

CONNECTION



Martin's BBQ Hot Spot

Enjoy Blake's at
Southern Milling

THE RUNWAY

PROTECTED
USER PLAN

By Mike Romano, CEO
NTCA—The Rural Broadband Association

More Than Service— A Commitment to Community

Before I begin this column, my first in your magazine, I would like to introduce myself. I am Mike Romano, the new CEO of NTCA—The Rural Broadband Association. I look forward to sharing a national perspective on the vital work your broadband provider does, and there is no better place to start than with the connections that work creates. Of course, I'm not only talking about broadband connections, but community connections, as well.



MIKE ROMANO
Chief Executive Officer

Across the country, community-based broadband providers like yours deliver advanced, high-speed networks that keep rural communities connected. But these providers' impact extends far beyond the technology they deploy. They are also active partners in the communities they serve.

Rooted in their hometowns, these providers are invested in helping their neighbors thrive. That may mean hosting workshops to help teach community members how to use new devices or stay safe online, supporting local schools with back-to-school supply drives, sponsoring sports teams and community events, creating good-paying jobs or partnering with local economic development organizations to build stronger communities. Their success is measured not only by network speeds and connections, but by the opportunities those connections make possible.

I am excited to highlight these efforts and the remarkable things happening in rural communities in future columns. When you choose a local provider, you get more than quality high-speed internet. You also have a partner committed to your community's success, today and for years to come. 📶

A LEGACY OF SPEED AND RESULTS

Fast, reliable and irreplaceable, your internet service connects you to essential digital services and resources. The pace of change has been blazing.



1. The Dawn of the Internet (1970s–1980s):

Early computer networks connected universities, researchers and government agencies, laying the groundwork for the modern internet.



2. Bringing the Web Home (1990s):

Internet access entered the home. Connections were slow by today's standards, but suddenly information, email and websites were available—even if it took a noisy modem to make it happen.



3. Always-On Connections (Early 2000s):

Faster, more dependable internet changed expectations. Users could stay connected without tying up phone lines.



4. The Streaming Era Begins (Mid-2000s):

Rising speeds made online video, music and larger file downloads practical for more households and businesses.



5. A More Connected Lifestyle (Late 2000s–2010s):

Internet service became essential, supporting smart devices, online gaming, social media and remote work.



6. High-Speed Homes and Businesses (2010s):

Growing demand drove another leap in performance, enabling high-definition streaming, cloud services and multiple connected devices running at once.

