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### Trick or Treat Safety

Safety tips for checking Halloween candy.

- Do not eat candy before you can sort and check it out at home.
- Discard homemade goods, unless you know the maker.
- Do not eat or accept anything that is not commercially wrapped.
- Remove choking hazards for young children: gum, peanuts, hard candies, and small toys.

## 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.

### Contact Us

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Facebook: [facebook.com/agatenetworks](https://www.facebook.com/agatenetworks)



**OCT 2018 NEWS LETTER**

38619 Monroe St  
Agate, CO 80101



October 2018 News Letter



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## Halloween Sloppy Joes

### INGREDIENTS

- 1lb ground beef round
- 1 medium onion chopped (1/2 cup)
- ½ cup chopped mixed bell peppers
- 1 can (14.5oz) fire-roasted diced tomatoes with garlic, undrained.
- ½ cup ketchup
- 1 tsp chili powder
- 1 tsp Worcestershire sauce
- ¼ tsp salt

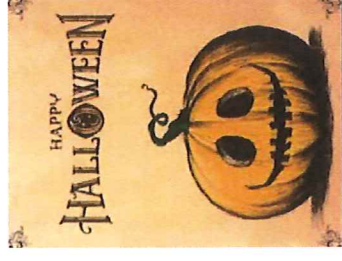
- 1/8 tsp pepper
- 6 hamburger buns split
- 12 pimiento-stuffed green olives

### STEPS

- 1) In 10-inch nonstick skillet, cook beef over medium-high heat 5 to 7 minutes, stirring occasionally, until cooked. Drain; set aside.
- 2) Add onion and bell pepper to skillet; cook 5 minutes or until tender. Stir in cooked beef, tomatoes, ketchup, chili powder, Worcestershire sauce, salt and pepper. Cook 2 minutes or until thoroughly heated.
- 3) Spoon beef mixture onto buns. On top of each bun, place 2 olives to look like eyes; poke toothpick in center of each to hold in place.



**AGATE NETWORKS**



### Telephone or Internet Not Working?

Call our office anytime to report an outage. We have crews available on weekends to fix most issues.

Please **DO NOT** post to Facebook or call our techs directly, as this will only delay service.

We do not monitor social media or personal phones so if you don't call us at the office and leave a message then we don't know! 719-764-2578