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About Us

Our Story

Located 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 Us

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JANUARY 2019 NEWS LETTER

38619 Monroe St
Agate, CO 80101





Brought to you by Prairie Realty, LLC-
Call us for all your real estate needs! 719-764-3030.

Cheeseburger Soup

INGREDIENTS

- 1/2 lb Ground beef
- 3/4 c Onion chopped
- 3/4 c Carrots shredded
- 3/4 c Celery diced
- 1tsp Dried basil
- 1tsp dried parsley flakes
- 4tbsp butter divided
- 3c Chicken broth
- 4c Potatoes peeled and diced
- 1/4 c All-purpose flour
- 2c Velveeta cheese cubed
- 1 1/2 c Milk
- 3/4 tsp Salt
- 1/2 tsp Pepper
- 1/4 c Sour Cream

INSTRUCTIONS

1. Brown the ground beef in 3 quart saucepan. Drain and set aside.
2. In the same saucepan add 1 T butter and add onion, shredded carrots, parsley flakes, basil and celery. Sauté until tender.
3. Add the broth, potatoes and beef and bring to a boil. Reduce heat, cover and simmer 10-12 minutes or until potatoes are tender.
4. In small skillet melt remaining butter (3 T) and add the flour. Cook and stir for 3-5 minutes or until bubbly. Add to the soup and bring to a boil. Cook and stir for 2 minutes. Reduce heat to low.
5. Stir in the cheese, milk, salt and pepper. Cook and stir until cheese melts. Remove from heat and blend in sour cream.

Happy New Year!



8 Professional House Cleaning Secrets

We hope some of these tips from those that clean professionally will be helpful, if not interesting, for your overall approach to cleaning. So here you go - some of Mrs. Clean's professional house cleaning tips.

Are you ready then? Let's get busy cleaning!

- Know Your Cleaning Solutions and the Surfaces
- Clean from the Top and Work towards the Bottom
- Clean from the Back of the Room to the Front
- Clean One Room at a Time
 - Make Each Move Count
 - Wipe Surfaces Dry
- Stay Focused and Stay on Track
- Don't Multitask and Go Down the Rabbit Hole!

COMMUNITY INFO!

Agate School is back in session Tuesday January 8th! Are you ready?