

BUSY LINE

McDonough Telephone Cooperative | Colchester, IL

Volume 49, Number 8 • August 2023

2023 Annual Meeting Notice



Watch for your official Annual Meeting notice, coming to your mailbox soon!

Our 72nd Annual Meeting will be held on Wednesday, August 30, 2023 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!



Nominating Committee Selects Candidates

Pursuant to the bylaws, the members of the Nominating Committee of the McDonough Telephone Cooperative met at the Chubby's Restaurant in Macomb, Illinois, on June 8, 2023 at 6:00 P.M. to nominate candidates for election as Directors of McDonough Telephone Cooperative, at the next Annual Meeting of Members, to be held at 7:00 P.M. on Wednesday, August 30, 2023.

The following members of the Committee were present:

District No. 5, Colchester	Jeff Coplan & Dave Brown
District No. 6, Blandinsville	Randy Killip
District No. 7, Colusa/Lomax	Terry Pope & Jack McKinnon

The Committee proceeded to select the following nominees to be candidates for Director, to be elected at the Annual Meeting and to serve for a three-year term, as determined in the Bylaws:

District No. 5, Colchester	Jason Vyhnanek
District No. 6, Blandinsville	Mitchell Welsh
District No. 7, Colusa/Lomax	Jay Morrison

The election will be held at the 2023 Annual Meeting, Wednesday, August 30th 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!

What's HAPPENING



Happy Labor Day!
Our office will be closed Monday, September 4th.



August 4th, National Chocolate Chip Cookie Day



Mark your Calendars!
MTC's 72nd Annual Meeting is **Wednesday, August 30th!**



24/7 Pay by phone!
833-699-1832

Our Board of DIRECTORS



Leroy TAPPE
Chairman



Randy GROVE
Vice Chairman



Rose Marie LYNN
Secretary



Jay MORRISON
Treasurer



Paul BUTTERFIELD



Mitchell WELSH



Jason CHANCY



Jason VYHNANEK



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mdtc.net | fb.com/followmdtc | info@mdtc.net



Kenith Beckner's Retirement



At the beginning of July, we bid a fond farewell to Kenith Beckner, our Installation & Repair Supervisor, as he retired from the cooperative. Kenith has been a constant source of guidance and support for our valued customers for the last 25 years, and he will be deeply missed.

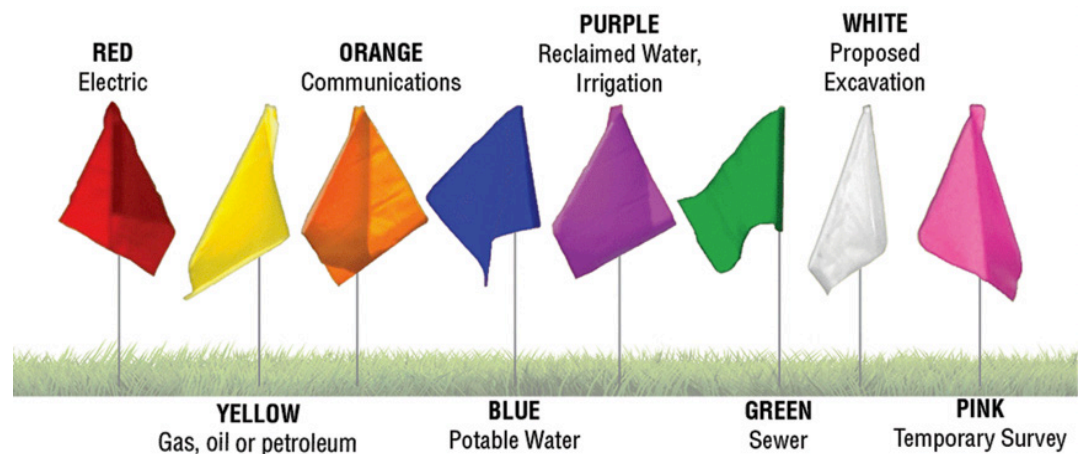
Throughout his career, Kenith's extensive industry experience, specialized skills, and unwavering commitment have made him an invaluable asset to our cooperative. His dedication to helping our customers has ensured that our members received the highest level of service and support.

Kenith said he looks forward to spending more time farming and moments with his family. We extend our warmest wishes for a retirement filled with happiness and new adventures!

Thank you, Kenith, for your exceptional service and the positive impact that you have had on our cooperative and the customers we serve. Congratulations, and enjoy retirement!

811 Call Julie!

You'll know what's below by the different flags, stakes, or paint. Remember to Call Julie before your big yard work projects this summer!



Recipe

Of The Month

Recipe: Creamy Baby Potatoes

Ingredients:

- 2-3lb. Baby Dutch Yellow Potatoes
- 2 Tbsp Olive Oil
- 1 clove Garlic, finely chopped
- 2 cups Onion, chopped
- 2 cups Carrots, grated
- 1 Tbsp Flour
- 2 cups Heavy Whipping Cream
- Salt & Pepper to taste
- ¼ cup Parsley, finely chopped

Directions:

Fill a pot with salted water & bring it to a boil. Add baby gold potatoes. Bring to a gentle boil, reduce to medium heat & cook until baby potatoes are soft when pierced with a knife. Drain water, set aside. In large skillet, preheat 2 Tbls. olive oil on a medium heat. Add 1 finely chopped garlic clove & saute for 1 min. Add 2 cups of chopped onion & saute for 5 min., stirring a few times. Add 2 cups of grated carrots & saute for 5 more min., stirring a few times. Sprinkle 1 Tbls. of flour over saute onions & stir until combined. Pour in 2 cups of the heavy cream, stir continuously & bring to a gentle boil. Season with salt & pepper to taste. Add potatoes to the skillet, stir with creamy sauce until combined & heated through. Garnish with ¼ cup of chopped parsley. Enjoy!

