



BUSY LINE

McDonough Telephone Cooperative • Colchester, IL

Volume 47, Number 2 • February 2021

And the 2021 Directory Cover Drawing Is...

This year, we asked our local elementary school students from our Colchester and Good Hope elementary schools to draw pictures for our Directory Cover Photo contest. We gave the students the prompt "What does your town mean to you?" and let them get creative with showcasing their favorite parts about their communities. The results warmed our hearts as we got to see these students show off what they love about their towns and draw some of their favorite memories that our communities have provided for them.

- 1st Place: Kenzy Woods, 4th Grade - West Prairie South Elementary
- 2nd Place: Adeline Tedrow, 3rd Grade - West Prairie North Elementary
- 3rd Place: Tyson Carnes, 4th Grade - West Prairie North Elementary



Honorable Mentions: Alyvia Barkley (4th-North), Cody Peters (4th-South), Ethan Percy (3rd-North), Holden Coplan (4th-South), Paxtyn Ford (3rd-South), Robin Surratt (4th-South).
 Congratulations to our winners and thanks to all the talented students who participated!

What's HAPPENING



Happy Valentine's Day! Enjoy FREE MTC long distance calling anywhere in the continental US on Valentine's Day!



For prompt attention to service problems after hours, on weekends or holidays, call 309-776-3214



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

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Get on the National Do Not Call Registry



NATIONAL DO NOT CALL REGISTRY

To decrease unwelcome telemarketing calls, register your telephone or cellphone number by calling 1.888.382.1222 (TTY: 1.886.290.4236) or visit donotcall.gov.

AREA CODE OVERLAY

February 27, 2021

You MUST use new 10-digit dialing! New numbers will be added with 447 area code.

area code + telephone number
- or -
1 + area code + telephone number



www.icc.illinois.gov/

2020 Service Award Recipients

We'd like to thank our team and our board members for all the work they've done this year! Here are the individuals who reached years of service milestones this year.



Jay Morrison, Board Member
10 Years



Randy Grove, Board Member
10 Years



Troy Friday, Director of Plant Operations, 20 Years



Ellen Mason, Customer Service Representative, 20 Years



Josh Ramirez, IT Technician
5 Years



Jared Dobbs, Installation Technician, 5 Years

Customers With Disabilities

If you or a member of your family has a hearing or speech disability or condition that limits or prevents you/their ability to communicate over voice networks and wish for us to know about the disability in order to better service your needs, please call our office at 309-776-3211.

2021 FRS Scholarship Deadline Approaching!

The FRS Scholarship is now 100% electronic, and electronic applications are available on the FRS website at <https://www.frs.org/programs/youth-programs/scholarships>. When applying for the FRS Scholarship, please select McDonough Telephone as your local cooperative, and take a screenshot of the submitted application. Please send an email to confirm your registration to info@mdtc.net with the screenshot of your submitted application as an attachment. Questions? Call us: 309-776-3211.

Recipe Of The Month

Recipe Title: Cheesy Stuffed Pesto Garlic Bread

Ingredients:
1 head of garlic
1 tablespoon olive oil
1 loaf of Italian bread
1/2 cup unsalted butter, softened
1 jar of basil pesto
1 cup grated fontina cheese
1/4 cup finely grated parmesan cheese

Directions:
Preheat the oven at 350. Slice off the top portion of the garlic head to reveal cloves. Peel any excess garlic paper off & drizzle with olive oil. Wrap bulb in foil & roast for 45-60 min, until the cloves are caramel & golden.
Heat the oven to 400. Make 1 in. slices 3/4 of the way down into the bread, leaving the whole loaf intact.
Place the butter in a bowl, squeeze in the roasted garlic cloves. Add 2 tbs. of pesto & stir mixture. Spread mixture inside every slice of bread, reserving a bit for the top. Take the fontina cheese & stuff it inside the slices. Brush the top of the bread with the remaining garlic pesto butter. Bake for 20-25 min, until golden & bubbly. Remove and sprinkle it with the parmesan cheese.

