



12 Third Street • P.O. Box 922 • Bay Springs, MS 39422

# News and Views

877-500-GULF (4853)

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## Go places with GulfPines

*Add a new GulfPines' service or upgrade this April, and you could win a \$200 gas card!*



All new GulfPines or FailSafe Security customers and all existing customers who add a new service or upgrade their existing services during the month of April will qualify for one of three prizes in our April 30th promotional drawing - \$50 gas cards or the grand prize, a \$200 gas card.

Just call one of our customer care representatives to see what you can add to your existing services. Some suggestions are:

- Add a package to your TV service such as HD channels or our premium channels.
- Upgrade your DSL speed or go for the gaming package.
- Opt for our triple play (Voice / TV / DSL) for great savings.
- Get peace of mind with our medical alert systems for you or a loved one.
- Go wireless with our new Wireless High Speed Internet, which doesn't require a phone line or cable service.
- Have surveillance cameras installed for that added sense of security.

And don't forget to mention the drawing - you could add \$200 worth of gas to your list of great GulfPines savings!

With gas prices on the rise, we're all money conscious and looking for ways to save. GulfPines has always offered the best quality for the best prices on our voice, DSL, TV and security systems, but this April, you have a chance to save even more with us!



### Mississippi's Key to Security

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## Jest Kidding!



### Cherry Brandy

Knowing that the minister was very fond of cherry brandy, one of the church elders offered to present him with a bottle on one consideration: that the pastor acknowledge receipt of the gift in the church paper.

"Gladly," responded the good man.

When the church magazine came out a few days later, the elder turned at once to the "Appreciation" column. There he read: "The minister extends his thanks to Elder Brown for his gift of fruit and for the spirit in which it was given."

## Send in your favorite

**Recipes, Photos, Jokes,**

**We want to hear from you! Email:**

**[frankieb@nexband.com](mailto:frankieb@nexband.com)**

## 'Angel'ed Eggs (a different take on Deviled Eggs)

### Ingredients:

- 12 eggs
- 1/4 cup ranch dressing
- 6 tablespoons creamy salad dressing (such as Miracle Whip®)

- 2 tablespoons sweet pickle relish
- 1 tablespoon prepared yellow mustard
- 1/4 teaspoon celery seed
- Ground black pepper to

- taste
- 1/4 teaspoon paprika, for garnish



### Directions:

1. Place eggs into a large saucepan, cover with water, and bring to a boil.
2. Cook for 15 minutes, and cool the eggs under a stream of cold water in the sink, 10 to 15 minutes.
3. Peel the eggs and slice in half lengthwise.
4. Scoop the egg yolks into a bowl, and mash them with a fork.
5. Mix in the ranch dressing, creamy salad dressing, pickle relish, yellow mustard, celery seed, and black pepper until thoroughly combined.
6. Spoon the filling into the egg white halves.
7. Sprinkle each egg half with a pinch of paprika.

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