



**November 2016**

**New & Noteworthy**

- November 6 – Daylight Savings Ends (turn clocks 1 hour back)
- November 8 – Election Day
- November 11 – Veteran’s Day
- November 24 – Thanksgiving – Wilkes offices closed
- 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. - 6 p.m. Monday - Friday

10 a.m. - 2 p.m. Saturday

**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



**Giving Thanks**

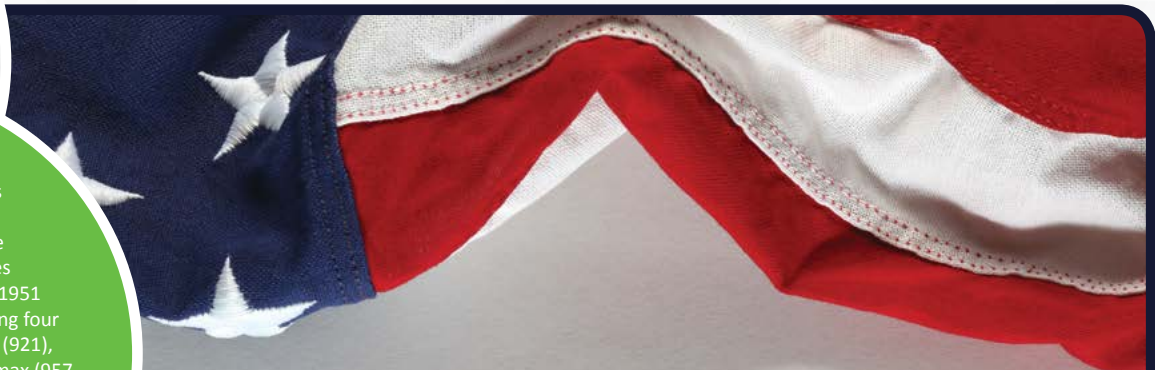
This year Thanksgiving Day will take place on November 24, 2016. In the spirit of giving thanks and honoring tradition, this is the perfect time to think about our members and Wilkes Communications staff. To our members, thank you. We are grateful for the opportunity to serve you and meet your communications needs.

Also, Veteran’s Day is on November 11th. This historic day is reserved to celebrate the heroism and commitment of those who have served our great nation through our armed forces. We take this time to show our gratitude and appreciation for our Veterans. We are all very fortunate for the freedom that we have every day, but it is important to remember that this freedom did not come without a price. Remember to thank any Veterans that you know and remind them of how much they are appreciated!



**Wilkes**

Communication News is published monthly for members of Wilkes Communications (the trade name of Wilkes Telephone Membership Corporation). Wilkes Communications 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 Communications provides complete communication services such as local telephone access, business telephone systems, high-speed Internet and long distance services. Security services are provided through its subsidiary, RiverStreet Networks.



**A Salute To Our Veterans**

We treasure our freedom but know it does not come for free. Thank you, Veterans and your families, for the sacrifices you have made to protect our nation.

# ALL I WANT FOR CHRISTMAS IS...

 **A \$50 VISA Gift Card**

*Earn yours when you sign up for a Silver or Platinum Bundle.*



**2016 TOY DRIVE!**  
Donate \$10 or a new toy to qualify!

**336.973.3103 | wilkes.net**

Certain restrictions apply. Expires 12.31.16. 12-month commitment; \$50 will be charged back to account if commitment is not fulfilled.



## Easy Restaurant-Style Potato Skins

### INGREDIENTS:

- 8 russet potatoes, scrubbed and thoroughly dried
- 2 tablespoons unsalted butter
- Kosher salt
- Freshly ground black pepper
- 2 cups shredded sharp cheddar cheese
- 5 to 6 slices cooked, crumbled bacon
- 1/3 cup sour cream
- 2 tablespoons finely chopped fresh chives



### DIRECTIONS:

1. Heat the oven to 400°F and arrange a rack in the middle.
2. Pierce each potato several times with a fork or sharp knife. Place the potatoes directly on the oven rack and bake until the skins are crisp and a knife easily pierces the potatoes, about 50 minutes. Transfer to a wire rack until cool enough to handle, about 10 minutes. Set the oven to broil.
3. Slice each potato in half lengthwise. Using a spoon, scoop out the flesh, leaving about 1/4 inch intact; reserve the flesh for another use. Brush the insides of the potatoes with the melted butter and season with salt and pepper. Flip the potatoes over, brush the skin sides with butter, and season with salt and pepper. Evenly space the potato halves skin-side up on a baking sheet and broil until the butter foams and the skins start to crisp, about 2 to 3 minutes (keep a close watch so they don't burn). Flip the potato halves over and broil until the top edges just start to brown, about 2 to 3 minutes more.
4. Evenly fill each skin with cheese and crumbled bacon. Place in the broiler and broil until the cheese is melted and bubbling, about 4 to 5 minutes. Remove from the broiler and top each with 1 teaspoon of the sour cream and a sprinkling of the chives. Serve immediately. 38946-2

## Enjoy the holidays more!

*Use Wilkes Auto Pay and E-Bill.*



**Sign up now! Get a little extra jingle this season.**

**336.973.3103 | wilkes.net**

A monthly bill credit of \$1 will be applied to your statement the following month of your enrollment into either the autodraft or ebill program. If you enroll in both the autodraft and e-bill programs, the credit will be \$2 per month starting the month after your enrollment. Certain restrictions apply.



## Wilkes Communications 2016 Annual Meeting

We would like to thank everyone who attended this year's annual meeting. We always look forward to spending time with our members and hearing what you all have to say. We encourage you to continue to keep up with us throughout the year as we continue our involvement in the Wilkes County Community!

**Brighten a child's Christmas! Donate a new toy or money during our annual Wilkes Toy Drive.**

Donations will be distributed to local children through the Blue Ridge Opportunity Commission.