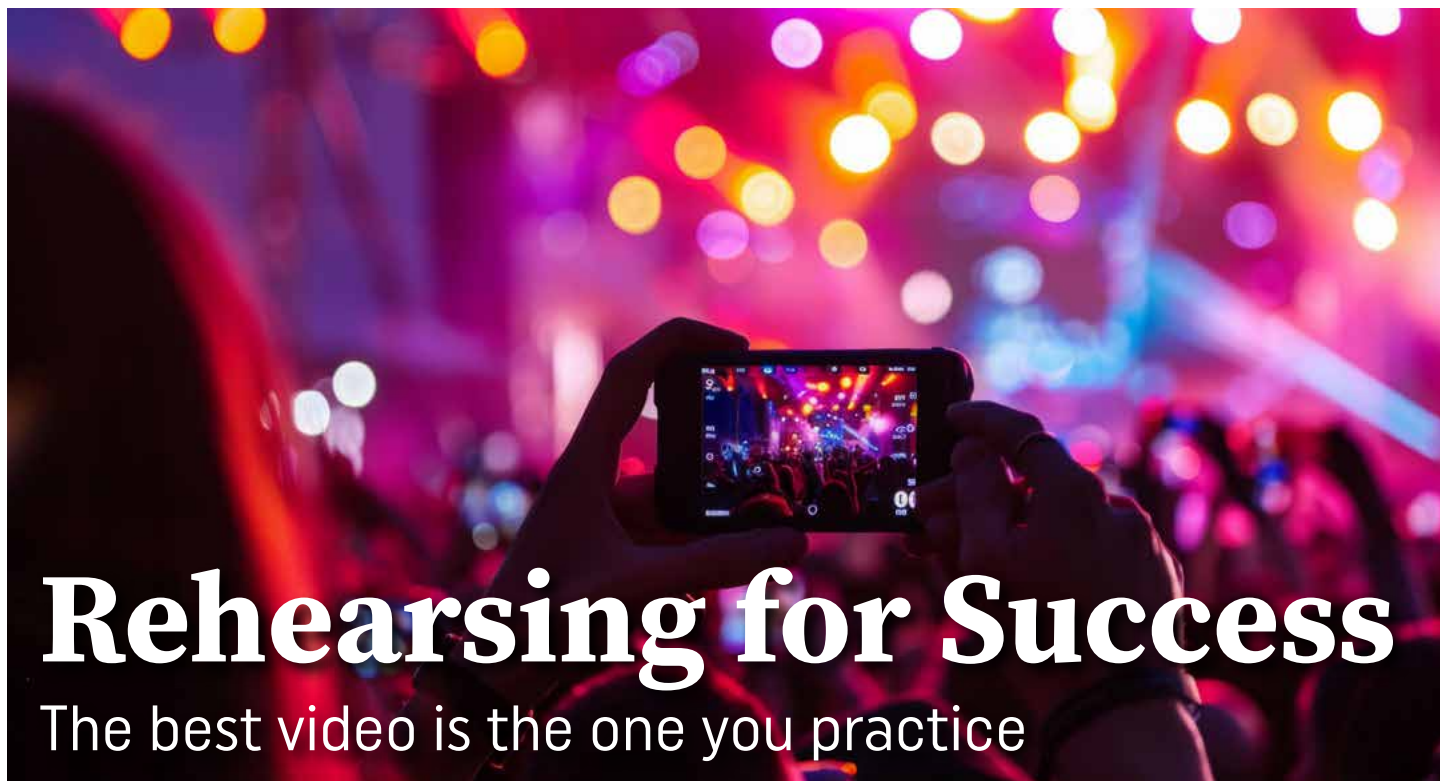


7. Keeping Pace With Demand (2020s–Present):

Today's networks deliver remarkably fast speeds and reliability, powering everything from telehealth and online learning to smart homes and more.



8. The Future Is Unlimited: Thanks to your broadband service, you'll have the speed you need.



Adobe Stock image by Emilia

Rehearsing for Success

The best video is the one you practice

Story by LAURA MCGILL

Smartphones make it easy to capture video of life's important moments. From concert footage of your favorite band to milestone events like graduations and weddings, there are so many special moments worth recording. Don't risk the results by being unprepared.

IN ADVANCE

The video camera on your phone is an amazing tool. And like with any tool, you need to practice to get the most out of it.

- Familiarize yourself with the settings and features to use them effectively. Do test shoots to learn and adjust.
- Holding a phone steady is harder than you think. If you notice your practice videos are shaky, try using a selfie stick, gimbal stabilizer or tripod.
- Take your videos up a notch with editing apps. These apps allow for color corrections and audio adjustments, as well as transitions, cuts and captions to produce an enhanced video.
- Be as prepared as possible by thinking ahead. Start with a full battery. If you are planning to shoot a long video or multiple videos, consider a portable battery pack. Check your phone's available storage capacity. During a shoot is the wrong time to realize you are out of space.

IN THE MOMENT

Once the camera is rolling, be aware of your phone's settings and your surroundings.

- Switch your phone to airplane mode to avoid interruptions from calls or notifications. Make sure your lens is clean.
- Position yourself in the optimal location. It is better to

be closer to your subject than to use the zoom function.

Remember, while filming in landscape mode is best for traditional video, some social media platforms prefer vertical formats. Choose the best approach for your end goal.

- Think about the lighting and sound. Pick a spot that is well-lit and close to the sound. If possible, use a microphone to improve sound quality.
- Tap the record button, then double-check that you are recording.

STORAGE OPTIONS

Now that you've shot that great video, you'll want to store it somewhere safe.

Physical external storage options include USB-C flash drives, SD cards and external solid state or hard drives. External storage means a one-time purchase of a device that gives you full control of your files.

Using a cloud storage service means that your videos and other files are stored with a third party. Some may offer a small amount of storage free of charge to their users. For example, Google provides 15 GB free for Google accounts. Additional storage is available for a monthly fee, maxing out at 2 TB for \$9.99 per month.

Amazon Prime members have access to 5 GB of free video storage from Amazon Photo. The free level also includes unlimited storage for photos. Additional video storage plans start at \$1.99 a month. iPhone users start with 5 GB of free storage through iCloud. They can upgrade to iCloud+ options, which range from 50 GB up to an impressive 12 TB. 

