

THE RAINBOW CONNECTION

www.rainbowtel.net

1-800-892-0163

Everest Office

608 Main Street • Everest, KS 66424
Monday–Friday: 8 a.m. to 5 p.m.

Hiawatha Office

628 Oregon Street • Hiawatha KS 66434
Monday–Friday: 8 a.m. to 5 p.m.

Horton Office

126 West 8th Street • Horton, KS 66439
Monday–Friday: 8 a.m. to 5 p.m.

Seneca Office

513 Main Street • Seneca, KS 66538
Monday–Friday: 8 a.m. to 5 p.m.

Technical Support Center: 1-800-892-0163

Monday–Friday: 7 a.m. to 9 p.m.
Weekends: 9 a.m. to 6 p.m.

COMMUNITY EVENTS

Friday-Saturday, June 3-4 - Seneca, City
Wide Garage Sales

Saturday, June 4 - Everest Fun Day

Friday, June 10 - Brown County Relay for
Life - Hiawatha HS Track

Saturday, June 25 - Hiawatha,
Summerfest

Tuesday-Friday, July 12-15 - Horton,
Brown County Fair - July 12, Fair Parade

Saturday-Sunday, July 16-17 - Sabetha
Rodeo - July 16, Rodeo Parade

Friday-Monday, July 29-Aug 1 - Seneca,
Nemaha County Fair - July 30, Cruise
Nite, Mutton Bustin' - July 31, Fair Parade

The logo for Rainbow Communications features a stylized rainbow arch above the word "Rainbow" in a large, bold, serif font. Below "Rainbow" is the word "COMMUNICATIONS" in a smaller, all-caps, sans-serif font.



Beware of Caller ID Spoofing

Recently, some of our customers have experienced Caller ID spoofing. This is a practice of changing the number displayed on the call recipient's Caller ID display to give the appearance that someone different is calling.

This practice has been used since Caller ID was first introduced, and can be employed for legitimate reasons. For example, a businessperson calling a client from home might want the office number to display on the Caller ID rather than the home number.

However, a more sinister use of the practice involves callers making recipients believe they are being called by companies they do business with, in an effort to gather personal information. This information is then used to access the call recipient's accounts, often with credit card companies or banks. The growth of Voice over Internet Protocol (VoIP) makes Caller ID spoofing more common, as it is easier to perform using VoIP technology.

Caller ID spoofing providers (such as SpoofCard) allow individuals and organizations to dictate what phone number they want to appear when they place calls. They pay for a certain number of call minutes,

then use an online interface to enter their phone number, the number to be called, and the number they want to appear in the recipient's Caller ID display. The Caller ID spoofing service then makes the call on the spoofer's behalf.

To reduce your chances of becoming a victim of Caller ID spoofing, take the following precautions:

- Do not give out personal information over the phone, unless you initiate the call.
- If you receive a call requesting information, ask for the name of the organization that is calling. Then, call that organization, using the phone number on your bill or statement — NOT the number on your Caller ID. If the call is legitimate, you will be transferred to the appropriate department. If it's not legitimate, you can inform the organization of the spoofing incident.
- If you suspect that Caller ID information has been altered, you can file a complaint with the Federal Communications Commission (FCC), by visiting esupport.fcc.gov/complaints.htm.



Area Student Receives PRIMO Scholarship

Congratulations to Nicholas Johnson for being one of this year's recipients of a PRIMO (Public Relations Independent Marketing Organization) scholarship. Nicholas will be a freshman in the fall of 2011 at Kansas State University. His major course of study is Agronomy.

We would also like to congratulate the other 2011 winners:

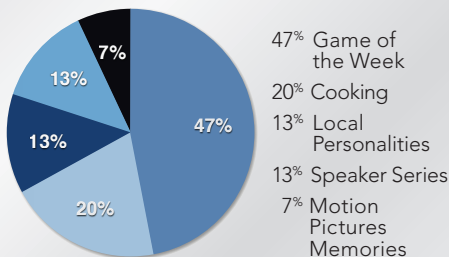
Kimberly Mealiff, Cunningham Telephone

Jaycelyn Barten, Tri-County Telephone

Luke Mayer, Fidelity Communications

Chad Urhrich, Rural Telephone Nex-Tech

Favorite Show Series on Rainbow NEK



Congratulations to Cathy Holthaus of Seneca; winner of a \$20 Seneca chamber gift certificate. Thank you to all who participated in The Rainbow Connection Poll.

