

BUSY LINE

McDonough Telephone Cooperative • Colchester, IL

Volume 45, Number 8 • August 2019

Annual Meeting Notice

Watch for your official meeting notice, coming to your mailbox soon! Our 68th Annual Meeting will be held on Wednesday, August 28th, 2019 at The Crossing in Macomb, IL. Attend our annual meeting and get a \$10 bill credit per membership, and be entered for a chance to win one of these prizes! We hope to see you there!



What's HAPPENING

AUG 28 SAVE THE DATE! 68th Annual Meeting at The Crossing, Wednesday, August 28, 2019.



Breakfast is on us! Our next breakfast will be at Route 67 Cafe in Good Hope in September! Stay tuned for more info!



MTC HotSpots - Watch for our FREE WiFi HotSpots up at Colchester Labor Day, around town, in parks, and in businesses!



We're hosting an AARP Safe Driver Class, Friday, September 20, 2019 from 8:30am-5pm in our board room.

Nominating Committee Selects Candidates

The members of the Nominating Committee of McDonough Telephone Cooperative, Inc. met at Chubby's Restaurant in Macomb, Illinois, on June 6, 2019 at 6:30 p.m. to nominate candidates for election as Directors of McDonough Telephone Cooperative at the next Annual Meeting of the Members to be held at 7:00 p.m. Wednesday, August 28, 2019.

The following members of the Committee were present:

District No. 3, Industry	Jack Swearingen
District No. 4, Good Hope	Ron Ruebush & Randy Ford
District No. 5, Colchester	Lester Fowler & Mike Hoyt

The committee then proceeded to select the following nominees to be candidates for Directors to serve for a three (3) year term and to be elected at the Annual Meeting.

District No. 3, Industry	Jason Chancy
District No. 4, Good Hope	Randy Grove
District No. 5, Colchester	Lanny Carson

The election will be held at the 2019 Annual Meeting, Wednesday, August 28th at 7 p.m. at The Crossing, 1600 West Jackson, Macomb. All members are urged to attend.

Join us for our meeting and have the chance to elect your board, see what's new in the world of telecommunications, and be entered to win the grand prize! See you there!

Our Board of DIRECTORS



Leroy TAPPE
Chairman



Randy GROVE
Vice Chairman



Rose Marie LYNN
Secretary



Jay MORRISON
Treasurer



Lanny CARSON



Matt REYNOLDS



Jason CHANCY



Mitchell WELSH



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



Community Calendar

Brought to you by **macomb.com**

- 8/1-3: Gladstone "Happy Rock" Homecoming, Gladstone, IL
- 8/1: Farmers Market, 7am-1pm, Chandler Park (Every Thurs. & Sat.)
- 8/1: Citizens Bank Community & Senior Day, 8:30am-10:30am, Citizens Bank Downtown Macomb
- 8/1: The MILL, 9am-11am, Glenwood Park
- 8/1: Macomb Municipal Band, 7pm-8:30pm, Macomb City Hall Lawn
- 8/2&16: The Blind Swine Speakeasy, 4:30-7:30pm, Western Illinois Museum
- 8/3: Park N' Cruise, 6-9pm, Chandler Park
- 8/9&23: Breakfast & Birding, 10-11am, Argyle Lake State Park
- 8/10: Flea & Craft Market, 8am-2pm, Macomb VFW Post 1921
- 8/10: Broadside Mural Project, 9am-Noon, Western Illinois Museum
- 8/10: Paddling Tours, 10am-1pm, Argyle Lake State Park
- 8/10: Purple & Gold Auction, 5:30-9:30pm, Western Hall
- 8/10: National S'mores Day, 6-8pm, Lakeview Nature Center
- 8/10: Owls of Illinois, 7-8:30pm, Argyle Lake State Park
- 8/15: Randolph Street Rendezvous Pop-up Concert Series, 6:30-9:30pm, Glendwood Park
- 8/16: Movie in the Park, 8:30-11pm, Veteran's Park
- 8/17: After Glow Party, 9-11:30pm, Ball Fore
- 8/21-24: Bushnell Town & Country Festival, Bushnell, IL
- 8/23-24: Flatland Summer Jam, 3-11pm, Veteran's Park
- 8/23: Stargazing at the Park, 7:30-10pm, Argyle Lake State Park
- 8/29-9/2: Colchester Labor Day Celebration, Downtown Colchester
- 8/29: Animals Wildlife Program, 6-7pm, Argyle Lake State Park
- 8/30-9/1: Fuzz Fest Music Festival, The Grounds, Littleton, IL
- 8/30: #LakeviewPhotoWalk & Summer Open House, 4-6pm, Lakeview Nature Center



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5 Profiles

Directory Cover Photo Contest

Enter this year's photo contest for the chance to win \$100!

1st Place - \$100, photo on the phone book cover

2nd Place - \$75

3rd Place - \$50

How to Enter:

1. Submit photos of a person, place or thing in the MDTC coverage area.
2. All entrants must be MDTC members or children of members & reside within our service area. The contest is limited to amateur photographers only and is not open to coop employees, directors, or immediate families.
3. Photographs & negatives become the property of MDTC and may be used in other marketing information.
4. Send all entries to:
Rachel Kerns, MDTC
PO Box 359
Colchester, IL 62326
or email at info@mdtc.net
4. Include name, address, phone number, & background information about the photo.

Deadline is October 31st!

Recipe Of The Month

Recipe Title: Italian Macaroni and Cheese

Ingredients:

- 12oz Elbow Macaroni
- 6tbsp Butter
- 1/3cup Flour
- 2 1/2cups Milk
- 3/4cup Chicken Broth
- 1tsp Ground Mustard
- 1tsp Salt tsp Garlic Powder
- 1/2tsp Pepper
- 1/2tsp Dried Oregano
- 1/2tsp Dried Basil
- 12oz Mozzarella, shredded
- 8oz Monterey Jack, shredded
- 1cup Parmesan, shredded
- Fresh Basil for garnish

Directions:

1. Preheat oven to 400.
2. Cook the macaroni until al dente and drain
3. Melt the butter over a low heat. Increase heat to medium, add the flour & cook 2 min. whisking constantly.
4. Raise the heat to medium high & slowly whisk in the milk a 1/2 cup at a time. Whisk until smooth after each addition.
5. Keep whisking until it starts to simmer, continue whisking, & slowly whisk in the chicken broth.
6. Add the ground mustard, salt, garlic powder, pepper, oregano & basil; whisk to combine.
7. Add the cheeses a handful at a time whisking until the cheese melts
8. Add the macaroni and stir to combine then pour mixture into a greased 13"x9" pan and bake at 400 until bubbly & browned, 15-20 minutes.
9. Serve hot garnished with chopped fresh Basil.



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