WK&T is becoming Cornerstone Connectivity

Same Cooperative, Same People,
Same Commitment

Every cooperative has a story, shaped by the members they serve and the communities they grow alongside. Our story began in 1951 in western Kentucky, where local residents built West Kentucky Rural Telephone Cooperative (known as “WK”). They did it not because the task was easy, but because the need was undeniable. That same spirit carried us into four small exchanges in Tennessee, where our commitment to rural connectivity took place across state lines.



KAREN JACKSON-FURMAN
Chief Executive Officer

In 2006, that commitment deepened when West Kentucky Rural Telephone acquired Yorkville Telephone Company. Three years later, on October 9, 2009, West Kentucky Telephone became West Kentucky & Tennessee Telecommunications Cooperative, also known as WK&T, a name that reflected our expanding service territory and our growing mission.

Since then, our footprint has only continued to grow. Today, we proudly serve communities not only in Kentucky and Tennessee, but also in Illinois and Alabama. Each new member has strengthened the foundation of who we are; a cooperative built to connect people.

As we look ahead, we recognize that our name should represent every community we serve, as well as honor our 75-year history.

That’s why our cooperative’s legal name, West Kentucky Rural Telephone Cooperative Inc., remains the same, while our DBA name, WK&T, is becoming Cornerstone Connectivity.

Choosing the name Cornerstone Connectivity reflects the role our cooperative has grown into over the decades. In many of the rural communities we serve, reliable broadband is the foundation that supports families, businesses, and schools. This new name reflects the cooperative we are today. It honors our past while embracing the future we’re building.

Our new name does not change our local commitment. We will continue to have the same cooperative, the same network, and the same local support you’ve always trusted. The people who answer your calls, install your equipment, and show up for your community are the same people who have been here all along. We look forward to leading with the same cooperative spirit that has guided us for more than 75 years, as well as continuing the work of connecting, supporting, and strengthening the communities that have shaped our story from the very beginning.

We’re proud of where we started, we’re proud of where we’re growing, and we’re proud to serve you as Cornerstone Connectivity beginning this summer. 📶

The Connection is published by Cornerstone Connectivity™, © 2026. It is distributed without charge to all members of the cooperative.



is a tech-forward, human-centric telecom company with a network spanning over 5,600 route miles and more than 38,000 residential and business subscribers. As the foundation of broadband communication for the communities it serves, Cornerstone brings high-speed fiber to places often overlooked by large telecommunications companies, ensuring that no one is left behind in the modern digital world.

Cornerstone Connectivity is an equal-opportunity employer and provider.

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On the Cover:



Topped with pimento cheese, Blake's World Famous Bubba Cole sandwich features smoked turkey and brisket on a brioche roll. See story Page 8.

Photo courtesy of Blake's at Southern Milling



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OFFICE AND DINING SPACE AVAILABLE AT TECH PARK

Looking for a state-of-the-art facility for business or industry? Check out the tech park off U.S. Highway 45, just 3 miles from I-69.

The 23-acre campus is situated conveniently between Mayfield and Paducah and offers easy access to four major cities, interstates, highways and more. The sprawling campus includes beautiful views, plenty of parking and cutting-edge infrastructure.

For more information, visit www.wkttechpark.com, or contact Ellen Thomas at 270-970-0281 or ethomas@myccfiber.com.

Welcome OUR NEW TEAM MEMBER



Bhavini Sokhey

Where are you from?

Maryland.

What is your job title?

Chief financial officer.

What do you do in your spare time?

I enjoy traveling around with my three girls to their lacrosse and volleyball tournaments, playing pickleball and traveling with family and friends.

What is your favorite use of technology?

Watching funny reels and keeping up with friends and family who live afar whom I don't see much.



In honor of Labor Day, our
offices will be closed
Monday, Sept. 7.

Take Family Fun on the Road

Tips for traveling with kids

Story by LAURA MCGILL

Nothing ruins a family road trip faster than an unhappy child. Meltdowns at the museum and refusals at restaurants are the stuff of parents' nightmares. However, with a little planning, family getaways can be enjoyable experiences for everyone.