Rural TV Now Available in 7 Communities

Rural TV is now available in **Bendena, Denton, Everest, Huron, Robinson, Whiting, and Willis**. With our new fiber-optic network, we realize that our rural customers may have questions. We hope you find this article helpful. If you have any further questions or would like to be placed on our Rural TV waiting list, please call us at 800-892-0163.

? Will I need a set-top box for each TV? What are my box options?

You will need a set-top box at each TV. You have the choice between a High Definition receiver for \$6/month or a High Definition-Digital Video Recorder (HD-DVR) receiver for \$13/month.

? Will my bill be higher?

If you are currently subscribing to satellite TV, you will see that our pricing and packaging is very competitive. It is our goal to keep our prices affordable. By packaging all of your services in one of our money-saving bundles, you may save even more.

? Will rain, snow, or wind interfere with my TV picture?

Our fiber-optic network is buried, which means reliability you can count on, even in the worst of weather conditions.

? What local channels are offered? Are they at an additional cost?

All local channels are included in the TV package price.

KCPT 19 PBS KCMO

KQTV 2 St. Joseph (Doniphan)

KMCI 38 KCMO (Atchison, Brown, Jackson)

WDAF 4 Fox KCMO

My Network TV Topeka

KTKA CW Topeka (Atchison, Brown, Jackson)

KPXE 50 ION KCMO

KTKA ABC Topeka

KSNT 27 NBC Topeka

KTWU 11 PBS Topeka

KSHB 41 NBC Topeka

WIBW CBS Topeka

KTAJ 16 St. Joseph (Doniphan)

KMBC 9 ABC KC (Atchison, Brown, Jackson)

KCWE KCMO (Doniphan)

? What kinds of TV packages are available?

Whether you want a basic TV package of local channels or prefer the works with our platinum tier of more than 200 channels, including premium movies and HD programming, we have a TV package to suit your taste and fit your budget.

Business Spotlight: The Lake House



The Lake House
 1566 120th Street, Horton, KS
 785-486-3110

Hours:
 Monday-Thursday: 11 a.m. - 11p.m.
 Friday: 11 a.m. - 2 a.m.
 Saturday: 7 a.m. - 2 a.m.
 Sunday: 11 a.m. - 7 p.m.

The Lake House is located on the Mission Lake Golf Course in Horton. The restaurant serves a variety of traditional and American foods including: burgers, sandwiches, seafood, and steaks. The Lake House takes reservations but walk-ins are welcome. The space is available for groups and great for families. Take out is available and outdoor seating overlooks the golf course and Mission Lake. Attire is casual as you sit among sports and entertainment memorabilia. An antique scoreboard is a featured decoration. The general manager, Spencer Madison, would like to invite everyone to stop by “The House” and enjoy a nice meal and a chilled beverage. Stay tuned to Rainbow NEK Channel 68 to view our visit to The Lake House.

Tune In to Music Hour

No matter what genre of music you enjoy—country, jazz, rock, or blues—Rainbow NEK’s *Music Hour* host, Nathan Smith, will entertain you with news and trivia about your favorite artists. Most importantly, he will introduce you to the talented musicians of Northeast Kansas.

Last month we showcased several musicians and bands on Rainbow NEK Channel 68. These talented musicians shared the inspiration behind their music and insight about what it takes to become an accomplished musician. One such band was “True North.” The seven-member country band plays all



around Northeast Kansas. When asked what they felt was their biggest accomplishment in the five years they have been playing together, every member agreed that it was when they competed against dozens of bands and won a spot in the 2010 “Country Stampede” event.

To showcase your musical talent on the Music Hour, call Rainbow NEK at 800-892-0163.

YOUR BUSINESS AND THE INTERNET:

How to Spur Growth and Efficiency with Internet Applications

Hey local business owners—

Join us on June 29 or 30 to learn how to use the Internet to grow your business.

