



The Buzz

Surry Communications
October 2026 • P.O. Box 385 • Dobson, North Carolina • 336.374.5021

CO-OPS GROW CONNECTIONS



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Recipe of the Month:

Pumpkin-Filled Crescent Rolls (recipe from Tasteofhome.com)



Ingredients

- 4 teaspoons active dry yeast
- 1/4 cup warm 2% milk (110° to 115°)
- 4 cups all-purpose flour
- 1/4 cup sugar
- 1 teaspoon salt
- 1 cup butter, cubed
- 1/2 cup shortening
- 1 cup sour cream
- 4 large egg yolks, room temperature
- 2 teaspoons grated lemon zest
- Filling:
 - 3/4 cup canned pumpkin
 - 1/3 cup sugar
 - 1-1/2 teaspoons pumpkin pie spice

Directions

1. In a small bowl, dissolve yeast in milk. In a large bowl, combine 3 cups flour, sugar and salt; cut in butter and shortening until crumbly. Add the sour cream, egg yolks, lemon zest and yeast mixture; mix well. Stir in enough remaining flour to form a soft dough.
2. Turn onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and refrigerate dough overnight.
3. Let dough stand at room temperature for 1 hour. Punch dough down; turn onto a lightly floured surface. Divide into thirds. Roll each into a 12-in. circle; cut each circle into 12 wedges.
4. Combine filling ingredients; spread 1 rounded teaspoon filling over each wedge. Roll up wedges from the wide ends and place point side down 2 in. apart on greased baking sheets. Curve ends to form crescents. Cover and let rise in a warm place for 30 minutes.
5. Preheat oven to 350°. Bake crescents until golden brown, 13-18 minutes. Remove from pans to wire racks.

BUSINESSES OF THE MONTH

KESWICK CANDLE COMPANY



Keswick Candle Company

221 N. Main Street, Mount Airy
336-469-6933 | Keswickcandle.com

Owners Gary and Janice Baldwin founded Keswick Candle Company in 2012 after recognizing a need for a healthier candle alternative. Their mission is to educate others about the benefits of soy while creating high-quality products made right on-site.

Keswick Candle Company offers much more than candles. From reed diffusers and fragrance oils to soaps, lotions, shampoo soap bars and colognes, there's something for everyone. The store itself has a gorgeous, feel-good atmosphere that makes you want to stay awhile, and you're always welcomed with a friendly face and warm hospitality.

Whether you're treating yourself or searching for the perfect gift, you're sure to find something special at Keswick Candle Company.

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.

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