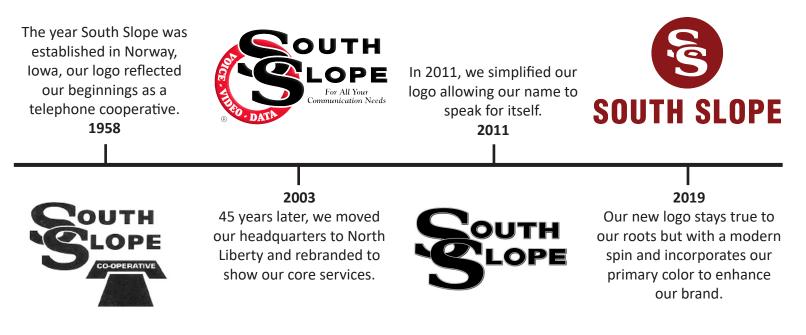
# THE DECEMBER 2019 CONNECTION

SOUTH SLOPE

#### Introducing a New South Slope Logo

We are excited to announce the launch of a new South Slope logo. As South Slope and our services evolve, our branding does as well. Take a look at our logo timeline to see how South Slope has changed throughout the years.



### South Slope Cares in the Community

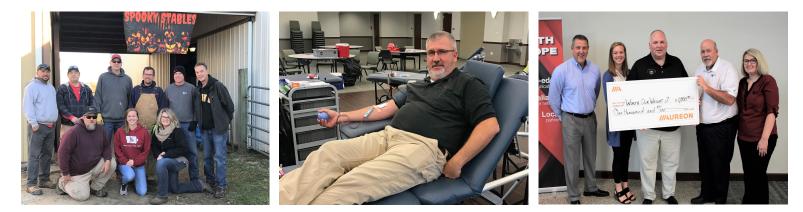
We are proud to be part of the communities we serve. Check out what we've been up to lately!

A group of employees volunteered at Miracles in Motion Therapeutic Equestrian Center in Swisher. They helped with preparation and decoration for their Boo at the Barn fundraising event.

In October, South Slope hosted a blood drive in partnership with the Mississippi Valley Regional Blood Center. In total, 12 individuals were able to donate enough blood to help save up to 48 lives!

Aureon and South Slope awarded matching charity grants to Worth Our Weight 2, the Amana Heritage Society, and Wishes for Wildlife. If you know an organization that would like to apply, visit southslope.com/grants.

Follow our community involvement on Facebook, Twitter and Instagram #southslopecares.



### **Cooking Corner**

Apple Streusel Muffins Courtesy of Emily in the Marketing Department

Ingredients 2 c. flour 1 c. sugar 1 tsp. baking powder 1/2 tsp. baking soda 1 1/4 tsp. vanilla

Streusel Topping 1/3 c. sugar 1 T. flour 1/2 c. melted butter1 1/2 c. chopped, peeled apples



1/8 tsp. cinnamon 1 T. butter

1/2 tsp. salt

2 eggs

In a bowl, combine all of the dry ingredients including flour, sugar, baking powder, baking soda and salt. In a separate bowl, whisk the eggs together and stir in the melted butter and vanilla. Next, combine both the dry and wet ingredients until moistened. Finally, fold in the apples, and scoop into a lined muffin tin.

If you wish to add the streusel topping, combine together 1/3 cup of sugar, 1 tablespoon of flour, 1/8 teaspoon of cinnamon and 1 tablespoon of butter. Keep the butter slightly chilled so you have a lumpy consistency once mixed with the other ingredients. Add on top of the raw batter. Bake in the oven at 375 degrees for 15 - 20 minutes.



## **Experience the Best Wi-Fi for your Home**

Ever wished that you could address all of your internet challenges—including router and spotty Wi-Fi coverage issues—without having to replace your router every few years? Then it's time to sign up for South Slope Managed Wi-Fi service!

Add Managed Wi-Fi to your South Slope internet plan for just \$9.95 per month. Live chat with us at southslope.com or call us at 319-626-2211 to get started!

## New and Improved SmartHub App

Have you updated your SmartHub user-friendly app and noticed a new look? With a touch, swipe or tap, customers can view and pay their bill, check service interruptions, communicate with South Slope and much more.

The revamped home screen features the most important information - your bill amount and possible outages or issues. You also have access to South Slope social media sites like Facebook, Instagram and YouTube. Check it out in your app store!





#### Santa at South Slope

Santa and Mrs. Claus are visiting South Slope on Tuesday, December 10th from 4:30-7:00 pm at our Community Center. Admission is free and we will have crafts and goodie bags for those in attendance. We will also be accepting new, unwrapped toys for the Marine Corps' Toys for Tots program. Come join the holiday fun with South Slope!