

# WILKES COMMUNICATOR

FEBRUARY 2014

## NEW NOTEWORTHY &

- February 14<sup>th</sup> is Valentine's Day
- If you find your account number in the newsletter, you will receive a \$20 credit on your next bill.

## OFFICE HOURS PHONE NUMBERS &

**Commercial Office Hours**  
336-973-3103

8 a.m. - 5 p.m. Monday - Friday

**Repair Office Hours**  
336-973-4000

8 a.m. - 5 p.m. Monday - Saturday

**Wilkes Internet Technical Support**  
336-957-TECH (8324)  
Open 24/7

Wilkes Communicator is published monthly for members of Wilkes Telecommunications (the trade name of Wilkes Telephone Membership Corporation). Wilkes Telecommunications was established in 1951 as a member-owned cooperative serving four exchanges in Wilkes County: (Boomer (921), Clingman (984), Champion (973) and Lomax (957, 928). Wilkes Telecommunications provides complete communication services such as local telephone access and business telephone systems. Internet, high-speed Internet and long distance services are provided through its subsidiary, Wilkes Communications, Inc.



## MAIN ARTICLE HEADING

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# MINI HEART CAKES



## What you need:

1 (16 oz) frozen poundcake, not thawed

## For the Icing:

5 1/4 cup(s) (about 1 1/2 lbs) confectioners sugar

1/2 cup(s) milk

3 tablespoon(s) light corn syrup

2 teaspoon(s) almond or vanilla extract

Red liquid or paste (icing) food color

Decorations: tubes of white, red and pink

decorating icing, each fitted with round piping

tip; red crystal sugar; and tiny candy heart

## Directions

1. Have ready 2-in. and/or 2 1/2-in. heart-shape metal cookie cutters.
2. Using a long, sharp knife, trim rounded hump off poundcake so top is flat. Trim crust off sides. Slice cake horizontally in half. Cut hearts from each half.
3. Put hearts 1 1/2 in. apart on a wire rack set on wax paper to catch drips.
4. Icing: Stir ingredients, except food color, in a bowl until smooth and as thin as maple syrup. Divide between 2 bowls; cover 1 bowl with plastic wrap. Tint icing in other bowl pink.
5. Spoon pink icing over half the cakes, completely covering tops and sides. Stir drips on wax paper into icing in bowl; cover airtight. Let icing set 30 minutes. Meanwhile repeat with white icing on rest of cakes.
6. Thin remaining pink and white icings with a little water as needed; give cakes a second coat. Let set at least 1 hour.
7. To decorate: With decorating icing, pipe designs and words on cakes as shown, or create your own designs. Add red sugar and candy hearts.

For the month of February  
Join Wilkes Communications' Food Drive in our  
**ANNUAL RACE  
AGAINST HUNGER**



Donate \$10 of non-perishable food items and select one of the following when upgrading or signing up for a High Speed Internet Plan of 12Mb/2Mb

### Option 1:

Receive a \$30 credit  
on your next bill

OR

### Option 2:

3 months FREE  
of wireless routing

Certain restrictions apply. Customers on Fiber Optic network, must sign up for a minimum of 12.0Mb of service in order to receive promotion. Customers on Copper, must sign up for at least 3.5Mb to receive promotion. A one year service agreement is required for promotion and the WiFi option. Service not available in all areas.



**DANIEL MILLER**

Construction Technician

21 YEARS

**AMANDA PERRY**

Customer Service Manager

7 YEARS

**DOUGLAS COX**

Field Engineer

5 YEARS