

BUSY LINE

McDonough Telephone Cooperative | Colchester, IL

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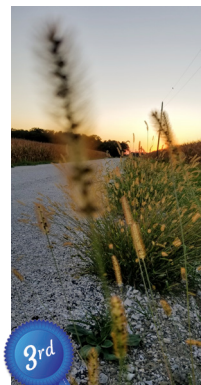
And The Winner Is...

Our cover photograph was submitted to us by Andy Mourning of Colchester. Andy's photo of a breathtaking sunset showcases the beautiful landscape of Colchester and the amazing colors of the sky in a perfect evening.

The second-place picture was sent in by Ron Ruebush of Good Hope. Ron's picture is of the new wind generators north of Sciota featured in front of a magnificent sunset. Joy Pollock of Colchester sent us our third-place photo in the Colchester countryside taken during an evening walk. Joy's picture of the peaceful country with the beautiful sunset in the background makes for a very calming photo.

Honorable Mentions:

We also had four wonderful photos sent in that deserve Honorable Mention recognition this year. These pictures were submitted by: George Coutré of Colchester, Linda Wilson of Colusa, Becky Lucas of Industry, and Marilyn Shelley of Colchester.



Congratulations to our winners and thanks to all who participated!

February 25, 2022 - FRS Scholarship Deadline Approaching!



FOUNDATION FOR RURAL SERVICE

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.

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 any service problems you are experiencing after hours, on weekends or holidays, please call:
309-776-3214

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

FRS Scholarship **DUE** by February 25!

Our Board of DIRECTORS

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|--|--|
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START STREAMING!

There are LOTS of other streaming options on the market today. From more traditional, channel-style streaming services like YouTubeTV and Hulu Live, to content-based streaming services Netflix & Fubo.

Check out some popular apps:



**2021 Board Member
Service Awards**



Leroy Tappe
Board Chairman - Board Member
10 Years

2021 Service Award Recipients



Austin Akers
Installation Technician
5 Years



Bryce Downie
Engineering Technician
5 Years



Eben Norton
Installation Technician
5 Years



Clint Wisslead
Engineering Supervisor
10 Years



Daryl Sidwell
Construction Supervisor
25 Years



Joyce Faxon
Customer Service Rep
25 Years



**NATIONAL
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Get on the National Do Not Call Registry

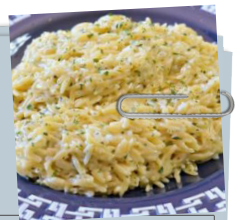
To decrease unwelcome telemarketing calls, register your telephone or cellphone number by calling 1.888.382.1222 (TTY: 1.886.290.4236) or visit donotcall.gov.

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 or email info@mdtc.net.

**Recipe
Of The Month**

Recipe: Creamy Garlic Parmesan Orzo



Ingredients:

- 2 Cups Orzo
- 2 Cups Chicken or Vegetable stock, or water
- 4 Tablespoons Butter
- 1/4 Cup Onion, diced very small
- 3 Garlic Cloves, minced
- 3/4 Cup Grated Parm Cheese
- 1/3 Cup Half and Half
- 2-3 Tbsp. Chopped Parsley or Basil (or 1 teaspoon dried)
- Salt & Black Pepper to taste
- Olive Oil

Directions:

To make the orzo:

Heating about 1-2 Tablespoons of olive oil in a large skillet, let it warm up for about a minute. Add the orzo and lightly stir it around the pan so it toasts, this will give the orzo a nutty flavor. When the orzo starts to turn golden in color, add the broth or water starting with just 1/2 cup. Let the orzo absorb the liquid entirely, then add the rest. Give it a stir, bring to a quick boil and turn the heat down to a simmer. Cover and let it cook for 10-15 minutes.

To make the sauce:

Add the butter to a large saucepan over medium heat. Once it's melted add the chopped onion and garlic. Season with salt and pepper. Let that simmer for about 2-3 minutes until it softens. Add the half and half, cheese and parsley (or basil). Season again with salt and pepper. Taste and adjust. Add the creamy garlic sauce to the cooked orzo and stir. Serve warm.