



# BUSY LINE

McDonough Telephone Cooperative | Colchester, IL

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## REQUIRED NOTICE: The New 861 Area Code is Coming to the Illinois 309 Area Code Region

To ensure a continuing supply of telephone numbers, the Illinois Commerce Commission has approved an all-services overlay for the 309 area code. The 309 area code serves the west-central portion of the state, including all or part of Bureau, Dewitt, Fulton, Hancock, Henderson, Henry, Knox, Marshall, Mason, McDonough, McLean, Mercer, Peoria, Rock Island, Schuyler, Stark, Tazewell, Warren, Whiteside, and Woodford counties. The 309 area code serves cities and communities such as Bloomington, Canton, East Moline, East Peoria, Galesburg, Macomb, Moline, Normal, Pekin, Peoria, and Rock Island, as well as many other smaller communities. The new 861 area code will serve the same geographic area currently served by the 309 area code.



### What is an Area Code Overlay?

An overlay is the addition of another area code (861) to the same geographic region as an existing area code (309). **The overlay does not require you to change your existing area code or phone number, or how you dial your calls.** You will continue to dial the area code and phone number for all local calls, as you do today, within and between the 309 and 861 area codes.

### Who is affected and when does the new 861 area code become effective?

Beginning **February 24, 2023**, customers in the 309 area code region may be assigned a number in the new 861 area code when they request new service or an additional line. Customers receiving the 861 area code will be required to dial the area code and phone number for all local calls, just as customers with telephone numbers from the 309 area code do today.

**This will not affect the way you dial, as you should ALREADY be using 10-digit dialing. Contact the MTC Business office with any questions.**

## 2023 FRS Scholarship Deadline—February 8—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](mailto:info@mdtc.net) with the screenshot of your submitted application as an attachment. Questions? Call us: 309-776-3211.



FOUNDATION FOR RURAL SERVICE

## 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!**  
**833-699-1832**



FRS Scholarship DUE by **February 8!**

## Our Board of DIRECTORS



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# 2022 Service Award RECIPIENTS



**Craig Bishop**  
Network Specialist  
25 Years



**Jay Griswold**  
President/CEO  
25 Years



**Keith Donaldson**  
Installation Technician  
25 Years



**Mike Grafton**  
NetOps Supervisor  
25 Years



**Diane Stambaugh**  
CSR  
25 Years



**Jennifer Haines**  
CSR  
15 Years



**Darren Webster**  
Engineering Specialist  
10 Years



**Justin Powers**  
Director of IT  
10 Years



**Eric Lee**  
VP of Competitive Services  
5 Years



**Brian Butterfield**  
Construction Technician  
5 Years



**Cassie Clark**  
Billing Supervisor  
5 Years

## Community Calendar

Brought to you by [macomb.com](http://macomb.com)

2/4: Winter Farmer's Market, 8:30am-Noon, Macomb American Legion

2/4: Birds, Brunch, and Beverages, 9am-5pm, Prairie Hills RCD

2/5: Sunday Funday Music Bingo, 3-5pm, Forgottonia Brewing (Every Sunday)

2/10: Midwest Avenue Live, 7pm, Macomb Elks Lodge

2/12 & 26: Build a Board Game Workshop, 1:30pm-3pm, Western Illinois Museum

For more events or details, visit [macomb.com/events/](http://macomb.com/events/)

## 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](mailto:info@mdtc.net).

## Recipe Of The Month

Recipe: Zuppa Toscana



### Ingredients:

- 1 tablespoon olive oil
- 1 lb mild Italian Sausage
- 4 oz diced bacon
- 1 large onion, chopped
- 6 cloves garlic, minced
- ½ cup dry white wine (optional)
- 1 ½ quarts low-sodium chicken broth
- 5 russet potatoes, ¼ in. slices
- 1 cube beef bouillon crushed
- Salt & pepper to taste
- 1 teaspoon ground fennel
- 1 teaspoon red chili flakes optional
- 1 ½ cups half & half or heavy cream
- 3 cups chopped kale, stems removed
- Shredded parmesan cheese for serving

### Directions:

1. Fry the sausage in a heavy based pot or Dutch oven over medium-high heat while breaking up the meat with the end of your wooden spoon. When browned, and cooked through (about 10 minutes), drain most of the oil, leaving about 1 teaspoon of drippings in the pot. Transfer sausage meat to a plate.
2. Cook the bacon in the same pot/Dutch oven over medium heat until crispy (about 10 minutes). Drain, leaving about 2 teaspoons of drippings in the pot. Transfer cooked bacon to the plate with the sausage meat.
3. Sauté onions in the pot and cook until soft and translucent (about 5 minutes). Add the garlic and cook for 1 minute, until fragrant.
4. OPTIONAL: Add the wine and let reduce to half (about 2 minutes).
5. Increase heat to high, pour in the chicken broth and bring to a boil. Season broth with crushed bouillon, salt, pepper, fennel and chili flakes. Add the potatoes and boil until fork tender (about 10 minutes).
6. Reduce heat to medium. Stir in the heavy cream, cooked sausage, bacon and kale. Let simmer for 2 minutes, until kale leaves have softened.