



Bruce Telephone Company

101 Public Square • P.O. Box 489 • Bruce, MS 38915

# News and Views

662-983-4343

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## Time to choose - BTC Directory Photo Contest

The photos that have been sent in for the Bruce Telephone Directory Photo Contest are great! And BTC thanks everyone who contributed to the project.

While BTC will make the final decision based on photo content and what will process best for our direc-

tory, we would like to offer our customers a chance to put in a personal favorite vote!

All you have to do after viewing the photos is send a quick email to [frankieb@nexband.com](mailto:frankieb@nexband.com) to state your preference.

Please vote only once and

include your name for our records. We will not publish any personal information.

Please understand that this is a friendly contest which will not be the final deciding factor in choosing the photo for our cover.

The deadline for submitting your choice is April 15,

so we can include the results in our May FTC *News and Views*.

The photos will be identified by number only.

Thanks again for all who submitted photos and to all those who will participate in the Personal Favorite Contest!



Choose your favorite photo for our Personal Favorite Contest by number and email [frankieb@nexband.com](mailto:frankieb@nexband.com) to post your choice (include your name and vote only once).

The actual directory cover will be chosen by BTC, but the Personal Favorite choice will be posted in the upcoming newsletter.

**BTC**

Bruce Telephone Company

# News and Views



## 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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