Consider the ages and tolerance levels of your kids when deciding how many miles you should drive, how many days to stay and what activities to plan. If this is your first family getaway, pick a closer destination and a shorter stay. If everything goes great, you can extend your visit. If things don't go so well, you can end the trip early and be back home quickly.

ON THE ROAD

Pack a few favorite toys and games and bring along plenty of snacks. Keep a supply of over-the-counter medications for cuts and scrapes, upset tummies and motion sickness handy. Look for convenient stops along the way to take short breaks.

Spend some time getting your children excited about the destination before you leave. Check for coloring pages and puzzles from the tourism office. You can also share details about the places you are going to visit to build interest and to set expectations.

AT YOUR DESTINATION

Make sure your plan includes where to stay and where to eat. Pick a family-friendly accommodation close to the places on your itinerary to cut down on time in the car. Do some research in advance to check out restaurant menus, especially if you have a picky eater.

Pace yourself and be flexible because something will likely not work out as planned. Have options in mind if you need to adapt to weather conditions or need to slow things down with a low-key activity. ☺

Adobe Stock image by Halfpoint





Adobe Stock image by Kiebergpici

Where to Go

To increase your chances of having a fun family trip, pick some activities you know your children will enjoy. Maybe they are all about dinosaurs, or perhaps they love animals or are obsessed with their favorite sport.

GET PREHISTORIC

In addition to a collection of 70 million-year-old dinosaur bones, the museum also features 40 million-year-old whales and the impressive skull of a saber-toothed cat that was unearthed about an hour's drive from the museum.

The Middle Tennessee Museum of Natural History in Murfreesboro, Tennessee, allows visitors to observe ongoing research while touring exhibits of dinosaur bones and other unique relics from around the world. Cave City, Kentucky, takes the roar outdoors at Dinosaur World, where guests can walk among hundreds of life-sized replicas and enjoy interactive exhibits.

EXPLORE NATURE

If your trip includes a Saturday near Franklin, Tennessee, stop by Noble Springs Dairy for Baby Goat Cuddling Days. During your visit, you can learn about the farm, pet some adorable baby goats and try some amazing cheese. In Cottageville, South Carolina, Bee City Zoo offers animal encounters with hedgehogs, lemurs, sloths and more.

Its reptile center will certainly illicit a few shrieks with snakes, lizards and alligators.

CATCH THE GAME

If your child likes baseball but major league prices aren't in the budget, try a minor league game. The tickets are more affordable, stadiums are smaller, putting you closer to the field, and the atmosphere is relaxed and family friendly with a children's play area at many of the ballparks.

Madison, Alabama, just outside Huntsville, is home to the Rocket City Trash Pandas. Bats are swinging in Tennessee with the Nashville Sounds, Memphis Redbirds, Knoxville Smokies and Chattanooga Lookouts. In Kentucky, the Louisville Bats and Bowling Green Hot Rods take to the diamond. Central Indiana welcomes fans to watch the Indianapolis Indians. Fans in South Carolina cheer for six teams, the Greenville Drive, Hub City Spartanburgers, Augusta GreenJackets, Myrtle Beach Pelicans, Charleston RiverDogs and Columbia Fireflies.

This summer's biggest sporting event is the FIFA World Cup. With 48 clubs playing games in 16 host cities, it's generating a lot of excitement. If your child now has soccer fever, consider a closer-to-home option at an MLS NEXT Pro league match. Huntsville City FC plays its home games in Huntsville, Alabama, and the 2026 season runs through September.



Blake's at Southern

Local landmark transforms into barbecue hot spot

Story by LAURA MCGILL

Just a couple of blocks off Main Street in Martin, Blake's at Southern Milling is a delicious juxtaposition. The surroundings are rustic with exposed wooden beams and brick walls, yet the experience is polished. The vibe is relaxed and inviting, yet the barbecue hustle from the smokers and pit room is totally serious.

At a glance, Blake Stoker might look too young to be the owner of a highly regarded barbecue restaurant. After all, he just turned 30. But listen to his backstory, and it quickly becomes clear that he's put in the years of hard work to earn his spot.

In 2016, at the age of 20, Blake took his newly acquired love of Texas barbecue and turned it into a food trailer, Blake's BBQ. Over the next few years, he built a solid reputation and an avid fanbase in Dresden and Martin.

With that momentum, Blake was ready to take the step up to a brick-and-mortar location. He looked at several options in the Martin area, but nothing felt right until he stopped in front of the long-vacant Southern Milling building. In January 2019, he put his career on the line and signed a contract to buy the building.

