



## Internship Opportunities

Remember to check with your high school guidance counselor or college career center for information on Twin Lakes' Summer Internship Program. The internship positions are available to graduating high school seniors or enrolled college students who are interested in pursuing an advanced technical degree in engineering, computer science or a related field. Our Summer Internship Program provides students with the framework to develop their professional skills and gain valuable work experience.



Shane Heupel, Twin Lakes' Director of Technology, presents Jade Tripp with a certificate for completing Twin Lakes' 2018 Summer Internship Program. Jade was an intern for Twin Lakes in the IT Department.



Get \$20 when you add autopay and \$20 when you add paperless.  
Valid for customers adding for the first time.

## Mark it off the list.

Get up to \$40 when you choose autopay and paperless billing with Twin Lakes.

- ✓ No worrying about due dates and late fees
- ✓ No stamps or envelopes required
- ✓ Simplify your list and help save the environment

Sign up online through your Twin Lakes SmartHub account or give us a call at 931.268.2151.

## Advertising in the Twin Lakes Directory

It's time to update, renew or add a new listing in our Twin Lakes Directory. Advertising in our directory means everyone in the Twin Lakes area can find your business. Don't delay, the deadline for the 2019 Directory is March 20th. Call 866.221.4300 today.

## March Madness College Basketball

It's time for college basketball tournaments, which means it's time for you to get your basketball brackets in line! The games begin March 19th on Twin Lakes TV. Check them out on TNT, TBS, TruTV, and CBS throughout the season. Contact your local Twin Lakes office to see if Twin Lakes TV is available in your area.

*Twin Lakes TV is not available in all areas.*



## Tech Tip: Say "No" to Call Fraud and Scams

More and more people are reporting fraudulent calls each year, especially during tax season. We want our customers to be aware of these calls and share some tips on how you can prevent these types of calls.

**Ignore Unknown Callers:** Let your voicemail receive the call. If it is important, most companies will leave a voicemail and you can always return the call.

**Block Phone Numbers:** Many smartphones now have the option to block specific numbers directly from your phone. If you need to block a number from calling your landline, contact Twin Lakes for details.

**Add Your Number to the Do-Not-Call Registry:** A National Do-Not-Call Registry has been established to give you the opportunity in limiting the telemarketing calls you receive. Register your home telephone number and cell phone number on the National Do-Not-Call List to restrict commercial telemarketers from calling you by calling **888.382.1222** or visiting **www.donotcall.gov**.



## Crispy Baked Potato Skins

### Instructions

1. Preheat oven to 400 degrees.
2. Scrub potatoes clean and dry with a paper towel and rub the skin of the potatoes with olive oil.
3. Place potatoes on a baking sheet and bake about 45-50 minutes.
4. Remove the pan and allow potatoes to cool.
5. Cut potatoes in half lengthwise and using a spoon, scoop out the insides, leaving a little bit of potato in the skins.
6. Melt the butter then brush the outside of the potatoes and place potato halves face-down and return to the oven for 5 to 8 minutes.
7. Using a fork or tongs, turn the potatoes over and brush insides with remaining butter.
8. Return to oven and continue to bake for another 5 - 8 minutes.
9. Remove from oven and sprinkle the insides of the potato skins with salt and pepper, cheese, bacon and green onions.
10. Return to the oven about 3 to 4 minutes.
11. Remove and serve immediately.

### Ingredients

- 6 large russet potatoes, rinsed
- 2 tbsp olive oil
- 3 tbsp butter, melted
- 6 slices bacon, cooked crispy and diced
- 8 oz shredded cheddar cheese
- 4 green onions, diced
- salt and pepper to taste

\* sour cream for serving - optional but recommended

Share your favorite recipes with us on our Facebook page @twinlakestn and we might just feature your recipe in our newsletter.