

SkyLine Sponsors Ashe Chamber's "Outrageously Good" Customer Service Awards

The Ashe Chamber of Commerce presented its annual "Outrageously Good" Customer Service Awards event, held at the Ashe Shrine Club on October 23. Among those recognized for the very best in customer service, were 23 individuals, two departments and one business.

SkyLine/SkyBest has been the presenting sponsor of this annual recognition event since the program started in 2009. We applaud all winners and are delighted to recognize each and every one! It's part of SkyLine's mission to 'enable a culture of excellence in customer service,' and our team of dedicated employees aspire to honor that mission daily.

Please congratulate these individuals and businesses when you see them throughout our business community.

Not pictured: Mike Roland of Mike's Cabinet Shop



Cameron Clement



Oscar Gonzalez



Cierra Sawyer Amanda Roten



Ellen Woodie



Heather Burgess



Chasey Graybeal



Brian Bowlin



Caleb Phillips



Jeremy Bollman



Helemarie Reavis



Judy Saas



Kathleen George



Keg Ferguson



Kelly McCoy



Mallory Phillips



Michael Brown



Michelle Cox



Ashe Women & Children's Health



Meals on Wheels



Generations Ashe



Small Business Winner-Craft Bistro

The SkyChange Program

We are so grateful for the positive response from our members and customers to SkyChange, our round-up program that seeks to assist area nonprofits that help those in need throughout our community. If you've been thinking of signing up to support this charitable program, we welcome your participation!

SkyChange allows customers of SkyLine/SkyBest to round up their monthly bill to the next whole-dollar amount. The money generated from the round-up is, in turn, distributed throughout our community. Customer bills will reflect a line item showing the monthly round-up donation.

If you participate in the SkyChange program by simply rounding up your bill to the next dollar, your total donations per year will not exceed \$11.88. In most cases, donations will be tax deductible. SkyChange is a 501(c)3 organization with established bylaws and a governing committee. Once funds are distributed, our website, social media and newsletter will give periodic updates highlighting how customers' donations helped their community.



To sign up for SkyChange today, visit www.skybest.com/skychange or call your local SkyLine/SkyBest Customer Center at 118 or 1-800-759-2226.

NEED TO CONTACT US?

CUSTOMER SERVICE

LOCAL
118

TOLL-FREE
1-800-759-2226

REPAIR SERVICE, 24/7

LOCAL
611

TOLL-FREE
1-877-475-9546

Additional Local Repair Service Numbers:

ALLEGHANY
336-372-4444
(10-DIGIT DIALING)

ASHE
336-982-3111
(10-DIGIT DIALING)

AVERY
898-9250

WATAUGA
297-4811

JOHNSON
739-4500

LENOIR
929-2872

INTERNET TECH SUPPORT, 24/7

TOLL-FREE
1-866-759-7591

WORTH NOTING:

SkyLine Offices will be closed
Wednesday, Dec 25
Wednesday, Jan 1

STAFF:

Kim Shepherd
Chief Executive Officer
Brian Tester
Chief Operations Officer
Angie Poe
Customer Service Manager
Jamey Jenkins
Retail Sales Manager
Edward Hinson
Chief Marketing & Sales Officer
Hallie Grubb
Public Relations Administrator



“Rise and Shine” Food Drive Deliveries

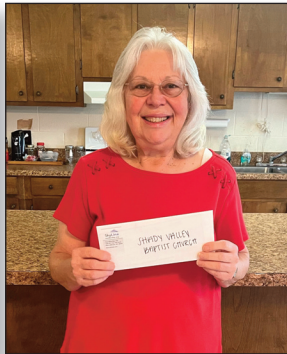
The eleventh annual “Rise and Shine” breakfast good drive received generous support from employees, directors and the community with final collections of over 1,000 non-perishable food items earmarked for food pantries across our service area. SkyLine/SkyBest also presented corporate donations totaling \$1,000 to the five area food pantries sponsored in this drive; Solid Rock Food Closet (Allegheny), Ashe Food Pantry, Reaching Avery Ministries, the Hunger and Health Coalition (Watauga) and Shady Valley Baptist Church (Johnson).

Since the program began, our customers, employees and directors have donated over 16,000 breakfast items to area food pantries.

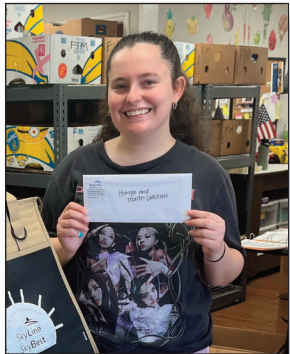
As folks in our community faced individual needs and hurts over the last two months due to Hurricane Helene, we are proud of the way we continue to band together. This initiative would not be possible, nor would it have the impact it has without your active involvement, so all of us at SkyLine express our sincerest thanks! Please remember to support this and other area food drive initiatives throughout the calendar year. Your support makes all the difference to those facing hunger.



Reaching Avery Ministry



Shady Valley Baptist Church



Hunger and Health Coalition



Solid Rock Food Closet



Ashe Food Pantry

The Ultimate Christmas Movie?

It's the most wonderful time of the year, filled with lights, trees, long-awaited traditions and, one of our favorites: holiday movies. From animated classics to modern comedies, everybody has their personal favorite Christmas film. With so many to choose from now, the debate often comes up: which Christmas movie is actually the best? We decided to see for ourselves by sending out a company-wide survey asking employees to rank a group of 17 of the most popular Christmas movies. The votes are in, and we've tallied them up!

The Official Top-Ten Christmas Movie Ranking from SkyLine/SkyBest:

10. Home Alone 2: Lost in New York
9. A Christmas Story
8. A Charlie Brown Christmas
7. How the Grinch Stole Christmas (1966 version)
6. The Santa Clause
5. Elf
4. Rudolph the Red-Nosed Reindeer
3. How the Grinch Stole Christmas (Jim Carrey Version)
2. Home Alone

And the Collective Favorite Is...

1. National Lampoon's Christmas Vacation

So there you have it – the most popular Christmas movies ranked according to SkyLine/SkyBest. What do you think of it? Do you agree? No matter the ranking, any Christmas movie is a great way to put us in the holiday spirit, and we still want to be able to watch as many as we can.

Merry Christmas & Happy New Year!

From the Board of Directors and Staff of SkyLine Membership Corporation and SkyBest Communications

Recipe of the Month

Holiday Chocolate Nut Squares

Ingredients:

- 1-1/2 sticks margarine (3/4 cup)
- 3/4 cup granulated sugar
- 1-1/4 cups flour
- 2 tablespoons heavy cream
- 1-3/4 cups pecans or walnuts, coarsely chopped
- 1 cup flaked coconut
- 4 ounces semi-sweet chocolate (coarsely chopped) OR semi-sweet chocolate morsels

Instructions:

1. Beat 1/2 cup margarine and 1/4 cup sugar until creamy. Blend in flour. Press in bottom of an ungreased 9"x 9"x 2" baking pan. Bake at 350° for 18 minutes or until edges are lightly browned.
2. Beat 1/2 cup sugar, 1/4 cup margarine and heavy cream in saucepan, stirring until margarine melts and mixture is blended. Stir in pecans; set aside.
3. Sprinkle coconut and chocolate over the crust. Top with pecan mixture. Bake for 20 minutes more or until golden. Cool and then cut into squares.

Recipe submitted by Susan Ham



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Security**

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company you know and trust.



Contact us for a FREE consultation today!

skybest.com 1-800-759-2226