

## Light Up Your Holidays with These Specials from Hamilton

**Whole Home Gig Internet** for \$60/month for three months with new Fiber to the Home service.

**Add Whole Home DVR to Cobalt TV** Free for six months.

**Receive \$30 OFF** your next bill when you increase your speed plan with any Hamilton internet package.

**Add Hamilton Managed Wi-Fi** to your Hamilton Fiber to the Home plan free for three months.

**Computer Tune-Up & Diagnostics** with standard virus & spyware removal.

**\$99**

\$129 Regular Price

Some terms and conditions apply. See [Hamilton.net/specials](http://Hamilton.net/specials) for more information.

**Specials valid November 22 to December 29, 2023.**



## Have You Seen **Our New Website?**



We recently launched our new [Hamilton.net](http://Hamilton.net) website! You can find information about Hamilton services, including internet, telephone, Cobalt TV, Managed Wi-Fi, Backup & Anti-Virus and more all at this site. You can also pay your bill, check your webmail and manage your accounts — all in one convenient location!

## Hamilton Participates in the **Affordable Connectivity Program**

The Affordable Connectivity Program is a Federal Communications Commission (FCC) benefit program that helps ensure that households can afford the broadband they need for work, school, healthcare and more. The benefit provides a discount of up to \$30 per month toward internet service for eligible households. For more information, visit [GetInternet.gov](http://GetInternet.gov).



From all of us at Hamilton, we wish you a very merry and bright holiday season!

Our offices will be closed on the following days this holiday season:

Thursday, November 23, 2023

Monday, December 25, 2023

Monday, January 1, 2024

### **Customer Service Hours**

Monday - Friday: 8 a.m. - 5 p.m.

 [Hamilton Telecom](https://www.facebook.com/HamiltonTelecom)

 [Hamilton Telecommunications](https://www.linkedin.com/company/HamiltonTelecommunications)

## Fiber to the Home **Construction Update**

Another year is ending, and we are pleased to share that we have buried nearly 200 miles of fiber throughout our service territory. We have made great progress with fiber construction and are providing fiber to residents in Ansley, Arcadia, Aurora, Burwell, Central City, Dannebrog, Giltner, Hampton, Marquette, North Loup, Phillips, Stockham and Trumbull. In addition to construction within city limits, many rural areas have also been completed. We are excited to get as many customers as possible connected to the fastest, most reliable internet available.

Current Hamilton customers will receive information about converting to Fiber to the Home when our crews are in or near your community. If you have not yet received a call about installing fiber in your home, make sure to give us a call.

If you are wondering if fiber is available to your home, check out your address at [Fiber Build Out \(Hamilton.net/fiber-to-the-home\)](https://Hamilton.net/fiber-to-the-home)



## Directory **Cover**

The new telephone directories are here! If you live in the legacy NCTC exchange area, the Read Book should be arriving in your mailbox if it hasn't already.

If you live in the Hamilton, Hall, and Clay County exchange area, the telephone directory features a photo taken by Aurora photographer Priscilla Balasa titled "We're Here!" and depicts Sandhill Cranes in the Platte River at sunrise.

Make sure to recycle your old telephone directories!



## From Our Kitchen **to Yours**

Try this sweet-spicy dip at your next holiday gathering — it's sure to be a hit!

### Cranberry-Jalapeño Cream Cheese Dip

#### INGREDIENTS

- 12 oz. Fresh Cranberries
- 4 - 5 Green Onions, *Chopped*
- ¼ c. Fresh Cilantro, *Chopped*
- 1 Jalapeño Pepper, *Seeded & Finely Diced*
- 1 c. Sugar, *More or Less to Taste*
- 1/2 tsp. Ground Cumin
- 2 tsp. Fresh Lemon or Lime Juice
- 1/4 tsp. Salt
- 2 (8 oz.) Packages Cream Cheese, Light or Regular, *Softened*

#### DIRECTIONS

1. Pulse the cranberries in a food processor or blender until coarsely chopped. Add the green onions, cilantro, jalapeño, sugar, cumin, lemon or lime juice and salt and pulse until the ingredients are well combined and finely chopped. Transfer the mixture to a covered container and refrigerate for four hours (or up to overnight) so the flavors have time to meld and develop.
2. When ready to serve, spread the cream cheese in an even layer on a serving plate or 9-inch pie dish. Top with the cranberry-jalapeño mixture.
3. Refrigerate for up to an hour before serving. Serve with crackers.



Recipe courtesy of Gibbon area Plant Manager, Patrick McInay.