



# THE Connection

## hand in hand

**Technology and education go hand in hand, being an awesome power couple for connection, growth, learning, and fun!**



Does anyone remember when you used to call the school telephone number, listen to a message with the estimated time when the bus would arrive home from an activity, so you knew what time to go pick up your child? Or maybe you remember trying to help your child with a book report but needing to make sure you had the right books at home to get the information your child needed for that topic. Maybe you have multiple kids playing sports in your family, and you must miss seeing one of their games. With cell phones, the ability to read books or get information online, and with so many schools streaming games, it has become easier to accomplish tasks, save time, and not

miss those special moments in the lives of your children.

As school kicks off, the use of technology and the Internet are everywhere! From kids using iPads and laptops to learn, submit papers, take tests, or participate in courses that aren't offered at their school, to school games being broadcast over the Internet that now grandparents can watch from 6 hours away, we have become a **CONNECTED WORLD!** GBT is excited to play a part in providing robust Fiber technology that helps schools and children stay connected and have access to information and resources that will help them grow and thrive.

# CELEBRATING 10 YEARS OF THE GBT JR. BOARD!

Applications for the 2022-2023 GBT Junior Board are now open! This program is a unique and prestigious opportunity for High School Seniors to learn how technology works. No matter what career path they take, Junior Board members will not only gain hands-on, valuable learning experiences, they will also earn a scholarship!

GBT also benefits from the Junior Board, as we want to not only educate students, but also hear their ideas about what services GBT can provide to better reach their generation and improve our business!

Applicants must be 2022-2023 High School Seniors who reside with a parent or guardian, and who has had GBT service for at least six months prior to September 15, 2022. Please visit [www.gbta.net/junior-board](http://www.gbta.net/junior-board) for more information and to submit an application.

Make sure to spread the word about this opportunity. Deadline is September 15!



Jadon Copeland of Ness City is the first student sponsored by GBT to be selected for the new NCK Tech Telecommunications and Network Technology Program. Located in Hays, this new program fostered and funded by rural communication companies, including GBT, was developed to re-energize NCK Tech's telecommunications program and bring talent back to GBT and our local communities. The program requires students to spend time as an Intern at their sponsored companies to gain real-world, hands-on experience and coincide with their coursework. This summer, we were excited to have Jadon join our team as a Combination Technician Intern!

"I had a lot of experiences working with different techs on several projects," says Jadon. "I worked on construction projects, fiber and wireless Internet installations, security and camera systems, and locates."

*"This internship has made me excited for the upcoming school year!"*

Jadon spent a majority of his summer internship working with Tim, GBT Technician in St. John preparing the town with drops for GBT's upcoming Fiber installations. "I hung a lot of drops. That's where we run Fiber cabling from the tops of the electric poles to customers' houses." Jadon explains.

Over the course of his Internship Jadon shares his favorite project was shadowing GBT Technician Curtis on the security system for a local school, "The cameras were fun! They were a whole different learning experience," and his favorite part of the whole summer was getting to meet different people, both the technicians he worked with and the customers.

As Jadon wraps up his internship and heads to Hays to begin schooling, we wish him the best of luck and are looking forward to helping foster his future in the broadband and telecommunications industry! "This internship has made me excited for the upcoming school year. Not that I know everything they're going to teach me, but I now have a better knowledge on some basics to get me started in the right direction."

# 2022-2023 Directory Cover Winner



We would like to congratulate our 2023 Directory cover photo winner, Nancy Witthuhn of Bazine! For winning the contest, her photo will be featured on the cover of the upcoming GBT Directory and she will be receiving a \$100 prize. Congrats, Nancy! We would like to thank everyone who entered a photo in the contest. Each year we receive so many great entries and wish we could feature them all!

## Who's ready for RedZone?!

NFL RedZone is an all-in-one channel on GBT's StreamIT TV where fans can watch 7 hours of live football, and see every touchdown from every game, every Sunday afternoon during the NFL regular season. When a team reaches the 20-yard line, (i.e. the "red zone") NFL RedZone cuts to the local broadcast of that game. NFL RedZone also takes fans back to watch any turnovers, game-changing plays and scoring plays outside of the designated

red zone. NFL RedZone can show up to 8 games at a time, using the NFL RedZone Octobox screen, making it the perfect Fantasy football companion.

Call us today, and for \$50 you can add NFL RedZone to your GBT lineup. See all the incredible action Sunday afternoon games have to offer!



## Statement of Non-Discrimination

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs). Remedies and complaint filing deadlines vary by program or incident. Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, audiotope, American Sign language, etc.) should contact the responsible Agency or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be available in languages other than English.



