive Thru

Recipe of the Month:

Beef Nacho Casserole



INGREDIENTS:

- 2 tablespoons olive oil
- 1/4 pound pre-sliced sweet red peppers (about 1/2-inch-wide strips)
- 1/4 pound pre-sliced sweet yellow peppers (about 1/2-inch-wide strips)
- 1 pound lean ground beef
- 1/2 teaspoon garlic salt
- 2 tubes (10 ounces each) refrigerated pizza dough
- 3 cups shredded taco-cheese blend
- 1 jar (16 ounces) medium-hot salsa
- 1 can (2.2 ounces) sliced black olives, drained (about 1/4 cup)
- 3 large scallions, trimmed and sliced

DIRECTIONS:

1. Heat oven to 375 degrees. Coat 13 x 9 x 2-inch baking dish with nonstick cooking spray.
2. In large skillet, heat oil over medium-high heat. Add peppers, ground beef and garlic salt; cook, stirring to break up clumps of beef, until the peppers are soft and beef is no longer pink, about 5 minutes. Drain off any excess fat from skillet.
3. Remove pizza dough from tubes. Cut the dough crosswise into 1/2-inch-wide slices, then cut each slice into quarters.
4. In large bowl, toss together dough pieces and salsa. Add cooked meat mixture, 2 cups of the taco-cheese blend and olives. Scrape mixture into baking dish. Sprinkle the remaining 1 cup taco-cheese blend over the top.
5. Bake at 375 degrees for 30 minutes. Sprinkle scallions evenly over the top. Bake an additional 5 minutes.

WELCOME NEW MEMBERS!

CHURCHLAND EXCHANGE

336-752-2114

Ben E Keith Company

ELKIN EXCHANGE

336-258-8124

Angry Troll Brewing

LEVEL CROSS EXCHANGE

336-374-2204

336-374-6420

Carol E. Balkum
Selva K. Danley

MOUNT AIRY EXCHANGE

336-648-8939

The Brownie Bar

REEDS EXCHANGE

336-787-5746

Jeffrey Brigman

SHOALS EXCHANGE

336-325-2498

336-325-1082

Fairview Church of Shoals
Verle E. Wolfe

WESTFIELD EXCHANGE

336-351-3430

Robert Leonard

BUSINESS OF THE MONTH



MIDTOWN
FINANCIAL ADVISORS

Midtown Financial Advisors, LLC

Jeffrey M. Phillips, Managing Partner

119 Moore Ave., Mount Airy, NC

336.790.2188

Email: Jeff@MidtownFA.com

Jeff Phillips is a Managing Partner with Midtown Financial Advisors and has been an Investment Advisor for more than 35 years. His areas of expertise are comprehensive financial planning with attention to investing for growth, asset protection, retirement income strategies, efficient asset transition to family members, and low fees.

Jeff has been an active member of his Piedmont/Triad region for almost 30 years and has been married to Lori for more than 40 years. Together they have two daughters and 3 grandchildren. Given his family's recent relocation just off the Blue Ridge Parkway he looks forward to establishing new and lasting personal and business relationships in and around the Mount Airy area.

Our focus as a firm is to deliver premier wealth management and planning services to our clients, while developing and maintaining a professional yet intimate relationship. We believe our clients benefit from a detailed communication strategy that helps them understand all aspects of their customized wealth management strategy.

We are not driven by corporate agendas and sales quotas of proprietary products. Midtown Financial Advisors is independent, so we have no company agenda to promote and no specific products or services to push.

Our independence allows us to provide you with objective guidance that puts your interests first, giving you confidence that we'll do everything we can to help keep your plans for retirement on track, and to help you reduce taxes so you can effectively pass on your estate to family members or the charitable organization of your choice.

When someone chooses to partner with Midtown Financial Advisors, our mission is to make you feel like more than an account number.

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

REACH FOR NEW HEIGHTS

CarolinaWest 5G
WIRELESS

UNLIMITED DATA \$25/MO

PER LINE FOR 4 LINES WITH AUTOPAY

HOTSPOT INCLUDED

Price reflects e-bill & autopay discounts. Taxes and fees are extra. "Unlimited" means total data throughout. Restrictions may apply during certain periods. Hotspot includes 3GB LTE data. See representative for details or visit carolinawest.com/terms-and-conditions. Offer expires October 31, 2023.