

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



As a co-op in rural America, Surry Communications invests in fiber networks to meet the high-speed internet needs of areas that national providers have left behind.

During the month of October, stop by one of our retail locations and register for our coop month drawing!







Surry Communications is committed to maintaining customer confidentiality. In order to do this, we follow the following procedures:

- Account information is only discussed with the member of record
- To obtain copies of statements a valid government issued picture id is required
- Duplicate copies of bills may only be mailed to the address of record.
- We can only discuss accounts with the person who owns the membership or their power of attorney

These safeguards are in place to protect your privacy. For more information, please call 336-374-5021.

PROTECTION FOR YOUR SECURITY SYSTEM IS NOW AVAILABLE!

Sign up during October and get 3 months FREE!*



Introducing PCSI Security's Priority Care Plan for Your Security System

Priority Care will help you:

- · Ensure your security equipment is working properly
- · Cover the cost of service calls to your home
- Replace equipment if you have any issues

Enroll in Priority Care by calling 336-374-5021 now!

surry.net P.O. Box 385, Dobson, NC 27017 336-374-5021

*12-month agreement required.



DEALER DEALER

Follow Us





Bank Draft or Credit Card























Apple Caramel Cheesecake Bars

(recipe from Tasteofhome.com

Ingredients:

- 2 cups all-purpose flour
- 1/2 cup packed brown sugar
- 3/4 cup cold butter, cubed
- 2 packages (8 ounces each) cream cheese, softened
- 1/2 cup plus 2 tablespoons sugar, divided
- 1 teaspoon vanilla extract
- · 2 large eggs, lightly beaten
- 3 medium tart apples, peeled and finely chopped
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg

Streusel:

- 3/4 cup all-purpose flour
- 3/4 cup packed brown sugar
- 1/2 cup quick-cooking oats
- 1/3 cup cold butter, cubed
- 1/3 cup hot caramel ice cream topping

Directions:

1. Preheat oven to 350°. In a small bowl, combine flour and brown sugar; cut in butter until crumbly. Press into a well-greased 13x9—in. baking pan. Bake 15—18 minutes or until lightly browned. 2. Meanwhile, in a large bowl, beat cream cheese, 1/2 cup sugar and vanilla until smooth. Add eggs; beat on low speed just until combined. Spread over crust.

3. In a small bowl, toss apples with cinnamon, nutmeg and remaining sugar; spoon over cream cheese layer. In another bowl, mix flour, brown sugar and oats; cut in butter until crumbly. Sprinkle over apple layer.

4. Bake 25-30 minutes or until filling is set. Drizzle with caramel topping; cool in pan on a wire rack 1 hour. Refrigerate at least 2 hours. Gut into bars.





CALL TODAY to sign up for **DIRECTV STREAMING!**

Ask how to get up to **\$240 IN SAVINGS!!**

1-877-374-5021

BUSINESS OF THE MONTH



Please support

locally owned and operated
businesses in your community.
If you would like your business
spotlighted in a future edition of
the "Buzz" please contact Melanie
Senter at 336-374-5021
or senterm@surrytel.com.
This is a free service to
our customers.

TCK Nutrition LLC

701 W Pine St. #400 Mount Airy 336-648-8160

We're excited to welcome TCK Nutrition LLC to Mount Airy! TCK Nutrition is a Veteran and family-owned business dedicated to helping the community live healthier, stronger, and better. They carry some of the best and most up-to-date supplements on the market - all with a mission to support your physical and mental health goals.

Stop by and see how TCK Nutrition can help you on your wellness journey!

WELCOME NEW MEMBERS!

LEVEL CROSS EXCHANGE

336-374-5902 Teri L. Stewart

PIEDMONT-CHURCHLAND EXCHANGE

336-752-2106 Allan Jung

WESTFIELD EXCHANGE

336-351-2968 Lesa G. Chilton

ZEPHYR EXCHANGE

336-366-2139 Sheena Rachels

