

## We've Increased our Internet Speeds, AGAIN! MORE SPEED FOR FREE!

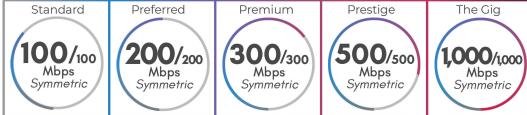
In June of 2021, we upgraded our fiber internet packages to better serve the growing demands of our customers and sent information about our speed increases and new 500 Mbps and Gig packages. Now, we've upgraded our speeds again for the same price. All updates took place automatically for all residential fiber customers on June 1st!

Our new residential fiber packages have gone SYMMETRIC to be 100/100 Mbps, 200/200 Mbps, 300/300 Mbps, 500/500 Mbps, and a GIG (1,000/1,000). Current customers will receive the new speeds automatically, without any additional charges.

What is Symmetric Internet? Symmetric internet means you have the same speed for downloading and uploading data to and from the internet, giving you an overall faster and more efficient internet experience.

The need for access to reliable broadband has been significantly increased since 2020. From consumer-facing connectivity needs to digital and remote learning, telehealth services, online commerce transactions and e-government shifts, fast, reliable broadband is essential to daily life, and we at MTC want to make sure our customers have the best connection.

Take a look at our new residential fiber speed packages that we have to offer:



Our fiber conversions have been rolling right along, so even more of our customers can experience the faster speeds that come with our fiber internet. Residential customers converted over to our fiber service will automatically jump to the new symmetric 100/100 Mbps fiber package. Our new packages launched on June 1st.

Call our office with any questions or to upgrade to a higher speed package: 309.776.3211.







Happy 4th of July! Our office will be closed Monday, July 4th in observance of the holiday.



Mark your Calendars! MTC's 71st Annual Meeting is Wednesday, August 24th!





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**7/1 Boogie Bash**, 5-7pm, Ball Fore

7/1: Park N' Cruise, 6-9pm, Chandler Park

7/2 (Every Sat.): Farmer's Market, 7am-12pm, Chandler Park

7/6 (Every Wed.): Summer Concert Series, 12-1pm, Chandler Park

7/7 (Every Thurs.): Farmer's Market, 7am-12pm, Chandler Park

**7/7 (Every Thurs): Peace Drum Circle**, 11-12pm, Chandler Park

**7/9: Reptiles & Amphibians of Illinois**, 6-7:30pm, Argyle Lake State Park

**7/9: Nature's Fireworks**, 7:30-9:30pm, Lakeview Nature Center

7/16: VFW Golf Outing, 9am, Gold Hills Golf Course

7/17: Alpaca Beach Party: Xmas in July, 4-7pm, Little Creek Alpacas

7/23: Art in Nature Painting Class, 1:30-3:30pm, Argyle Lake State Park

7/30: Adult Prom, 9pm-1am, The Elks Lodge

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



## MTC Sending Three Students to Washington, D.C.

Each year, the Association of Illinois Electric Cooperatives (AIEC) hosts Youth Day, bringing together more than 300 students in Springfield from across the state representing their local electric and telephone cooperatives. For a few lucky students, this day is just the beginning; interviews at the conclusion of the day determine who represents their local cooperative on the Youth to Washington Tour to be held in June.

Unfortunately, Youth Day has not happened for the last few years. The 2022 Youth Day scheduled for the end of March was canceled due to COVID-19 restrictions. However, those restrictions have significantly decreased, allowing AIEC to still plan and host the 2022 Youth to Washington tour for the first time since 2019.

McDonough Telephone receives student nominations from 8 different schools in their territory. In those 8 schools, 15 different students were nominated by the schools' counselors and staff to represent the school on Youth Day and then apply for Youth to Washington.

AIEC selected the top four applicants who then interviewed for a chance to receive an all-expenses paid trip to Washington DC on June 17th-24th. The winners for the 2022 "Youth to Washington Tour" are: Sierra Lucie, Junior - Warsaw High School; Owen Torrance, Sophomore - West Prairie High School; and Adjoa Boateng-Addo, Junior -Macomb High School. Adelyn Knowles, Junior - Warsaw High School was chosen as alternate.

Sierra Lucie, Warsaw High School, was chosen to receive the Representative Rich Myers Memorial Scholarship Trip to Washington.



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The<sup>®</sup>Month

## Welcome Brad Promisson

McDonough Telephone would like to welcome our newest employee, Brad Promisson, to our Installation/Repair technician team. Brad joined MTC as an intern over the last semester, which has prepared him to smoothly transition into a full-time Installation Technician role. He graduated from Spoon River College in May, and he joined our full-time team after his graduation. In his free time, Brad enjoys hunting during the fall and riding dirt bikes. He also enjoys traveling and seeing new places.

We are happy to welcome Brad to the McDonough Telephone Team!



Ingredients: 8 ounces Noodles Salt & Pepper to taste Sesame seeds for garnish 1/2 cup Cabbage thinly sliced 1 Carrot, peeled and sliced ½ cup Bell Pepper, thinly sliced ¼ cup Scallion or Green onion ½ cup Broccoli, cut into small florets For the Sauce 2 cups Vegetable Broth (or water) 2 teaspoon Sesame oil teaspoon Ginger paste teaspoon Garlic minced 3 tablespoon Soy Sauce tablespoon Rice Vinegar -2 teaspoon Red chili paste l teaspoòn Brown sugar

Directions:

- 1. In a bowl, add all the sauce ingredients. Whisk until evenly combined.
- 2. Add the noodles to the instant pot (break in half).
- 3. Pour the sauce into the pot above the noodles. Add vegetables on top except broccoli.
- 4. Seal your Instant Pot and set to manual, high pressure, 4 minutes.
- 5. When Instant Pot is done cooking, do a quick pressure release.

6. Open the lid and add the broccoli florets. Stir the noodles with tongs several times, breaking up any that may have clumped together during cooking. Add salt and pepper to taste. Close the lid for 5 minutes so the broccoli finishes cooking (do not pressure cook in this step).

7.Open the lid. Sprinkle some green onions and sesame seeds and serve.