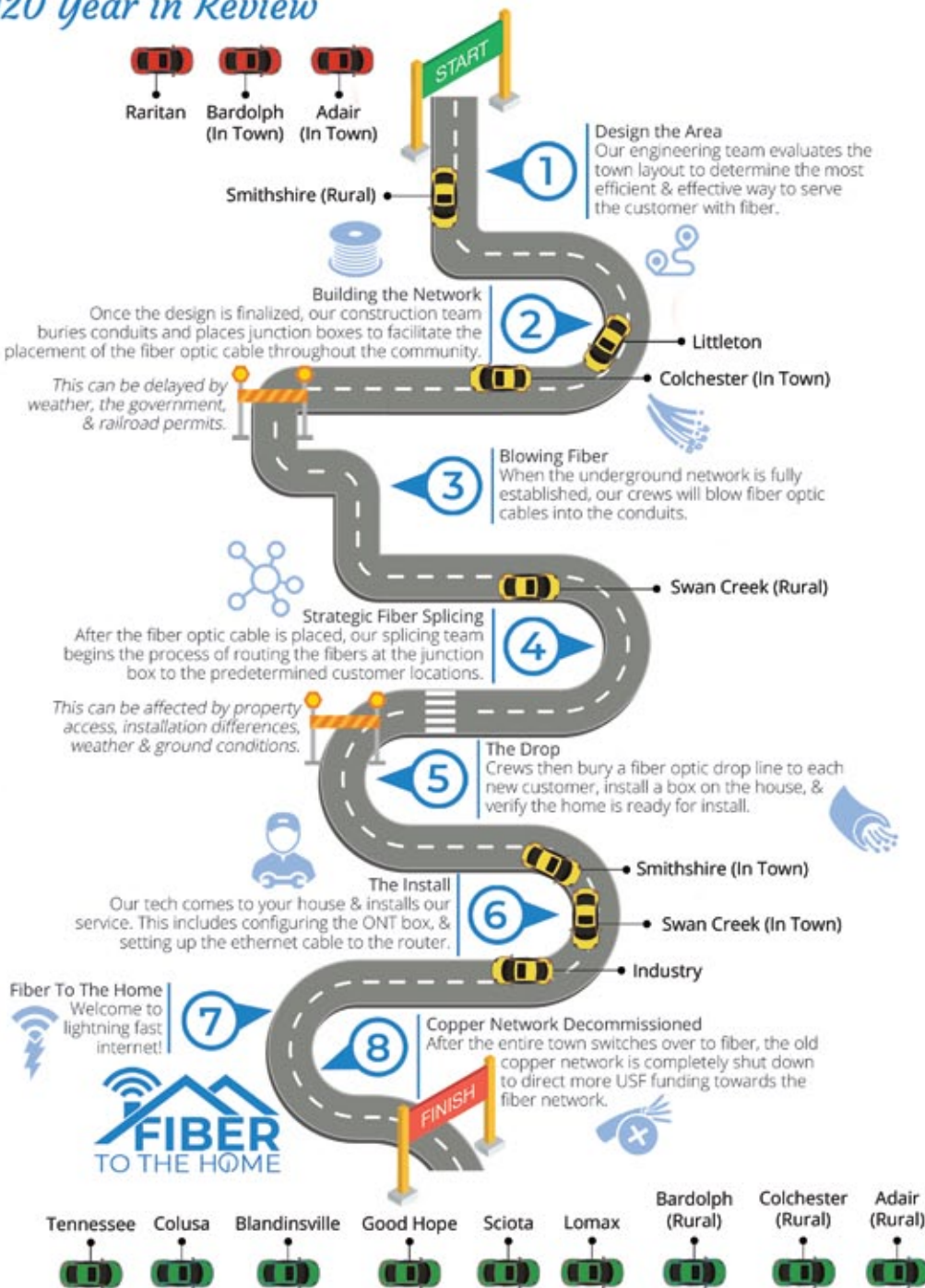


BUSY LINE

McDonough Telephone Cooperative • Colchester, IL

Volume 47, Number 1 • January 2021

2020 Year in Review



What's HAPPENING



Happy New Year! Our office will be closing at 3pm New Year's Eve and closed on New Year'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



Thank you for all the donations to our MEG food drive!

