BUSYLINE McDonough Telephone Cooperative | Colchester, IL

Volume 48, Number 3 • March 2022



Coming Soon...

Watch for our new 2022 Directory. Available in April!

Our cover photograph was submitted to us by Andy Mourning of Colchester. Andy's picture is of a beautiful sunset on a calm evening, full of color and life. It was a unique photo that stood out from all the photos submitted for the contest, and it seemed almost ethereal with its sun and cloud distortions.

Watch for our 2022 phone books, or stop by our office in mid-April to pick one up!



SIGN UP FOR AUTSPAY

Looking for more convenient ways to pay your bill each month? AutoPay makes it easy to ensure that your bill is paid on time each month without you having to remember to send a payment.

- 1. Sign in (or register) to SmartHub: MDTC.SMARTHUB.COOP
- 2. Click Billing & Payments from the top blue bar
- 3. Click Auto Pay Program from the Billing & Payments drop down menu
- 4. Under ACTIONS on the new page, select Sign Up For Auto Pay, and then select Card or Bank Account
- 5. Go through the remaining prompts to add your payment information and finish enrolling



You're now signed up for Auto Pay & you'll never miss a payment!

What's HAPPENII



First Day of Spring is March 20



"Spring Forward" Daylight savings time



Don't forget to check the batteries in your smoke detectors!



24/7 Pay by phone number:

833-699-1832





TAPPE



GROVE Vice Chairman



Rose Marie LYNN Secretary



MORRISON Treasurer



Lanny CARSON



Mitchell WELSH



lason VYHNANEK











Community Calendar Brought to you by

macombicom

3/2: Rock 'N' Robins Record Night, (Every Wednesday), Forgottonia Brewing

3/5: Maple Syrup Festival, Argyle Lake State Park

3/5: Macomb Farmers Market, 9am-1pm, Macomb American Legion

3/12-14: GESCI Geodeland Gem & Mineral Show, 10am-5pm, WIU Grand Ballroom

3/12: Day in Clay Workshop, 12-1pm or 1:30-2:30pm, Macomb Park District Ceramics Studio 3/17: Free Food Pantry, 12:30-1:30pm, The Crossing 3/25: Noticing Nature, 3:30-4pm, Lakeview Nature Center 3/26: Nature Makers Workshop, 12:30-1:30pm, Lakeview Nature

For more events or details, visit macomb.com/events/

Workshop

GO PAPERLESS

Were you previously enrolled in our paperless billing program? Our software conversion did not carry over your paperless billing enrollment! You'll need to re-enroll in our paperless billing program through SmartHub.

- 1. Sign in (or register) to SmartHub: MDTC.SMARTHUB.COOP
- 2. Click **MY PROFILE** from the top blue bar
- Click UPDATE MY PAPERLESS SETTINGS from the MY PROFILE menu at the bottom.
- Change the PAPERLESS slide from "OFF" to "On"
- You will be prompted to confirm that you want to turn on paperless billing and stop receiving printed bills. Click "Yes".

Paperless Settings Are you sure you want to set account to paperless? SAVE A TREE AND TIME WITH PAPERLESS BILLING!



MTC Welcomes New Employee McDonough Telephone would like to welcome our

McDonough Telephone would like to welcome our newest employee, Katie Denney. Katie joined our team as our Regulatory Reporting Analyst in February of 2022, and she moved back to the Colchester area with her family. Katie is a native of Texas, and her husband, Matt, is a Colchester native. She has a Bachelor's degree in Accounting from the University of Central Oklahoma, and she is excited to start her job here with McDonough.

We are happy to welcome Katie to the McDonough Telephone team!

Honorable Mentions for 2022 Directory Photo Contest

We had four wonderful photos sent in that deserve Honorable Mention recognition this year (which will all be pictured on the inside back cover of the phone book).









Recipe Of The Month

Recipe: Instant Pot Crack Chicken Pasta



2 Tbps olive oil

1.5 lb boneless skinless chicken, cut into I inch chunks

I packet dry Ranch Dressing mix I lb box of rotini pasta, uncooked 4 cups chicken broth (low sodium) I cup (8 oz) cheddar cheese

- 8 oz block Cream Cheese 5 oz baby fresh spinach
- 8 slices cooked bacon, crumbled

- Directions:
- Pour olive oil into Instant Pot pan and select SAUTE. Heat for I minute.

2. Add the diced chicken and sauté for approximately 5 minutes or until no longer pink.

- Add Ranch dressing packet and stir to combine well. Add pasta on top of chicken and pour chicken broth over pasta (do not stir pasta in broth).
- Place the lid on the Instant Pot and turn the valve on top to "SEALING".
- 5. Set on "Manual or High Pressure" for 4 minutes.
- 6. When timer goes off, quick release the pressure valve carefully.
- 7. Stir in cream cheese, shredded cheese, bacon and spinach and stir until cheese is melted.
- 8. Serve immediately.

