



BUSY LINE

McDonough Telephone Cooperative | Colchester, IL

Volume 48, Number 4 • April 2022

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.

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.

HEY COLCHESTER & LITTLETON!

We're actively scheduling Fiber Conversions, so be ready to answer your phone to make your appointment!



Want MTC's Advanced Wi-Fi?

In today's wireless world, it's important to have a strong, reliable wireless network and connection. With **MTC's Advanced Wi-Fi with wireless network management**, you'll have access to MTC's technical support staff to help troubleshoot and resolve issues over the phone.



Plus, easily manage your connection, set up parental controls, and set up a guest network with our SmartHub app!



What's HAPPENING



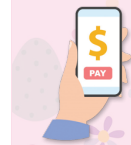
We will be closed for Good Friday, Friday, April 15th.



April 17 is Easter Sunday



Know what's below!



24/7 Pay by phone number: **833-699-1832**

Our Board of DIRECTORS



Leroy TAPPE
Chairman



Randy GROVE
Vice Chairman



Rose Marie LYNN
Secretary



Jay MORRISON
Treasurer



Lanny CARSON



Mitchell WELSH



Jason CHANCY



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210 N. Coal St. | PO Box 359, Colchester, IL 62326
309-776-3211 or 888-640-4334
mdtc.net | fb.com/followmdtc | info@mdtc.net



4/2: Donna Phillips 5K Fun Run & Dog Walk, 8am, Western Illinois University

4/6: Rock 'N' Robins Record Night, (Every Wednesday), Forgottonia Brewing

4/8: The Cow Patty Spring Open House, 2-7pm, Lakewood Lodge

4/9: The Cow Patty Spring Open House, 9am-2pm, Lakewood Lodge

4/9: Day in Clay Workshop, 12-1pm or 1:30-2:30pm, Macomb Park District Ceramics Studio

4/9: The Truth Council Live, 9pm, The Cafe

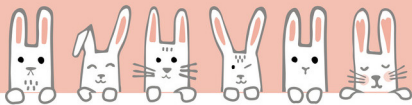
4/10: Foos For Families, Western Illinois University Rec Center

4/21: Free Food Pantry, 12:30-1:30pm, The Crossing

4/22: Noticing Nature, 3:30-4pm, Lakeview Nature Center

3/26: Nature Makers Workshop, 12:30-1:30pm, Lakeview Nature Workshop

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



Phone Number Update:

Name: _____

Account Number: _____

New Phone Number: _____

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.

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

To enroll, visit our mdtc.smarthub.coop page, or call 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!



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



Stop worrying about your payment arriving late and avoid late fees



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



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



No lost or misplaced statements



Easy to sign up & easy to cancel

Sign up on
SmartHub! →



McDonough Telephone Welcomes New Employee



McDonough Telephone would like to welcome our newest employee, Denise Dames. Denise joined our team as our Controller/Financial Accountant in February of 2022, and she is moving into the Colchester area. Denise has a bachelor's degree in accounting and over 20 years of work experience with telephone cooperatives. For the past 14 years, Denise has been employed at Mark Twain Rural Telephone Company in Hurdland, MO, where she held positions as the Controller and Regulatory Reporting/Customer Service Manager.

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

Recipe Of The Month

Recipe: Chicken Sausage Spaghetti Bolognese



Ingredients:

1 Zucchini
1 lb. Italian Chicken Sausage
14.5 oz can Crushed Tomatoes
2 Tbls. Sour Cream
1 Tbls. Italian Seasoning
6 oz. Spaghetti
1 Tbls. Chicken Stock Concentrate
¼ cup Parmesan Cheese
1 Tbls. Olive Oil
1 Tbls. Butter
1 Tsp. Sugar
Salt & Pepper to taste

Directions:

Heat broiler to high. Bring a large pot of salted water to a boil. Trim & halve zucchini lengthwise; thinly slice crosswise into half-moons. Toss zucchini on a baking sheet with a large drizzle of olive oil & season with half the Italian Seasoning, salt & pepper. Broil until browned and softened, 5-7 min. Meanwhile, heat a drizzle of olive oil in a large pan over medium-high heat. Add sausage & remaining Italian Seasoning. Cook, breaking up meat into pieces, until browned & cooked through, 4-6 min. Add spaghetti to boiling water. Cook, stirring occasionally, until al dente, 9-11 min. Reserve ½ cup pasta cooking water, then drain & set aside. Stir crushed tomatoes, stock concentrate, & 1 tsp sugar into pan with sausage. Season with salt & pepper to taste. Simmer until reduced, 5-7 min. Stir sour cream & 1 Tbsp. butter into sauce until melted. Add spaghetti & zucchini; toss to coat. If needed, stir in reserved pasta cooking water 1 Tbsp. at a time until pasta is thoroughly coated in sauce. Taste and season with salt & pepper. Sprinkle with Parmesan and serve.