GRIT AND GRIND

Southern Milling was a fixture of the Martin community until

it closed in 1980. Nearly 40 years later, Blake looked at the building and saw its potential. Uncovering that potential was a massive undertaking. "We knew we wanted to preserve as much of the old structure as possible," he says. "That impacted everything we did, like removing the old grain chutes without compromising the structural integrity."

Complicated by the supply chain interruptions and material shortages during the pandemic, the renovation work took more than three years. During that time, Blake continued operating his food trailer.

With the renovation work in the rearview, Blake's at Southern Milling opened in May 2022. Since then, the restaurant has garnered some big-name attention. In August 2024, Southern Living magazine placed the eatery on its list of the 22 Best New Barbecue Joints. That same summer, Texas Monthly included Blake's on its United States of Texas Barbecue list. The magazine listed Blake's at Southern Milling among "the best places—outside of Texas—to get your fix."

Blake has been a guest on popular podcasts like "The BBQ Hound with Patrick Netherton." And earlier this year, he took part in the current season of the Food Network's "BBQ Brawl," which is produced by, and stars, Bobby Flay.



Sunset brings another busy night for the crew at Blake's at Southern Milling.



Milling

Thanks to this and other media attention—and backed up with stellar service and a worth-the-wait menu—Blake’s is line-out-the-door busy four days a week. Respecting the well-being of his staff, he chose to open Wednesday through Saturday, instead of seven days a week. “I would rather be open four days and be the best we can be,” he says. “I want everyone here to have time for their lives.”

ON THE MENU

Asking Blake to suggest a meal for a first-time diner is like asking a parent to pick a favorite child. His lineup will work better if you bring a few friends along.

The marathon meal starts with smoked cream cheese. Accented with a barbecue dry rub and hot honey, it’s served with seasoned crackers. From there, brace yourself for the Run of the Mill, the sampler platter with a name that pays homage to the location. It isn’t for the faint of heart—or stomach—with brisket, pulled pork, turkey, pork ribs and a sausage link. Add two sides and some jalapeno cornbread and you are going to need a nap.

But Blake doesn’t stop there. He recommends his namesake, Blake’s World Famous Bubba Cole, a brioche bun trying to contain smoked turkey, brisket and pimento cheese. He ends with the optimism that you’ll have room for dessert and try one of the house-made cheesecakes.



The ultimate sampler platter, Run of the Mill, has it all—brisket, pulled pork, turkey, pork ribs, a sausage link, jalapeno cornbread and two sides.

BLAKE'S AT SOUTHERN MILLING

109 S. Lindell St., Martin

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www.blakesatsouthernmilling.com

Follow the restaurant on Facebook and Instagram.

BEHIND THE SCENES

Stacey Stoker, Blake’s mom, works in the business office to keep things running smoothly. She manages the payroll for the restaurant’s 40 to 50 employees. In her role, she sees the important daily use of Cornerstone Connectivity’s services. The restaurant relies on its phone and internet connection to stay in touch with customers, order from vendors and power the point-of-sale system. “Those services are key to everything we do,” Stacey says. “They allow us to keep our focus on our customers.” 📞



Blake Stoker tends to the fire in one of the restaurant’s offset smokers.

Photos courtesy of Blake's at Southern Milling

Without a Trace

Bigfoot researchers hope to turn myth into reality

Story by DREW WOOLLEY

Charlie Raymond knows all the best spots for Bigfoot hunting in Kentucky. As founder of the Kentucky Bigfoot Research Organization, he can tell you where you're most likely to run into the dark-haired Skunk Man or an Anderson County Sasquatch nicknamed Howdy for its habit of waving at spotters.

So, when a group of Girl Scouts visiting from Ohio wanted to go on their own expedition about 10 years ago, he knew Mammoth Cave was the place to take them. Bigfoot sightings at the edge of the park spiked after a park employee reported seeing what he thought was a bear stand up on two legs and run off.

"I told them Bigfoots are curious, so the best thing to do is go out there with no flashlights and just laugh, talk and act natural," Charlie says. "Here I've got two dozen giddy girls, aged 10 to 14. I said, 'You're perfect bait.'"

