

Colchester, IL

Volume 51, Number 2 • February 2025

New Year, New Router?

The Ultimate Wi-Fi Experience is here!

Get faster Wi-Fi in more places and on more devices throughout your entire home with MTC's Wi-Fi 6 GigaSpire router.

Control it all and tailor your experience with the MTC Wi-Fi app. Change your Wi-Fi password, run a bandwidth test, and know who is on your Wi-Fi from the palm of your hand.





Enjoy peace of mind knowing MTC's service includes built-in cybersecurity to keep you safe from online threats. We are committed to delivering an exceptional experience that goes above and beyond.

Don't have our router yet? Call us to sign up today! 309-776-3211.

2025 FRS Scholarship Deadline February 14—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.

What's IAPPENII



Happy Valentine's Day!



FRS Scholarship DUE by February 14th!



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



TAPPE



GROVE Vice Chairman







MORRISON Treasurer



Jason **CHANCY**



Stacy **BAINTER**



Mitchell WELSH











Community Calendar Brought to you by macomb-com

2/1: Birds, Brunch & Beverages Bus Tour, 8am-4:30pm, Mississippi River

2/1: Stitchin' Time, 10:30am-Noon, Macomb Public Library

2/1: Nature Makers: Nature Love Tote, 12-1pm, Lakeview
Nature Center

2/7: First Fridays, 9am-2pm, Lakeview Nature Center

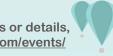
2/8: Macomb Farmer's Market, 8:30am-Noon, American Legion

2/8 & 9: WIU Ag Mech Farm Expo, Sat: 9am-5pm; Sun: 10am-4pm, Western Hall

2/8: Day in Clay: Mushroom Heart Dish, 12-2:30pm, Macomb
Park District Ceramics Studio

2/21: Noticing Nature, 3:30-4:30pm, Lakeview Nature Center

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



SIGN UP FOR PAPERLESS BILLING AND AUTO-PAY AND 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.





Welcome Amanda Hocker!

McDonough Telephone would like to welcome our new employee Amanda Hocker to the office! Amanda joined our Billing and Customer Service team as our new Billing Manager in January of 2025. Amanda is a McDonough County native and has lived in the area her entire life. She previously worked with Land of Lincoln Credit Union (formerly Colchester State Bank) for 23 years. Amanda has two sons, Michael (12) and Wes (9). In her free time, she enjoys riding horses and spending as much time outside as possible.

We are happy to welcome Amanda to the McDonough Team!



NATIONAL DO NOT CALL REGISTRY

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.



Welcome Zach Dively!

McDonough Telephone would like to welcome our new employee Zach Dively to the office! Zach joined our Install and Repair team as an Install and Repair Technician in December of 2024. Zach has lived in the area his entire life and is a graduate of Southeastern Jr/Sr High School. Zach spent 12 years in the Illinois National guard in Macomb IL. In his free time, he enjoys fishing, hiking and being outside with his dog Betsy. In the winter, he enjoys being inside playing video games or binge watching a Docu-series.

We are happy to welcome Zach to the McDonough Team!

Recipe Of The Month

Recipe: Chocolate Marshmallow Swirl Cookies



- 2 cups all-purpose flour 34 cup unsweetened cocoa powder
- ½ teaspoon baking soda ¼ teaspoon salt
- cup unsalted butter, room temp.
- 1½ cups granulated sugar
- 2 large eggs, room temp.
- 2 teaspoons vanilla extract I cup marshmallow fluff

Directions:

In a bowl, whisk flour, cocoa powder, baking soda, & salt. In another bowl, use an electric mixer to cream butter & sugar, about 3-4 min. Beat in eggs one at a time. Stir in vanilla extract. Gradually add dry ingredients to the wet mixture, mixing on low speed just until the dough comes together. Cover the dough & refrigerate at least I hour. Preheat oven to 350°F. Prepare 2 baking sheets with parchment paper. Scoop out dough & roll into balls & place on baking sheets. Press a small indent into the center of each dough ball & spoon a tsp. of marshmallow fluff into each indent. Use a toothpick to swirl the marshmallow into the cookie. Bake for IO-I2 min., or until the cookies are set around the edges but still soft in the center. Optionally, add a bit more fluff on top halfway through for extra gooeyness. Allow cookies to cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely. This helps the marshmallow set slightly and makes the cookies easier to handle.