Our Board of DIRECTORS

Leroy TAPPE Chairman	Randy GROVE Vice Chairman
Rose Marie LYNN Secretary	Jay MORRISON Treasurer
Lanny CARSON	Mitchell WELSH
Jason CHANCY	COMING SOON Jason WHNANEK



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



2021

HAPPY NEW YEAR!

Enjoy FREE MTC long distance calling anywhere in the continental US all day New Year's Day!

Call to see if you can save money on your monthly bill by switching!



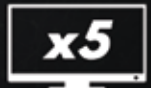
HD Channels



View on 3 Devices at the Same Time



50 DVR Hours



5 Profiles

TV Made Better.



900 Number Consumer Rights

The Federal Communications Commission (FCC) adopted rules for pay-per-call 900 services under the Telephone Disclosure Resolution Act of 1992. These rules are designed to protect consumer rights.

Pay-per-call services are those information services that are offered through 900 numbers and carry a fee greater than the cost of simply transmitting a call. Any interstate service that charges consumers for information —other than telephone directory assistance — must be provided through a 900 number. Pay-per-call services must be shown in a portion of the bill separate from local and long-distance charges. Information outlining consumers' rights and responsibilities with respect to payment of information service charges must be included with the bill.

McDonough Telephone Cooperative offers blocking of 900 and collect calls at no charge to the membership on a one-time basis. Members wanting to unblock are assessed the normal service order charges.

2021 FRS Scholarship Program

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>



FOUNDATION FOR RURAL SERVICE

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.

Save Money on Your Bill!

Are you looking for ways to save money on your bill? Switch to auto pay and paperless billing! Save \$2 a month by switching to paperless billing, and save \$1 by signing up for ACH, which automatically comes out of your checking account on the 15th of the month.

Easily sign up for auto pay through our SmartHub app or online site. Go paperless through SmartHub by clicking "My Profile" from the top blue bar, and then select "Update My Paperless Settings" from the bottom menu. Enroll in auto pay by clicking "Billing & Payments" in the blue bar, and then selecting "Auto Pay Program" to enroll.

Haven't signed up for SmartHub yet? It's easy! Visit mdtc.smarthub.coop and register your account with your account number and email address.

Recipe Of The Month

Recipe Title: Philly Cheesesteak Stromboli



- Ingredients:
- 1 lb ground beef
 - 1/2 onion, chopped
 - 1 green bell pepper, chopped
 - 2 cloves garlic, minced
 - 1 tsp Italian seasoning
 - 1/2 tsp salt
 - 1 tsp pepper
 - 1 (13.8-oz) can refrigerated pizza dough
 - 1 (8-oz) pkg shredded mozzarella cheese
 - 1 (8-oz) bottle Parmesan-peppercorn dressing, divided

- Directions:
- Preheat oven to 425°F. Cook beef, onion, bell pepper, & garlic in a skillet over medium heat until beef is browned; drain & return to skillet. Stir in Italian seasoning, salt, & pepper.
- Unroll dough on a large greased rimmed baking sheet, & press into a large rectangle. Sprinkle with 1/2 the cheese. Top with beef mixture, leaving a 1 inch border on sides. Sprinkle remaining cheese; drizzle w/ 1/4 cup dressing.
- Starting at one long side, roll up dough, pinching ends to seal. Arrange, seam side down, on baking sheet; cut slits in dough at 1-inch intervals.
- Bake 20-25 min. or until deep golden brown. Let stand 10 min. before slicing. Serve with remaining dressing for dipping.