Much like the skeptical Scout moms who joined them, Charlie didn't really expect the group to run into Big Mo, the name of the Bigfoot living in the area, according to local legend. But Charlie showed the girls how to knock trees with a baseball bat and make whooping noises, which he believes the creatures use to communicate.

Then, they heard a distant knock and whistle in response. Shortly after, there was a loud bang as something big struck the boardwalk they were standing on. The entire group was so startled that Charlie recalls one of the moms making a break for the parking lot, leaving the girls behind.

"I think it thought we were another Bigfoot calling for help, then it stomped or jumped on the boardwalk as kind of a bluff charge," Charlie says. "But I heard when they drove back to Ohio, those girls didn't talk about putt-putt or riding horses. All they talked about was that night."

MYTH AND MEMORY

Charlie is just one of many Bigfoot researchers around the country hoping to find definitive proof of the legendary elusive creatures. Driven by true believers, skeptics and gawkers alike, the ongoing hunt has produced hit TV shows, museums and even festivals that bring people together from all corners.

Robert Dobler, a senior lecturer at the Indiana University Department of Folklore and Ethnomusicology, says the lasting power of these creatures is fundamentally human.

"I think it's human to need to think about things outside of the everyday or the mundane," he says. "We're interested in these creatures that exceed language as often as they exceed categories. These stories are how we can take something that is unknown and unknowable and still find ways to talk about it."

That sense of the unknown is often inseparable from the creatures themselves. For Bigfoot or his Florida cousin, the Skunk Ape, it might be the wilderness of the forests or swamplands where they're believed to reside. In West Virginia, the dangers of munitions dumps often conjure sightings of the Mothman. Similarly, in Texas, stories of the Chupacabra are more likely to swirl when anxieties about uncontrollable livestock loss due to disease are at their height.

But that doesn't mean those stories are entirely false.

"A lot of skeptics think these claims are made for attention," Robert says. "But the reality is most people know they are vulnerable and subjecting themselves to potential ridicule. So, they're usually reluctant to talk about it and kind of careful about who they tell."

David Bakara, who owns the Expedition: Bigfoot museum in Blue Ridge, Georgia, has had much the same experience when people share their stories. Some people are still terrified of their experiences. Others are driven by curiosity. But they are all trying to confront something they know shouldn't exist.

"Almost all the Bigfoot researchers I know used to be just normal people that watched football and cooked ribs in the backyard. Then they saw one of these things, and it kind of happened on accident," David says. "Some things, the more you dig into them, the more boring they are. But that's not the case here. The more you look into Bigfoot, the more interested you become."

UNTAMED PLACES

That allure of the unknown is one of the reasons Charlie helped start the Red River Gorge Bigfoot Festival, which takes place in Stanton, Kentucky, each May. The idea originated with a drive-in screening of "The Legend of Boggy Creek," a 1972 docudrama about the Fouke Monster, a Bigfoot-like creature spotted around Fouke, Arkansas.

Now, the festival is an opportunity to gather researchers and cryptozoologists to speak to believers and naysayers alike. The celebration is one of many across the country focused on Bigfoot and other local cryptids that give enthusiasts a chance to gather without fear



Photos courtesy of Charlie Raymond



Photos courtesy of David Bakara

Sheepsquatch

A Southern variation on Bigfoot, Sheepsquatch is reportedly a large beast with shaggy white fur and curled horns similar to a ram's. The creature has been spotted in remote forests and hollows along the Appalachian Mountains and is said to be distinctive for its sulfuric odor.

If you would like to report a Bigfoot or cryptid sighting, in Kentucky or beyond, you can contact Charlie Raymond and the Kentucky Bigfoot Research Organization at info@kentuckybigfoot.com.

AI-generated image by Brandon Pomrenke/ChatGPT



CLOCKWISE FROM TOP LEFT: Charlie Raymond carries along a bat on Bigfoot investigations in hopes of communicating with the creatures through tree knocks. Charlie's wife, Lyndsey, is a fellow Bigfoot investigator and a police officer with experience in forensics and fingerprint analysis. David Bakara opened Expedition: Bigfoot in Blue Ridge, Georgia, in 2016. David built the museum in the style of the roadside attractions he loved as a kid.

of judgment. But Charlie's hope is that the experience can also open more people's minds and encourage them to ask questions.

Barring that, it's an opportunity to step away from technology and gain a better appreciation for all wildlife, whether it's the creatures we know or those yet to be discovered.

