

Surry Communications

September 2025 • P.O. Box 385 • Dobson, North Carolina • 336.374.5021

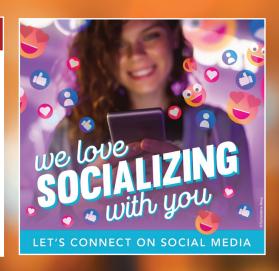
Attention All Customers

2026 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 2026 Surry Regional Telephone Directory. If you are not contacted by a business representative by September 26th and wish to make changes or advertise in the 2026 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 2026 Telephone Directory white pages, may contact Surry Customer Service at 336-374-5021. Deadline for changes is November 28th. 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







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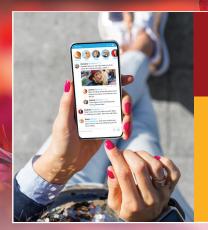
(Allrecines com)

Cookies:

- 1 cup white sugar
- 1/2 cup shortening
- · 2 eggs, separated, divided
- 2 cups all-purpose flour
- 5 tablespoons unsweetened cocoa powder
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup milk
- 1 teaspoon vanilla extract

Directions:

- 1. Preheat the oven to 350 degrees f (180 degrees C). Grease cookie sheets
- 2. Make the cookies: Beat sugar, shortening, and egg yolks together in a large bowl with an electric mixer until light and fluffv.
- 3. Sift flour, cocoa, baking powder, baking soda, and salt together in a separate bowl; add to shortening mixture in batches, alternating with milk, beating briefly after each addition until smooth. Stir in vanilla. Drop spoonful's of dough 2 inches apart onto the prepared baking sheets.
- 4. Bake in the preheated oven for 10 to 15 minutes; transfer to a wire rack and allow to cool completely.
- 5. Make the filling: Beat confectioners' sugar, shortening, reserved egg whites, and salt together in a large bowl with an electric mixer until light and fluffy. Stir in vanilla.
- 6. Choose 2 cookies of the same size; spread a thick layer of filling on the flat side of one cookie; top with remaining cookie. Repeat with remaining cookies and frosting.



STAY IN THE KNOW!

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









BUSINESS OF THE MONTH



Surry County Historical Society

4132 Haystack Road, Mount Airy, NC 27030

44th Annual Sonker Festival | Saturday, October 4th, 2025 12:00pm – 4:00pm

Sonker Flavors: Sweet Potato, Cherry, Peach, Strawberry and Blueberry. Cost for Sonker is \$5.

Music, Craft demonstrations, Pottery display, History displays, and Tours of the Edwards-Franklin House. Publications of the Surry County Historic Society are available for sale.

Bring a lawn chair and spend the afternoon! The mission of the Surry County Historical Society, a nonprofit organization, is to preserve the history and culture of Surry County and interpret it to the community. Memberships are \$25.00 per year.

For questions call 336-325-2161

WELCOME NEW MEMBERS!

BEULAH EXCHANGE

336-352-1018 William Brannick
336-352-1888 Gwynmotorsports LLC

336-352-4363 Brandi Robertson

WESTFIELD EXCHANGE

336-351-2284 Andrew W. Bourne

336-351-2881 Ken Shannon

RED BRUSH EXCHANGE

336-320-2805 Linda Leftwich

LEXINGTON EXCHANGE

336-867-1120 Brian Scearce

MOUNT-AIRY EXCHANGE

336-786-8798 James G. McHone

