

# WILKES COMMUNICATOR

SEPTEMBER 2014

## NEW NOTEWORTHY &

- September 1, Labor Day  
(Offices will be Closed)

- September 23, First Day of Fall

- September 29, Annual Meeting

- 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

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.

## THE FIFTY-FIFTH ANNUAL MEETING OF THE MEMBERS OF THE WILKES TELEPHONE MEMBERSHIP CORPORATION



TIME: 7:30 P.M. (Business Meeting)

DATE: September 29, 2014

PLACE: Wilkes Central Middle School, Moravian Falls, NC

### ITEMS OF BUSINESS:

Reports on the past year's operation and election of directors -- two (2) directors are to be elected to serve a three (3) year term. The Nominating Committee met on August 18, 2014 and nominated the following two (2) members:

Charles Billings

Claude Shew

The Nominating Committee consists of the follow members:

Nellie Rash - - - - Champion Exchange

Scott Green - - - - Clingman Exchange

Schelia Smith - - - - Lomax Exchange

Dennis Glasco - - - - Boomer Exchange

The first 500 people registering for the meeting will be served a free bar-beque chicken dinner by the Roaring River Ruritan Club, which will be served between 6:00 p.m. and 7:30 p.m. The group "New Direction" will be providing entertainment. There will be a drawing for cash prizes and other prizes for members attending.

## WE PROTECT YOUR PRIVACY

Wilkes Communications is committed to maintaining customer confidentiality and to do so the following procedures are in place. Account information is only discussed with the members of record. To obtain copies of statements, a valid government issued picture ID is required and the copies may only be given to the membership owner. Duplicate copies of bills may only be mailed to the address of record. When calling Wilkes to discuss calls on your bill, please have the bill in hand. We cannot discuss specific information unless we are certain we are talking to the person who owns the membership.

Members may choose a validation or pin number to allow others to have access to the account, by visiting our office with a valid picture ID and requesting this service, known as an account password. These safeguards are in place to protect your privacy and are mandated by the FCC. For more information please contact Wilkes Communications at 973-3103.

## APPLE MUFFINS

### Ingredients:

- Cooking spray
- 1/4 cup chopped pecans
- 3/4 cup plus 2 tablespoons packed brown sugar
- 1/2 teaspoon ground cinnamon
- 1 cup all-purpose flour
- 1 cup whole wheat pastry flour
- 1 teaspoon baking soda
- 1/2 teaspoon fine salt
- 1/4 cup canola oil
- 2 large eggs
- 1 cup natural applesauce
- 1 teaspoon vanilla extract
- 3/4 cup low fat buttermilk
- 1 Golden Delicious apple, peeled, cored and cut into 1/4-inch pieces



### Preparation:

- Preheat the oven to 400 degrees F. Coat a 12-capacity standard muffin pan with cooking spray.
- In a small bowl, mix together the pecans, 2 tablespoons of the brown sugar and the cinnamon.
- In a medium bowl, whisk together the all-purpose and whole wheat flour, baking soda and salt.
- In a large bowl, whisk the remaining 3/4 cup sugar and the oil until combined. Add the eggs, one at a time, whisking well after each addition. Whisk in the applesauce and vanilla.
- Whisk in the flour mixture in two batches, alternating with the buttermilk. Whisk just until combined. Gently stir in the apple chunks.
- Pour the batter into the prepared muffin pan and sprinkle with the pecan mixture. Tap the pan on the counter a few times to remove any air bubbles. Bake until a wooden pick inserted in center of one of the muffins comes out clean, 20 to 25 minutes.
- Let cool on a wire rack for 15 minutes. Run a knife around the muffins to loosen them and unmold. Cool completely on the rack.



**DEBRA JOHNSON**  
Executive Assistant/ HR Generalist  
25 YEARS

**JODY SOUTHER**  
Engineer Supervisor  
20 YEARS

**BRIAN SMITHEY**  
Cable/ I & R Combination  
19 YEARS

**TAMMY BLEVINS**  
Switchboard  
4 YEARS

**LISA LINGLE**  
Customer Service Representative  
4 YEARS

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Wilkes Communications' Fiber-to-The Home Internet



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