"There are lots of things in this world we don't know about. A lot of animals we discover every year," he says. "We like to say, 'Leave only footprints. Pick up your trash, stop and smell the flowers every now and then and respect the wilderness.' Just like Bigfoot." 🐾



Original AI-generated image by James Middleton/Adobe Stock

ON THE HUNT

Ready to track down your own Bigfoot sighting? The Bigfoot Mapping Project has you covered. The site tracks reported encounters all over the country, with filters for locations where footprints, vocalizations and tree knocks are part of the accounts. Visit bigfootmap.com to find the location of your next adventure.

The Runway

Downtown Martin's coworking space really works

Story by LAURA MCGILL

A well-developed business plan is an essential roadmap that guides a business as it grows. That is the message behind the University of Tennessee Martin's Regional Entrepreneurship and Economic Development Center and its downtown coworking space, The Runway.

The REED Center—established in 2005 through the Horace and Sara Dunagan Chair of Excellence in Banking and the Tom E. Hendrix Chair of Excellence in Free Enterprise—represents a partnership with regional governments, economic development agencies, small-business development centers, chambers of commerce, financial institutions, higher education institutions and business professionals.

The UT Martin REED Center's mission is to provide high-quality services and support to its clients while advancing economic development throughout the region. The REED Center offers free or low-cost assistance to help business owners start, grow and sustain successful businesses. Clients also benefit from the expertise and fresh perspectives of UT Martin faculty,

staff, graduate assistants and interns, who bring current knowledge and emerging trends to projects. At the same time, students gain valuable real-world experience by working directly with local businesses and entrepreneurs.

DESTINATION DOWNTOWN

In 2019, with a grant from the Tennessee Placemakers Entrepreneurship Fund, the REED Center renovated a space in historic downtown Martin. Known as The Runway, the space combines the structure of a traditional corporate office with the energy of a startup. It features open work areas, private offices and meeting rooms designed to support collaboration and creativity.

Landy Fuqua, the REED Center's director, says The Runway is designed to support both productivity and connection. "The Runway puts members within walking distance of restaurants, coffee shops, the library, fitness studios, the farmers market, banks and other essential services," she says.

The Runway provides more than a convenient location. Members have access

UT MARTIN REED CENTER/THE RUNWAY

240 S. Lindell St., Martin, Tennessee

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reed@utm.edu

www.runwayatuttmreedcenter.com

to high-speed Wi-Fi and on-site support from UT Martin faculty and economic development specialists, a professional business address and 24/7 monitored security. "Through our partnership with Cornerstone Connectivity, we have reliable fiber internet and a security system," Landy says. "Cornerstone Connectivity ensures that we can offer the performance our members need, while monitoring provides a secure work environment."

To join The Runway, members need to be part of a legitimate business venture. Options range from single-day access to full 24/7 monthly access. UT Martin students starting or owning a business receive discounted rates. ☎

A DEDICATED DIRECTOR

Landy Fuqua has been with the UT Martin REED Center since 2006, where she supports entrepreneurship, small business growth and regional economic development across Northwest Tennessee. Through her leadership, she provides business counseling, educational programming and strategic partnerships that help entrepreneurs start and expand successful businesses. Since 2011, her work has contributed to 128 business starts, 1,001 jobs created, 1,094 jobs retained and more than \$52 million in capital investment. She also oversees the REED Center Runway coworking space and student consulting projects that connect education with community impact.



UT Martin's mascot, Captain Skyhawk, gets comfortable at one of The Runway's workstations.

Protected User Plan

Cybersecurity and home security in one powerful solution



Today's homes are smarter than ever. Video doorbells greet visitors, thermostats adjust automatically, lights respond to voice commands and appliances connect seamlessly to Wi-Fi. But as homes become more connected, they also become more exposed. Every device added to your network creates another potential entry point for cyberthreats and another system that needs protection.

For homeowners who want the convenience of a fully connected home without sacrificing safety, Cornerstone Connectivity has a unified approach that protects both your home network and your household security.

PROTECTED USER PLAN

Let Cornerstone Connectivity help you create a home that's safe, smart and secure inside and out. Enjoy ultrafast 2,000/2,000 Mbps speeds built for 4K streaming, gaming and remote work, with low-latency performance that keeps your important video calls and competitive gameplay smooth and interruption-free.

