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| About Us Our StoryLocated on the Eastern Plains of Colorado, Agate Networks offers Local and Long Distance Telephone Service and DSL Internet Service to the residents of Agate, Colorado, as well as the homes and businesses located within our 243 square mile territory. We also offer High-Speed Satellite Internet to the Eastern Plains of Colorado, and parts of Kansas, as well as Internet Security, Identity Protection, and Web and Email hosting services.We are 100% member-owned and operate under the umbrella of Agate Networks with subsidiary companies of Agate Mutual Telephone Cooperative, Prairie Networks, LLC and Prairie Realty, LLC, a real estate company. Our staff is ready to assist you if you have any questions, or need more information, Contact UsPhone: 719-764-2578Email: amtca@amtca.netWeb: [www.agatenetworks.com](http://www.agatenetworks.com) Facebook: facebook.com/agatenetworks |
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|  | February 2019 News Letter38619 Monroe St Agate, CO 80101 |

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| See the source imageImage result for pot of gold and leprechaun image |
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**March 2019** |
| See the source imageBrought to you by Prairie Realty, LLC- Call us for all your real estate needs! 719-764-3030.Slow Cooker Corn Beef and CabbageINGREDIENTS4 Large carrots, peeled and cut into matchstick pieces10 Baby red potatoes, quartered1 Onion, peeled and cut into bite-sized pieces4 Cups water1 (4 pound) corned beef brisket with spice packet6 ounces beer½ Head cabbage, coarsely chopped  | **Instructions**1. Place the carrots, potatoes, and onion into the bottom of a slow cooker, pour in the water, and place the brisket on top of the vegetables. Pour the beer over the brisket. Sprinkle on the spices from the packet, cover, and set the cooker on High.
2. Cook the brisket for about 8 hours. An hour before serving, stir in the cabbage and cook for 1 more hour.

See the source image | **Day Light Savings Time****Don’t forget to spring your clocks forward one hour on March 10th!**The Leprechauns are MarchingThe Leprechauns are marching,They're marching down the hall,They're marching on the ceiling,They're marching on the wall.They're marching two by two,And now it's four by four,You say you still can't see them?Move back! Here come some more!The leprechauns are marching,I think it's three by three.Just close your eyes and try nowTo visualize with me.Their merry little feetWill never miss a beat.They're very tricky fellows.Look out! They're under the sheet!**Did you know that you can pay your bill online with a credit card? Go to** [**www.agatenetworks.com**](http://www.agatenetworks.com) **and try it.****COMMUNITY INFO!**Correction\*\*Agate School gym is not open to the public yet. Please call the school at 719-764-2471 for details and to be notified when the gym will be opening to the public.  |
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