



The Buzz

Surry Communications

March 2026 • P.O. Box 385 • Dobson, North Carolina • 336.374.5021



Spring Forward

Daylight Savings Time
Begins Sunday, March 8th

2026 Telephone Books Are Here!



If you have not received your 2026 Surry Communications directory or need additional copies, please drop by one of our business offices which are located in Mount Airy, Dobson or Elkin.



AN INTERNET UPGRADE BOOSTS SPRING CLEANING

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*Certain restrictions apply. See store for details.



Four Steps to Help Protect Your Sensitive Information

In a world where so many things can be accessed online, we must be very careful to protect our personal information just as we would protect our bank accounts. But where do we start? Check out these four tips on how to protect yourself online:



- 1. Create Strong Passwords** Using at least 12 characters, you should combine letters, numbers and symbols to create strong passwords. Avoid using any passwords that can be easily guessed like your birthday or your pet's name. You should also not be using the same password for all your devices.
- 2. Be Cautious When Opening Emails.** Be very careful responding or clicking on any email that requires urgent action, especially when these relate to sensitive topics. Most scam emails will use scare tactics to try to compel you to give up your personal information. Be cautious of clicking on any links or attachments, and of any spelling errors in the email. If you have any doubts at all about an email being real, you should contact the company directly, by phone.
- 3. Keep Your Devices Clean and Up-to-date** Make sure to keep all frequently used apps up to date. Delete apps that are no longer in use, as they can collect personal information like your location while sitting idle on your phone.
- 4. Take Charge of Your Online Presence** Be sure to monitor who has access to your information and what you decide to share. Try not to share your login information with anyone if you can help it. Remember that it is okay to tell people what they can and cannot post of you. Always keep in mind that things posted online never go away. You can visit <https://staysafeonline.org> to learn more about managing your privacy setting from the National Security Alliance.

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Drive
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Recipe of the Month:

Hot Corn Dip

(pioneerwoman.com)



Ingredients

- 4 to 5 ears corn, shucked
- Vegetable oil, for brushing
- Salt and pepper, to taste
- 1/2 red onion, diced
- 2 cloves garlic, minced
- 1 bell pepper, seeded and diced
- 1 green bell pepper, seeded and diced
- 1 fresh jalapeño, seeded and diced fine
(scrap out half the seeds and membranes)
- 2 Tbsp. butter
- 1 (8-oz.) package cream cheese, softened
- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 1 lb. monterey jack cheese, grated and divided
- 2 green onions, sliced
- Chili powder, for sprinkling
- 1 (4-oz.) can diced green chiles
- Tortilla chips, to serve

Directions

1. Preheat the oven to 350°F.
2. Brush the corn cobs with vegetable oil, sprinkle with a little salt and pepper, and place on a grill pan for about 10 minutes, turning constantly. Remove the cobs from the heat to cool. Cut the kernels off the cobs once they're cool enough to handle.
3. In a large skillet over medium heat, melt the butter. Add the red onion, garlic, bell peppers, and jalapeño. Stir and cook until the veggies are soft and golden, about 5 minutes. Remove the skillet from the heat to let the veggies cool slightly.
4. In the bowl of a stand mixer fitted with a paddle attachment, combine the cream cheese, mayonnaise, sour cream, and two-thirds of the monterey jack. Mix on low speed until combined. Add the green onion, veggie mixture, corn, and green chiles, mixing on low speed until just combined.
5. Spread the mixture into a baking dish and sprinkle with the remaining monterey jack. Bake until bubbly and golden, 20 to 22 minutes. Remove from the oven and serve warm with tortilla chips!

BUSINESS OF THE MONTH

MELI BAKEHOUSE

Meli Bakehouse

801 Rockford Street, Mt. Airy NC 27030
336.429.9604 | <https://www.melibakehouse.com>

Meli Bakehouse is a European inspired cafe, featuring handcrafted pastries, breads, & savories, along with a full-service espresso & tea bar. Lunch service is offered daily from 11 am - 3pm, with an array of made to order sandwiches. You can even order ahead on the website and pick up at the to go window! Committed to excellence, they proudly source premier local and organic ingredients with quality you can taste. Their hours of operation are Monday - Saturday, 7am - 5pm. With plenty of seating and a cozy atmosphere, they invite you to gather, linger, and savor life's simple pleasures together.

Want your business spotlighted in "The Buzz"? This is a free service to our customers. Call Melanie Senter at 336-374-4524 or email senterm@surrytel.com

WELCOME NEW MEMBERS!

MOUNT AIRY EXCHANGE

336-648-8461 Talon Aviation LLC

LEVEL CROSS EXCHANGE

336-374-3717 Adam J. Coins

RED BRUSH EXCHANGE

336-320-2029 Carolyn E. Marsh

PIEDMONT-CHURCHLAND EXCHANGE

336-752-2656 Terri Cook

PILOT MOUNTAIN EXCHANGE

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