



# 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.

## **AARP** DRIVER SAFETY COURSE

Thursday, April 4, 2019, 8:30am to 5pm  
McDonough Telephone Cooperative, 210 N Coal St, Colchester IL 62326  
Instructor: Marilyn Estes | To register: 309.776.3211 or [rkerns@mdtc.net](mailto:rkerns@mdtc.net)

Take the AARP Smart Driver Course & you could reduce your overall maintenance and car insurance costs.

- Refresh your driving skills & know the new rules of the road.
- Learn research-based driving strategies to help you stay safe behind the wheel
- Plus, there are no tests to pass.

Sign up today! \$15.00 for AARP members or \$20.00 for non members.

## What's HAPPENING




We will be closed for Good Friday, Friday, April 19th.



Know what's below! Call before you dig.



Happy Easter! April 21 is Easter Sunday.



Breakfast is on us! Our next breakfast will be in June! Stay tuned for more info!

## Our Board of DIRECTORS

 Leroy TAPPE Chairman	 Randy GROVE Vice Chairman
 Rose Marie LYNN Secretary	 Jay MORRISON Treasurer
 Larry CARSON	 Matt REYNOLDS
 Lyle VAIL	 Mitchell WELSH





4/2: L.I.F.E. Course, 3:30-5pm, McDonough District Hospital  
 4/2: First Aid Class, 6pm, McDonough District Hospital  
 4/3: Step Afrika, 7:30pm, WIU Grand Ballroom  
 4/3-7: Pippin, 7:30pm, Hainline Theatre  
 4/4: AARP Driver Safety Course, 8:30am-5pm, McDonough Telephone Cooperative  
 4/5: Young Artist Series, 10am-5pm, West Central Illinois Art Center  
 4/5, 12, & 19: Knights of Columbus Fish Fry, 4:30-6:30pm, St. Paul Church  
 4/5: Game Night at the Museum, 6-8pm, Western Illinois Museum  
 4/6: Gardener's Day, 8am-2pm, Spoon River Macomb Community Outreach Center  
 4/6&27: Spring Wildflower Hike, 10am-5pm, Argyle Lake State Park  
 4/6: PAS Starry Night Gala, 6-10pm, WIU Grand Ballroom  
 4/7: Western Horn Festival, 9am-5pm, COFAC Recital Hall  
 4/7&14: Youth Art Program: Animals in Action!, 1-2:30pm, West Central Illinois Arts Center  
 4/7: Poetry Reading, 1:30-5pm, Western Illinois Museum  
 4/9: CPR Class, 6pm, McDonough District Hospital  
 4/12: Food Fight, 5:30pm, Simpkins Theatre  
 4/13: Discover Western Open House, 8am-3pm, WIU Student Rec Center  
 4/13&20: Prairie Egg Hunt, 1-5pm, Lakeview Nature Center  
 4/13: Festival of L.I.F.E., 3-9pm, Veteran's Park  
 4/18: Ole', 7:30pm, WIU Grand Ballroom  
 4/19&20: Unrehearsed Shakespeare, 7:30pm, Simpkins Theatre  
 4/24: Safety Assessment of Your Home, 12:30-2pm, McDonough District Hospital  
 4/24: Purple & Gold Day, 5-7pm, Sports Corner @ 124  
 4/27: Birds and Blooms, 2-4pm, Lakeview Nature Center

## 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 online 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



### LOOKING FOR A NEW HOME PHONE?

We've got all kinds of answering machines, handsets, and large phones that would make perfect additions to your home! Stop by our office to check out our SUPER deals on home phones and see if one of our phones would be right for you.



## Recipe Of The Month

Recipe Title: Chicken Enchilada Casserole

### Ingredients:

1 tablespoon olive oil  
 1 medium white onion, diced  
 1 large red bell pepper, diced  
 1 (4-ounce) can diced green chiles  
 2 (15oz.) cans beans, rinsed & drained  
 1 (8 oz.) can whole kernel corn, drained  
 3 cups shredded cooked chicken  
 3 cups red enchilada sauce, divided  
 12 corn tortillas, halved  
 3 cups shredded Monterrey Jack or Mexican blend cheese  
 toppings: chopped fresh cilantro, diced red onion, thinly-sliced green onion and/or diced avocado

### Directions:

Heat oven to 375°F. Mist a 9x13-inch baking dish with cooking spray; set aside.  
 Heat oil in a large sauté pan over medium-high heat. Add onion and bell pepper and sauté until softened. Stir in the diced green chiles, beans, corn, chicken and 2 cups enchilada sauce, stir to combine. Remove from heat and set aside.  
 Pour about 1/2 cup of the remaining enchilada sauce in the baking dish, and spread to evenly coat the bottom of dish. Top with a layer of about 8 tortilla halves, so that the entire dish is covered. Top evenly with 1/3 of the chicken mixture, followed by 1/3 of the cheese. Repeat with another layer of tortillas, chicken mixture, and cheese. Followed by a final layer of tortillas, chicken mixture, the remaining 1/2 cup of enchilada sauce, and cheese.  
 Cover the pan with aluminum foil, then bake for 20 minutes. Uncover and bake for 10 more minutes, until the cheese is thoroughly melted.  
 Serve warm, garnished with your desired toppings.

