



# BUSY LINE

McDonough Telephone Cooperative • Colchester, IL

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## April is National Safe Digging Month!

April is the month when outdoor digging projects begin in earnest. From small do-it-yourself tasks to large construction jobs, every digging project requires a call to JULIE – it's quick, easy, and provides for the safety of excavators and homeowners. Simply call JULIE at 8-1-1 or 1-800-892-0123. You can also enter your locate request via [www.illinois1call.com](http://www.illinois1call.com).

### Tips for safe digging:



**Know What's Below:** Call 811 or make an online request at least 48 hours before digging to have underground lines marked.



**Projects Large and Small Require a Call:** This includes activities such as planting trees, building decks, and installing a fence or mailbox.



**Dig with Care:** The horizontal location of underground utilities will be marked, but their depth will not be. Any time you suspect unmarked hazards or if you must dig near a marked utility line, hand dig the area carefully. Backfill the soil gently to avoid damaging any utilities.

### If an underground facility is struck:

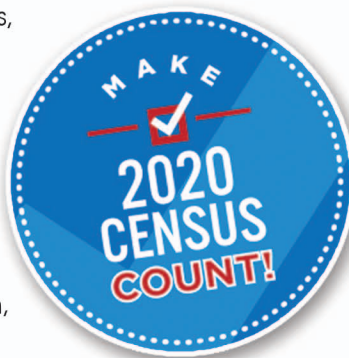
Leave the area immediately and tell others to stay away. Call 911 and then call 811 to report the incident. Report even minor damage; what looks harmless can cause big trouble.

## 2020 Census

The 2020 Census counts every person living in the 50 States, District of Columbia, and five U.S. territories. This count is mandated by the Constitution and conducted by the U.S. Census Bureau. Each home will receive an invitation to respond to a short questionnaire—online, by phone, or by mail.

Invitations should have arrived at your home around mid-March. Once you've received the invitation, you can respond online, by phone, or by mail. For more information, visit the Census Bureau's website:

<https://2020census.gov/en/what-is-2020-census.html>



## What's HAPPENING



We will be closed for Good Friday, Friday, April 10th.



Happy Easter! April 12 is Easter Sunday.



Know what's below! Call before you dig.



Our next breakfast will be in June! Stay tuned for more info!

## Our Board of DIRECTORS



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# Community Calendar

Brought to you by [macomb.com](http://macomb.com)

- 4/3: Film Series: The Biggest Little Farm, 7pm, Western Illinois Museum
- 4/4&11: Prairie Egg Hunt, 1-4pm, Lakeview Nature Center
- 4/5, 18, 26: Spring Wildflower Hike, 1:30-3pm, Argyle Lake State Park
- 4/5: Film Series: The Biggest Little Farm, 2pm, Western Illinois Museum
- 4/15: Macomb Area Crimestoppers Lasagna Dinner, 5-8pm, The Forum
- 4/17: #LakeviewPhotoWalk & Spring Open House, 4-6pm, Lakeview Nature Center
- 4/18: Lincoln Statue Unveiling, 4pm, Macomb City Hall
- 4/23: Broadside Mural Project, 6:30-8:30pm, Western Illinois Museum
- 4/24: Prairie School, 9:30-10:30am, Lakeview Nature Center
- 4/25: St. Paul School 5K & Pancake Breakfast, 7:30-10am, St. Paul School
- 4/25: Birds and Blooms, 2-4pm, Lakeview Nature Center
- 4/25: PAS Gala, 5:30-11pm, WIU Grand Ballroom
- 4/25: Trivia Night, 7pm, Macomb VFW Post 1921
- 4/26: Pridefest, 12-3pm, Veteran's Park
- 4/26: Broadside Mural Project, 1:30-3:30pm, Western Illinois Museum

For more events or details, visit [macomb.com/events/](http://macomb.com/events/)

## Marsha Livingstone Retirement



At the end of March, a familiar face retired from the cooperative. After nearly 37 years of service, we said goodbye to Marsha Livingstone. Marsha has been a guiding force in our development as MDTC's Vice President of Operations. Her knowledge and experience have been essential to the growth and continued success of MDTC over the years. She has definitely earned her retirement, and we wish her and her husband Dave the very best in whatever is to come for them. She will be deeply missed by all.

Congratulations to Marsha and enjoy the relaxing years ahead in retirement!

## Looking to Save Money on Your Bill? Switch to Auto Pay!

To enroll, contact our office at 309.776.3211 and our CSRs will be happy to assist you. Sign up for Auto Pay (ACH) and receive a \$1 credit each month, and sign up for paperless billing and receive a \$2 monthly credit.

What are the benefits of Auto Pay? It makes paying on time worry-free and easy every month!



You don't have to worry about the mail being delayed



It saves time! Save your checks and save money on postage!



Helps meet your commitment in a convenient & timely manner, even if you are on vacation or out of town



No lost or misplaced statements



Easy to sign up & easy to cancel



Stop worrying about your payment arriving late and avoid late fees

## Phone Number Update

Name:

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Account Number:

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New Phone Number:

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A contact number is as important as your address. Help us update our records by completing the form and returning it with your payment or call our office at 309.776.3211.

## Recipe Of The Month

Recipe Title: Chicken Pesto Pasta with Mushrooms

Ingredients:

1 tablespoon olive oil  
 1/2 lb chicken thighs, boneless, skinless, chopped  
 1/4 cup sun-dried tomatoes, drained of most oil, chopped  
 1/4 teaspoon red pepper flakes  
 4 oz mushrooms, sliced  
 3 garlic cloves, minced  
 1/2 cup basil pesto  
 1 cup milk  
 1/4 teaspoon salt and more  
 8 ounces penne pasta  
 fresh basil chopped

Directions:

Heat olive oil in a large skillet on medium heat. Add chicken (chopped up) with sun-dried tomatoes (chopped into smaller bites) to the skillet, sprinkle with red pepper flakes. Saute for about 1 minute on medium heat. Add sliced mushrooms (add another 1 tablespoon olive oil if needed) and saute for about 2 more minutes (or a little bit more), until chicken is cooked through and mushrooms are softened. Add garlic, basil pesto, milk, and 1/4 teaspoon of salt. Bring to boil, immediately reduce to simmer and simmer, stirring until everything is well combined. Remove from heat. Taste, and add more salt, if needed. Cook pasta according to package instructions. Drain. Add cooked pasta to the sauce, reheat. Top with chopped fresh basil.

