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www.SkyBest.com

Help Us "Rise & Shine" to Fight Hunger!



Recognizing the need to support local initiatives to minimize food insecurity is greater than ever, SkyLine will continue its annual breakfast food drive for area food pantries. Now in its 12th year, and beginning this month through October, our "Rise & Shine" food drive will accept donations of nonperishable breakfast items at each of our

five Customer Center locations.

Beginning this month and while supplies last, all SkyLine/SkyBest Customer Service Centers will have shopping totes available for pick-up. We welcome all sizes of packaged breakfast food, including individually-sealed cereals, oatmeal and fruit items that can be included in area backpack initiatives for children. See related list of suggested non-perishable items. As our thank-you, please keep the tote for future use, and SkyLine will make delivery of these items to area food pantries, including the Solid Rock Food Closet, Ashe County Food Pantry, the Hunger and Health Coalition, Reaching Avery Ministry and the Shady Valley Baptist Church Food Pantry in early November.

SkyLine is grateful to join the community in support, including numerous individuals, churches and local organizations like those listed that are trying to help fill the hunger gaps that continue to exist across the region. We hope you will join us in this critical effort. As a local cooperative, we are reminded that the seventh cooperative principle is "concern for community." For more information about the food drive, please call your local SkyLine/SkyBest Customer Service Center at 118. Thank you!

SkyLine/SkyBest Rise & Shine **Breakfast Food Drive**

Deliver non-perishable items to SkyLine between September 1 - October 31

SUGGESTED NON-PERISHABLE ITEMS:

Oatmeal • Whole-grain Cereals • Hot Cereals Cream of Wheat • Grits • Gravy Mixes • Pancake Mixes Muffin Mixes • Granola Bars • Syrup • Fruit Juice Packs Jam • Canned/Dried Fruits • Powdered Milk Coffee • Hot Chocolate

69th Annual Meeting Scheduled October 7 **2025 Annual Meeting Announced**

The 2025 Annual Meeting will be conducted at 10 a.m. Tuesday, October 7, at the Annex building, located above Little's Gym and across from SkyLine's West Jefferson Call Center on Highway 194 in West Jefferson. The Annual Meeting will comprise a brief business session only with reports from officers, election of directors, video presentation of scholarship winners and the announcement of door prizes.

To fulfill the requirements in establishing a quorum to proceed with the meeting and member participation in the election of directors, members may register for the meeting by visiting their local SkyLine Customer Center the previous week and receive information for the meeting including the agenda, official ballot for the election of directors and the Annual Meeting Report. A voting station will be set up at each Customer Center location, where members may cast their ballots and drop them in secure ballot boxes. Early registration for our Shady Valley members in Johnson County will be scheduled on Wednesday, October 1. The business session will be posted to SkyLine's website (www.skybest.com/AnnualMeeting) on October 10.

For those planning to attend in person, member registration will be scheduled from 9:00 to 9:45 a.m. at SkyLine's Annex location. All members who register in advance or on the day of the meeting will receive a \$15 bill credit for the member gift, a \$10 voucher toward the purchase of a meal at one of the designated restaurants in the co-op's service

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Nominating Committee Meets

A nominating committee, appointed by the Board of Directors, met on Tuesday, August 5, at SkyLine Membership Corporation in West Jefferson. The committee members are: Chris Jones, Alleghany County; Pam Barlow, Ashe County; Mike Davis, Avery County; Tim Hodges, Watauga County; and James Sherman, Johnson County. The committee nominated the following members of SkyLine to be voted upon for directors at the Annual Meeting on October 7, 2025: R.C. Mitchell (Alleghany); D.C. Smith (Avery) and Kenneth McQueen (Johnson).

SkyLine's CallTree Service Delivers!

CallTree is an automated messaging service that can deliver phone calls, emails and even text messages. Ideal for schools, churches, small businesses, restaurants and other organizations, it allows you to turn your landline phone into a powerful messaging service. Contact everyone on your entire list with a single message from your mobile app or your computer and phone! Just a few of the possible applications for this convenient automated messaging service include:

- Meeting reminders
- Appointment reminders
- Weather cancellations
- Non-pay reminders
- Service changes and outages Marketing & promotions

To find out more, please call your local SkyLine Customer Service Center.

NEED TO CONTACT US?

