



BUSY LINE

McDonough Telephone Cooperative | Colchester, IL

Volume 50, Number 2 • February 2024

2023 Service Award RECIPIENTS



Bob Bisby, 45 Years
Install & Repair



Sally Kelly, 15 Years
Marketing Design Specialist



Rachel Kerns, 5 Years
Director of Marketing



Zach Wilson, 5 Years
Install & Repair



Neal Rodeffer, 5 Years
IT Supervisor

2024 FRS Scholarship Deadline— February 16—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.

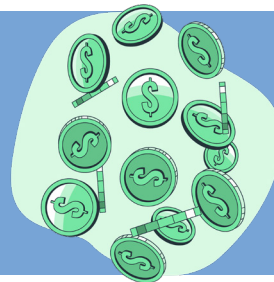
Please send an email to confirm your registration to info@mdtc.net with the screenshot of your submitted application as an attachment. Questions? **Call us!**



FOUNDATION FOR
RURAL SERVICE

Sign up for paperless billing & auto-pay & get a one-time \$10 bill credit!

**To Qualify for the one-time \$10 bill credit, customers must enroll in Paperless Billing AND Auto-Pay for the first time.*



What's HAPPENING



Happy Valentine's Day!



FRS Scholarship DUE by February 16!



Repair Number: for prompt attention to any service problems after hours, on weekends or holidays, please call:
309-776-3214



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

Our Board of DIRECTORS



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Randy GROVE
Vice Chairman



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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

2/1: Sweater Weather Mug & Buttons, 5:30-7:30am, Macomb Park District Ceramic Studio

2/3: Day in Clay: Happy Heart Plate, Noon-1pm & 1:30-2:30pm, Macomb Park District Ceramic Studio

2/6: City of Macomb Small Business Competition, 6-8pm, Spoon River Macomb Community Outreach Center

2/8: Pinched Speckled Clay Candles, 5:30-7:30pm, Macomb Park District Ceramic Studio

2/10: Nature Makers: Lemon Infused Honey, Noon-1pm, Lakeview Nature Center

2/17: 52nd Annual Farm Expo, 9am-5pm, WIU Western Hall

2/18: 52nd Annual Farm Expo, 10am-4pm, WIU Western Hall

2/23: Macomb's St. Baldrick's Fundraiser, 2-5pm, Michael's Hair Designers

2/24: Clay Lab for Kids & Teens, Noon-1:30pm, Macomb Park District Ceramic Studio

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



Welcome Chelsea Stice!

McDonough Telephone would like to welcome our new employee Chelsea Stice to the office! Chelsea joined our Regulatory department as a Regulatory Specialist in January of 2024. Chelsea is a Hancock County native, and she grew up and lives outside of Basco, IL. In her free time, she loves spending time with her husband and spending time outside. Whether going to barrel races, embarking on camping adventures, or honing her skills in training colts, her love for riding shines through.

We are happy to welcome Chelsea to the McDonough Team!

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: 1.866.290.4236) 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: Pull Apart Pigs in a Blanket

Ingredients:

2 tbs. unsalted butter, melted
 2 pounds pizza dough
 70 to 75 lil' smokies (about 2 packages of 14oz Smokies)

Cheese Sauce

2 tbs. unsalted butter
 3 tbs. all-purpose flour
 2 cups milk
 1 1/2 tbs. whole grain mustard
 8oz. white cheddar cheese
 salt and pepper to taste

Directions:

Preheat oven to 375°F. Brush the bottom & sides of a 9" springform pan with melted butter. Lightly flour a clean surface & roll dough, until 1/8 inch thick (can divide dough in half & roll half at a time, if easier). Cut slab of dough into 1 1/2" by 2" pieces. Wrap each lil' smokey in a piece of pizza dough & pinch the seam shut. Once all smokies have been wrapped, vertically line the pigs in a blanket around the side of the pan (seam side inward) & continue to do so until the entire pan is filled & pigs in a blanket are snug, but not too tightly packed together. Tightly cover pan with foil & bake for about 30 min. Uncover & continue to bake for an additional 15 min. or until the top is nicely browned. Remove from heat & allow to cool, about 10 min. Remove pull apart bread from spring form pan & serve with cheese sauce. For the cheese sauce, melt butter in a small pot over medium heat. Add flour & whisk together for 2 min. Stir in milk & continue whisking for 2-3 min. or until mixture is smooth. Whisk in mustard until evenly distributed. Remove pot from heat & whisk small handfuls of grated cheese at a time. Season with salt & pepper.



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SUICIDE & CRISIS LIFELINE