Some of the topics that will be featured:

- Developing an online presence
- The opportunity to “sell” rural lifestyle
- Online sales and service
- Social Media and Viral Marketing
- Building a customer database
- Online best practices

Guest Speaker: Ryan Dutton with Cronin Communications, Washington, D.C.

Seneca – The Willows

June 29, 1:30 p.m. to 5 p.m.

Hiawatha – The Fisher Center

June 30, 8:30 a.m. to 12 p.m.

Seminar cost: \$35

After each seminar, there will be a vendor reception for local businesses to provide information on how they can help your business. Food and drink will be provided.

Contact Hallee Edwards to register for the seminar at 800-892-0163 or hallee@rainbowtel.com.

Take our poll by July 1 to be entered for a \$20 gift drawing!

www.surveymonkey.com/s/streamingcontent

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- Encore is loaded with even more Hollywood favorites on channels like Encore Westerns and Encore Love.

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RainbowSM
COMMUNICATIONS

Monthly cable TV and equipment fees are additional. Installation and trip fees are waived during promotional time period only. Any introductory premium service subscriptions are good only for the time specified; thereafter, standard monthly premium fees apply. Bronze cable TV required to receive service featured. Offer does not apply to premium services already subscribed to by customer. Service available in most areas. Limited time offer expires June 30, 2011.

Dear John

Movie summary courtesy of dearjohn-movie.com

It was two weeks that would change their lives forever. Soon after John (Channing Tatum) and Savannah (Amanda Seyfried) fall madly in love, their relationship is put on hold. With one leaving to complete his service, and the other to complete her college education, they pass the time by exchanging a continuous stream of love letters, until they can be reunited permanently a year later. But when war breaks out, their separation is extended indefinitely. Will their



Showing on Encore Love – June 19. Rated PG13.

relationship survive the greatest test of all: the test of time? Based on the best-selling novel from the author of The Notebook, “Dear John” is a timeless romance that will warm your heart.

BEEF AND CHEESE LASAGNA

Courtesy of: Robin Miller, Food Network

BAKE TIME: 1 hr. 20 min • **LEVEL:** Easy • **YIELDS:** 4 servings

INGREDIENTS (LASAGNA FILLING):

1 tablespoon olive oil	1 tablespoon dried oregano
1 cup chopped onion	1/2 teaspoon crushed red pepper flakes
4 cloves garlic, minced	3 (28-ounce) cans diced tomatoes
3 pounds lean ground beef or ground turkey	1 (14-ounce) can tomato sauce
1 tablespoon dried basil	

** Cook's note: this amount of filling makes enough for 3 recipes. If you are only making this recipe, the extra sauce can be frozen for up to 3 months.*

INGREDIENTS (LASAGNA):

4 cups ricotta cheese (regular or part-skim)	1/2 teaspoon ground black pepper
8 ounces grated mozzarella cheese (regular or part-skim), divided	12 uncooked lasagna noodles
1 egg	1/4 cup grated Parmesan or Romano

DIRECTIONS:

Preheat the oven to 350 degrees F.

For the Lasagna Filling:

Heat the oil in a large stock pot over medium heat. Add onion and garlic and sauté 3 minutes, until soft. Add beef and cook 5 to 7 minutes, until browned all over, breaking up the meat as it cooks. Stir in basil, oregano, and red pepper flakes.

Add diced tomatoes and tomato sauce and bring to a simmer. Reduce heat to low and simmer 10 to 15 minutes. Remove from heat and set aside.

For the Lasagna:

Meanwhile, in a large bowl, combine ricotta, half of the mozzarella, egg, and black pepper. Mix well.

Pour 1 cup of the meat sauce in the bottom of a 13- by 9-inch lasagna pan. Arrange 4 UNCOOKED lasagna noodles on top of sauce, overlapping noodles slightly to cover the bottom. Spoon half of the cheese mixture over noodles. Top with 1 1/2 cups of meat sauce and 4 more noodles. Top second layer of noodles with remaining cheese mixture, 1 1/2 cups of meat sauce, and 4 more noodles. Top noodles with 1 1/2 cups of meat sauce and remaining mozzarella cheese. Top with Parmesan cheese.

Refrigerate or freeze the remaining sauce.

Cover with foil and bake 45 minutes. Uncover and bake 15 more minutes, until top is golden and bubbly. Let stand 5 minutes before slicing.