## GET TO KNOW YOUR GBT NEIGHBOR

*Chad, GBT C.O.  
Transmission Technician*

*This month marks Chad's 25th year with GBT! Chad has and continues to be an essential part of our company's journey and success - we are so fortunate to have him on our team!*

### Tell us a little bit about yourself...

*I grew up on a farm near McCracken. I have two kids. Audrey is 19 and is attending her second year at KU, and Chet is 17 and starting his senior year and plans to attend lineman school at Pratt next year.*

### How did you get to GBT?

*Gerald Washburn, GBT's previous GM, actually called me when I was in the start of my second year of college. It was when GBT bought the Ellis exchange. I had to decline the job as I wanted to finish school with my degree. Luckily there was still a job for me a year later when I finished school, and I've been here ever since.*

### You have been with GBT for 25 years; how have you seen the industry change?

*My past 25 years at GBT I have seen us grow from the early copper plant dial up Internet days requiring a second phone line, to DSL Internet, and now we have Fiber.*

### What are you most excited about in your day-to-day?

*I love my job and am excited to come to work every day!*

To file a program discrimination complaint, complete the USDA Program Discrimination Complaint Form, AD-3027, found at <https://www.usda.gov/sites/default/files/documents/usda-program-discrimination-complaint-form.pdf> or at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:

1) Mail:

U.S. Department of Agriculture  
Office of the Assistant Secretary for Civil Rights  
1400 Independence Avenue, SW  
Washington, D.C. 20250-9410;

2) Fax:

(202) 690-7442; or

3) Email:

[program.intake@usda.gov](mailto:program.intake@usda.gov)

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Upgrade your Internet speed

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## Game of the Month:

We need your help unscrambling the words below! Each scrambled word is a word that appears throughout the newsletter. Once you have unscrambled all the words, going in order from top to bottom, use the letter in each yellow box to fill out the final word. Email your final word answer to [gbthunting@gbta.net](mailto:gbthunting@gbta.net) for your chance to win a \$10 bill credit. Congratulations to Patrick O'Toole for winning last month's game!

OLCSOH

EROZDNE

NERNTHPISI

NMNUOSTOIMACCI

IECNHTCANI

SEMIRATT

OIRNUJ ODARB

NETCOEDNC

IDCTRROYE

The final word is:

## Recipe of the Month:



### Peach upside-down cake with Cognac caramel

**To make the Chantilly** – Place the heavy cream, sugar and vanilla in the bowl of an electric mixer and whip at medium speed until thick and ribbony. Refrigerate until ready to use. **To make the cake** – 1) Preheat oven to 350°F (180°C). 2) Heat a large non-stick frying pan over medium-high heat. Add the butter. Once melted, add the peach slices, laying them on their sides, and sauté for 3 to 4 minutes until golden. Sprinkle the peach slices with 2 tablespoons of sugar and flip them, being careful not to break them. Continue to sauté for 2 to 3 minutes until golden-brown. 3) Remove pan from heat and arrange the peach slices in a daisy pattern in the prepared mold, making sure to fit the slices tightly together. Set aside. 4) Return pan to stove over medium/medium-high heat. Add the balance of the sugar, vanilla and Cognac and simmer, stirring continuously, until a rich caramel forms (about 5 to 6 minutes). 5) Immediately drizzle the caramel evenly over the peaches and set aside. 5) In a medium bowl, combine the flour, baking powder and salt. Set aside. 6) Place the egg whites in the bowl of an electric mixer and whip at medium speed until frothy. Increase to high speed and gradually add 1/4 cup sugar. Continue

#### For the Chantilly

- 2/3 cup heavy cream
- 2 tablespoons organic sugar
- 1 teaspoon pure vanilla extract

#### For the peaches

- 4 tablespoons unsalted butter
- 6 medium ripe-but-firm yellow peaches (2 lbs) – quartered and pits removed (if using larger peaches, cut in 2" slices)
- 1/2 cup + 2 tablespoons sugar
- 1 teaspoon pure vanilla extract
- 2 tablespoons Cognac or brandy

#### For the batter

- 1 cup unbleached all-purpose flour
- 1 1/2 teaspoons baking powder
- pinch fine sea salt
- 4 extra large eggs – at room temperature, separated
- 1 extra large egg white – at room temperature
- 3/4 cup organic sugar
- 4 oz (115 g) unsalted butter (8 tablespoons) – at room temperature
- 1 teaspoon pure vanilla extract
- 1 – 9" round cake pan – lightly buttered, lined with wax paper and buttered again

to whip at high speed until firm peaks form, about 1 to 2 minutes. 6) Place the soft butter, the balance of the sugar and the vanilla in the bowl of an electric mixer and whip at slow speed until creamy. Add the egg yolks, one at a time, and continue whipping at medium speed until well incorporated and thick, about 1 minute. Add a third of the egg whites to the butter/egg yolk mixture and fold until well incorporated. Then add half the flour and carefully fold it in. Repeat again and fold until the egg whites and flour have been just incorporated. Finish by adding the balance of the egg whites and fold them in until just incorporated. Do not over-mix. 7) Spoon batter over the peaches, up to about 1/4" below the rim. 8) Bake for 45 to 50 minutes until golden and a toothpick inserted in center comes out clean. 9) Remove from oven and let cool for at least 1 hour before un-molding, or keep in the mold until ready to serve. 10) Invert the cake onto a serving platter and gently lift off the wax paper. Dust with the powdered sugar and serve each slice with a dollop of the Chantilly. *Bakers's note: The cake can be made up to 12 hours ahead. It should be kept at room temperature, but place it in a relatively cool place.*



785-372-4236  
[www.gbta.net](http://www.gbta.net)

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101 W 9th | Open: Mon., Wed., Fri.  
8 am - 12:30 pm; 1:30 pm - 5 pm

**Ness City**  
114 W. Main | Open: Mon.-Fri.  
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**St. John**  
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122 W. 5th | Open: Mon.-Fri.  
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**Rush Center**  
103 Lincoln St. | Open: Mon.-Fri.  
8 am - 5 pm



## The Connection

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