



# Update

Fall 2020



## Specialized Telecommunications Equipment Access Available

The goal of Telecommunications Access Iowa (TIA) is to provide access and assistance to individuals in selecting equipment that best suits their communication needs. Qualified individuals can receive a voucher that pays for approximately 95% of the average cost of specialized telecommunications equipment.

Telecommunications Access Iowa is a program of the Iowa Utilities Board and is administered by Deaf Services Unlimited, Inc. This program was established as a result of the Americans with Disabilities Act (ADA) to work in conjunction with Relay Iowa. To learn more about the Relay Iowa program, go to [www.hamiltonrelay.com/iowa](http://www.hamiltonrelay.com/iowa).



TAI can provide a voucher for a single telecommunications product or a package of products which could include a headset, neckloop, and/or a ringer that either flashes a light or produces a louder sound when the phone is ringing. We also assist in getting telecommunications equipment that allows you to speak directly over the telephone or use your equipment in conjunction with the Relay Iowa service. To determine your eligibility, you may download an application from the website at [www.teleiowa.com](http://www.teleiowa.com) or call 800-606-5099.



## GIG-CAPABLE PROVIDER

106 Taylor St. SE  
Cascade, IA 52033  
563-852-3710

[www.cascadecomm.com](http://www.cascadecomm.com)  
[info@cascadecomm.com](mailto:info@cascadecomm.com)

### Hours:

Monday - Friday  
8:00am - 4:30pm

After hours trouble: 563-852-3710  
Internet tech support: 800-205-1110  
Tech Home support: 877-373-3320



Be sure to follow us on Facebook. See updates, tech tips, contests, recipes, specials & more!



## CONNECTED FAMILY = HAPPY FAMILY

No matter what type of learning environment your children use, be sure to have the right Wi-Fi system for the best possible Internet experience.

Our carrier-grade wireless router (Gigacenter), delivers the latest Wi-Fi technology, gives you superior performance, and provides better whole-home coverage.

Contact us to learn more.

## Welcome



# Spread the Word!



Let your friends and neighbors know about our Fiber Internet Only Service and for each referral who signs up, you will receive a \$25 credit\* and they will too!

**100Meg Fiber Internet Services just \$57.95/mo.**

*No phone line required! No data caps, no contracts!*

\* Some restrictions apply. Contact our office for details Offer ends 09/30/2020.

## Most Popular Websites in 2020

Google.com is the number one most popular website both globally and in the U.S.

YouTube.com is the most popular video website on the web, coming in 2nd for most popular both globally and in the U.S.

Facebook.com is the most popular social media website on the web.

Here are a few more that top the list:

Amazon.com  
Yahoo.com  
Zoom.us  
Reddit.com  
Wikipedia.org  
Ebay.com

# October is National Pork Month

## Pig-tionary

Female pigs are called one of two things:

Sow - female pig that has had piglets

Gilt - young female pig that has never had piglets

Male pigs are called one of two things:

Boar - male pig used for breeding

Barrow - male pig that is neutered and cannot breed

Gestation - period of time a sow is pregnant which is about 3 months, 3 weeks and 3 days.

Piglets are baby pigs up to weaning age of about three weeks.

Pigs refer to young, immature swine.

Hogs applies to older pig nearing market weight at 280 lbs.

**Thank you to our local pork farmers!**



## Chili Rub Slow Cooker Pulled Pork

Ingredients:

3 pounds boneless blade pork roast  
2 tablespoons chili powder  
1 1/2 teaspoons salt  
1/2 teaspoon cayenne pepper  
1 tablespoon canola oil  
1/2 cup chicken broth

Directions:

Line a 9- by 13-inch baking pan with foil and place pork in the pan. In a small bowl, combine the chili powder, salt, and cayenne. Rub the mixture over all sides of the meat, pressing it to adhere (if the meat is tied together with twine or netting, just rub the seasoning right over it). Set aside.

In a large skillet over medium-high heat, warm the oil. Add the pork and brown on all sides, 6 to 8 minutes. Transfer the meat to a slow cooker.

Add the broth to the skillet, scraping up any browned bits. Add the broth to the slow cooker, cover, and cook until the pork is very tender, 6 to 8 hours on low or 4 to 5 hours on high.

Transfer the meat to a cutting board and let rest 10 to 15 minutes. Use two forks to shred meat into bite-sized pieces. Moisten/season with cooking juices to taste.

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