- Advanced Wi-Fi Control to manage devices, pause access and prioritize bandwidth.
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- Remote access and real-time alerts through the Secure Connect app.

- Bonus Starter Kit + 2 smart devices—video doorbell and smart plug-in.
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ADVANCED EXPERIENCE WI-FI INCLUDES:

- Internet controls and screen time tools to manage family time.
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It is time to take control of your home network. Get started at www.cornerstoneconnectivity.com. The Cornerstone Connectivity customer service team is available at 844-997-5433. 

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"Both guys were very professional installing and walking me through installing the app and showing me how to navigate it."

**Experiencing
internet issues?**
LET US HELP!

If you're having any problems with your internet, please call us so we can work through service issues together. We are committed to making your connection an outstanding experience.

Fiber-fast internet is the future. And it's here!

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Summer Potluck Staples

Reliable, affordable
dishes perfect for
warm-weather sharing



Potlucks call for recipes that can handle travel, sit happily on a table and please a wide range of tastes.

These summer-ready dishes rely on ingredients readily available in July and August, use straightforward techniques and are developed for home cooks. All are budget-conscious, and none require special equipment. 🗨

Photography by **Mark Gilliland**
Food Styling by **Rhonda Gilliland**

OVEN-BAKED BARBECUE CHICKEN DRUMSTICKS

- 3 pounds chicken drumsticks
- 1 1/2 cups barbecue sauce
- 1 tablespoon vegetable oil
- Salt and black pepper to taste

Preheat oven to 400 F. Pat chicken dry and season with salt and

pepper. Toss with oil and arrange on a foil-lined baking sheet. Bake 30 minutes, turn, brush generously with barbecue sauce and bake 15 minutes more until cooked through and sticky. Serve warm or at room temperature.

EASY PEACH CRISP

- 6 cups fresh peaches, peeled and sliced
- 1/4 cup granulated sugar
- 1 tablespoon lemon juice

TOPPING:

- 1 cup rolled oats
- 1/2 cup all-purpose flour
- 1/2 cup brown sugar
- 1/2 cup butter, melted



LEMON HERB ORZO SALAD

- 1 pound orzo pasta
- 1 pint cherry tomatoes, halved
- 2 cups English cucumber, diced
- 1/3 cup red onion, finely chopped
- 1/2 cup crumbled feta cheese
- 1/4 cup fresh parsley, chopped

DRESSING:

- 1/3 cup olive oil
- 2 tablespoons fresh lemon juice
- 1 teaspoon lemon zest
- 1 teaspoon dried oregano
- Salt and black pepper, to taste

Cook orzo in salted water until tender.

Drain and rinse with cold water. In a large bowl, combine orzo, tomatoes, cucumber, onion, feta and parsley. Whisk dressing ingredients and toss with salad.

Chill at least 30 minutes before serving.



SLOW-COOKER PULLED PORK SLIDERS

- 4 pounds pork shoulder or pork butt
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 teaspoon smoked paprika
- 1 cup barbecue sauce
- 1/2 cup chicken broth
- 12 slider buns

Season pork with salt, pepper and paprika. Place in slow cooker and add broth. Cover and cook on low for 8 hours until very tender. Shred meat with forks, discard excess fat and stir in barbecue sauce. Serve warm on slider buns.



WARM DILL AND MUSTARD POTATO SALAD

- 3 pounds small red or Yukon Gold potatoes
- 4 tablespoons olive oil
- 2 tablespoons apple cider vinegar
- 2 tablespoons whole-grain mustard
- 1 tablespoon Dijon mustard
- 1/2 teaspoon sugar
- 1/2 cup celery, finely sliced
- 1/3 cup red onion, finely diced
- 1/4 cup fresh dill, chopped
- Salt and black pepper, to taste

Boil potatoes in salted water until fork-tender. Drain and cut into bite-size pieces while still warm.

In a large bowl, whisk together olive oil, vinegar, mustards and sugar. Add warm potatoes, celery and red onion, tossing gently so the potatoes absorb the dressing. Season with salt and pepper. Fold in dill just before serving. Serve warm or at room temperature.



Preheat oven to 375 F.

Toss peaches with sugar and lemon juice and spread in a baking dish. Mix topping ingredients and sprinkle evenly over fruit.

Bake until golden and bubbly, about 40 minutes. Cool slightly before serving.





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