



BUSY LINE

McDonough Telephone Cooperative | Colchester, IL

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'Tis the season for devices!

Ensure all your connected holiday gifts are protected with awesome network security from MTC's Advanced Wi-Fi service.

CONNECT MORE!

What's HAPPENING



Happy New Year! Our office will be closed on 1/1/24 for New Year's.



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



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

2024 FRS Scholarship Program

The Foundation for Rural Service (FRS) Scholarship Program offers an annual college scholarship to help further higher education among rural youth and encourages these young people to return to rural communities after graduation. FRS awards one-time \$2,500 scholarships to students from rural America for their first year of college, university, or vocational-technical school. Please view the application for the qualifications and requirements.



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. 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.**

Our Board of DIRECTORS



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Get a
\$10
Bill Credit!



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.*

988
SUICIDE
& CRISIS
LIFELINE



Welcome David Reece!

McDonough Telephone would like to welcome our new employee David Reece to the office! David joined our Network Operations team as a Network Operations Manager in November of 2023. David and his wife Karen have moved here from the Kansas City metro area, so GO CHIEFS! They have two children, 24 and 22, both pursuing positions in the gaming industry after college at UCM. David has two passions that go well together, smoking meats and home brewing. They have so far enjoyed making new friends in the Macomb area and checking out the local restaurants.

We are happy to welcome David to the McDonough Team!

WISHING YOU JOY & HAPPINESS
HAPPY NEW YEAR

2024

900 Number Consumer Rights

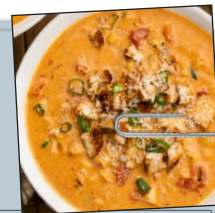
The Federal Communications Commission (FCC) adopted rules for pay-per-call 900 services under the Telephone Disclosure Resolution Act of 1992. These rules are designed to protect consumer rights.

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.

Recipe Of The Month

Recipe: Creamy Cajun Chicken Pasta Soup



Ingredients:

2 tbs. butter
1 small white onion, chopped
4 cloves garlic, minced
2 tbs. cajun seasoning, divided
5 cups chicken stock/broth
14.5 oz. can diced tomatoes
1 cup heavy cream
1 cup ditalini or small pasta
1 lb. chicken breasts
1 tbs. neutral oil
1 cup grated parmesan
salt and pepper to taste
green onions sliced

Directions:

Heat butter in large pot over medium-high heat. Add onions & garlic & sauté 5 min. or until tender & fragrant. Stir in 1 tbs. cajun seasoning. Remove pot from heat & stir in broth, diced tomatoes, & heavy cream. Return pot to heat & bring to a boil. Reduce heat to medium & let it come to rapid simmer. Add dry pasta & stir well. Cook 10 min., stir regularly & make sure to scrape bottom to prevent sticking. While pasta cooks, sprinkle remaining 1 tbs. cajun seasoning over chicken. Heat small skillet over medium heat & add 1 tbs. oil. Add chicken to skillet & cook 3-5 min. Flip chicken & cook another 3-5 min. Transfer chicken to cutting board & let cool, then chop into bite-sized pieces. Remove pot from heat & stir in parmesan. Return pot to low heat & stir in chicken, then let simmer 2-3 minutes. Season with salt & pepper to taste. Serve warm garnished with sliced green onions.