CUSTOMER SERVICE

SkyLine

SkyBest

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)

336-982-3111

(10-DIGIT DIALING)

898-9250

WATAUGA

297-4811

JOHNSON

739-4500

LENOIR 929-2872

INTERNET TECH SUPPORT, 24/7

TOLL-FREE 1-866-759-7591

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**







Stay Protected Online - Learn the Latest Attempts to Steal Your Data

Recently, scam emails have become increasingly sophisticated, especially with scammers using Al tools to generate more convincing and well-written messages. Even when an email looks legitimate, always double-check the sender's email address, hover over links before clicking, and verify any unusual requests through a trusted contact method. Al has made phishing harder to spot, so extra vigilance is essential.

Examples from a phishing emails:

Scam Logo. Blurry words and uncentered top picture.

Scammers often use company logos in phishing emails to make their messages appear legitimate and official. These logos are frequently low-quality, blurry, pixelated, or stretched. Genuine company emails include high resolution logos, consistent branding, and professional formatting. Always look closely at the quality and placement of logos.

"Dear janedoe@skybest.com," Instead of "Dear Jane Doe"

Scammers often begin their emails with a generic greeting like "Dear [email address]" instead of using your actual name. This is a red flag because legitimate companies you do business with personalize their messages using the name you provided when signing up. Using your email address instead is a sign the message was likely part of a mass phishing attempt sent to many recipients at once or is evidence they don't know your name and can't personalize the email.

Immediate introductions into urgency, "Effective as of June 3rd, 2025"

Emails that begin with phrases like "Effective as of June 3rd, 2025" are often scams because they try to create a false sense of urgency. Scammers use specific dates to make the message appear like a real policy update or account change. This pressures you into acting quickly, often by clicking a link or entering personal information, without thinking it through. Real companies usually explain why a change is happening and provide clear, verifiable details, not vague announcements meant to alarm you.

Technobabble

Scammers use technobabble, complex or technical-sounding language, to make their emails seem credible and serious, especially to people who may not fully understand the terms. By including words like "SMTPUTF8 support" or "LDAP connectors," they try to mimic legitimate system or IT updates, hoping recipients will trust the message without questioning it. This tactic can also intimidate or confuse people into thinking the email is from a knowledgeable source, increasing the chance they'll follow instructions without verifying the sender.

False Disclaimers

Please do not reply to this message. Replies to this message are routed to an unmonitored mailbox.

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Scammers include official sounding disclaimers to mimic real corporate emails. These disclaimers and markings are used to make the scam look more authentic and credible. This is also used to discourage replies and when skimming emails, makes it appear more professional especially if you're not looking closely.

ANNUAL MEETING CONTINUED FROM PAGE 1

area and will be entered into a drawing for one of six doorprizes. Prizes will be announced at the close of the business session on October 7, and members do not have to be present to win. Annual Meeting early registration will be conducted during the week prior to the meeting at SkyLine's Sparta, Boone, Banner Elk and West Jefferson Customer Service Center locations, beginning Monday, September 29, through Friday, October 3 from 9 a.m. to 4 p.m. Additionally, early registration will be scheduled for our Shady Valley members in Johnson County from 2 to 6 p.m. Wednesday, October 1, at the Shady Rock School in Shady Valley. For more information, please contact your local SkyLine office at 118 or 1-800-759-2226.

James J. Hasher J. Secretary

SkyLine Customer Center Locations

Alleghany County

199 Grayson Street Sparta, 28675

Ashe County West Jefferson Smart Home

1060 Mount Jefferson Road West Jefferson, 28694

Ashe County West Jefferson Call Center

1079 NC Hwy. 194 North West Jefferson, 28694

Avery County

20 High Country Square, Hwy. 184 Banner Elk, 28604

Watauga County

217 Wilson Drive Boone, 28607 Recipe of the Month

Refrigerator Rolls

Ingredients:

1 package yeast

1/2 cup warm water

1/2 teaspoon sugar

1 cup scalded milk

1/3 cup melted shortening

1/4 cup sugar

2 teaspoon salt

1 beaten egg

4 cups flour

Instructions:

Mix well and let set 10 minutes. Knead on floured board until smooth and elastic. Place in greased surface. Store in air tight container in the refrigerator. Shape rolls two hours before serving. Let rise double and bake 15 to 20 minutes at 400°.

NOTE: When making out rolls, dip them all around in melted butter, this makes a much better crust.

Recipe submitted by Hazel Deane Pennell



