

BUSY LINE

McDonough Telephone Cooperative • Colchester, IL

Volume 45, Number 3 • March 2019

Coming Soon...

Watch for our new 2019 Directory. Available in April!

Cover photo submitted by MDTC Customer Andy Mourning of Colchester.



What's HAPPENING



Spring Forward!
Daylight savings time begins



Don't forget to check the batteries in your smoke detectors!



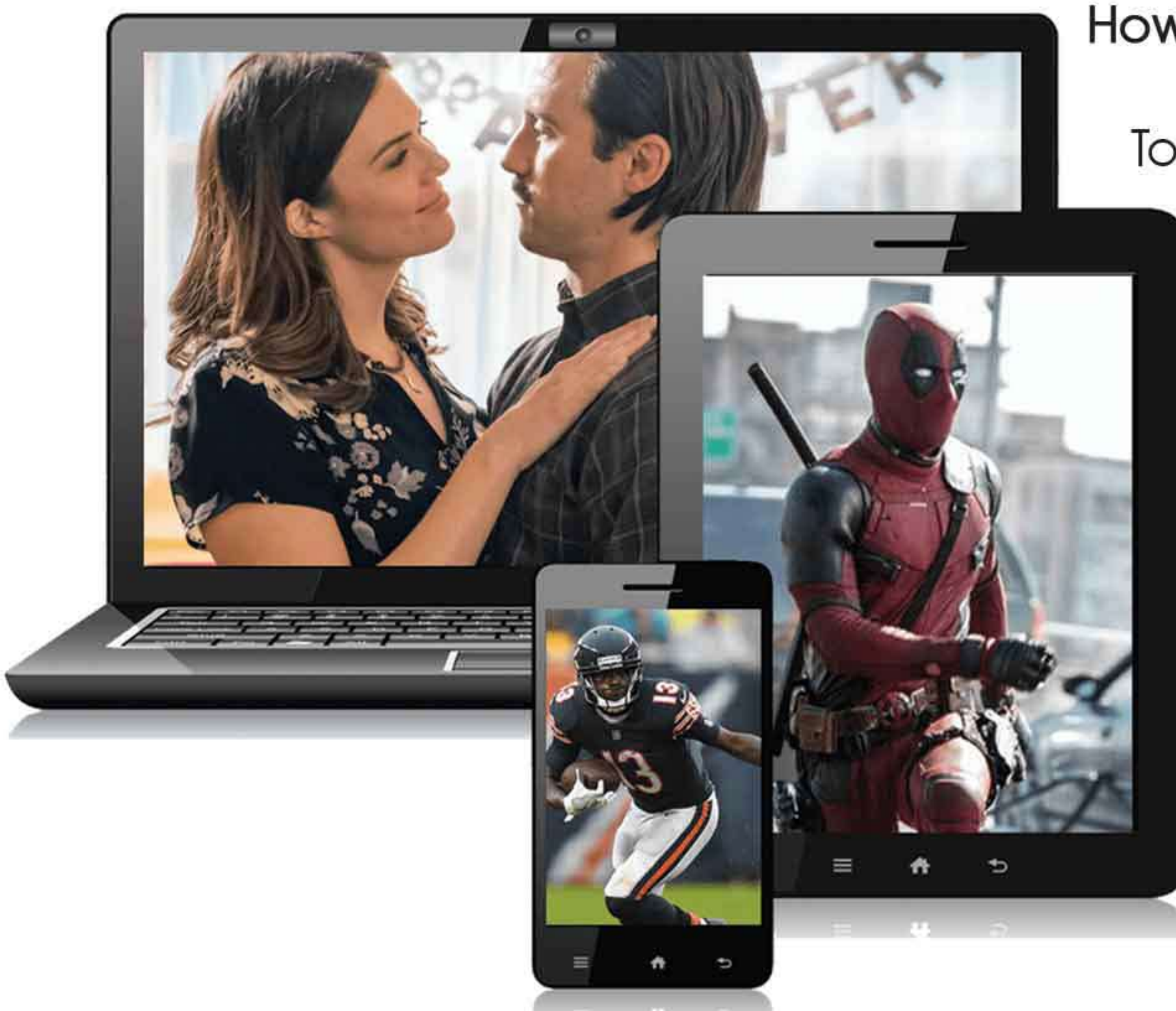
Happy Spring! March 20th is the first day of Spring



Breakfast is on us! Join us on March 13th from 7-8:30 AM at Beck's in Colchester

What is WatchTVEverywhere?

WatchTVEverywhere is a service that allows cable TV subscribers to view TV programs on devices other than a TV set. This can include a PC, a laptop, tablet or smartphone.



How do I sign up for WatchTVEverywhere?

To use WatchTVEverywhere, you must first complete a one-time registration.

1. Visit www.watchtveverywhere.com and select your cable service provider (McDonough Telephone Coop) from the drop-down menu, then click "submit."
2. You'll need your FULL account number, and the correct spelling of the last name on the account.
3. Click "Register" to start the registration process, and then

check the inbox of the email address you just provided. You will find an email message with your watchTVEverywhere activation link.

4. Click on the link in the email to complete the registration process.

Then you're ready to begin watching TV with your WatchTVEverywhere account!

Our Board of DIRECTORS



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309-776-3211 or 888-640-4334
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AARP
DRIVER SAFETY COURSE

Thursday, April 4, 2019, 8:30am-5pm
 McDonough Telephone Cooperative,
 210 N Coal St, Colchester IL 62326
 Instructor: Marilyn Estes | To register:
 309.776.3211 or rkerns@mdtc.net

Take the AARP Smart Driver Course and you could reduce your overall maintenance and car insurance costs.

- Refresh your driving skills & know the new rules of the road.
- Learn research-based driving strategies to help you stay safe behind the wheel
- Plus, there are no tests to pass.

Sign up today! \$15.00 for AARP members or \$20.00 for non members.

Community Calendar
 Brought to you by
macomb.com

- 3/1-3: Hand to God, 7:30-9:30pm, Horrabin Theatre
- 3/2: Maple Syrup Festival, 10am-3pm, Argyle Lake State Park
- 3/2: International Bazaar, 5-10pm, Western Illinois University
- 3/3: FOOS For Families, Western Illinois University Rec Center
- 3/3: Polar Plunge, 2-4pm, WIU Q Lot
- 3/3-5: WIU New Music Festival Concert, 7:30pm, COFAC Recital Hall
- 3/5: Eloisa Guanlao Art Reception, 4:30-6pm, WIU ART Gallery
- 3/6: DOKTOR KABOOM "And The Wheel of Science, 7-8pm, Grand Ballroom
- 3/20: Community CPR Class, 6pm, McDonough District Hospital
- 3/22-23: Outside Mullingar, 7:30-9:30pm, Simpkins Theatre
- 3/23: First Day of Spring Hike, 10am-5pm, Argyle Lake State Park
- 3/23: Family Outdoor Show Fundraiser, 9am-4pm
- 3/23: Gwendolyn Brooks Cultural Center 50th Anniversary, 6-9pm
- 3/26: Mike Super Magic & Illusion, 7:30pm, Grand Ballroom

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



Your Security is our Expertise

Helping you keep your business, your home and your loved ones safe is something we take to heart. That's why we offer innovative video security technologies and security video systems for monitoring your home or business —so you can protect what matters to you most.

Looking to ramp up the security on your home or business? We've got you covered. Whether you're designing a new security solution or enhancing an existing platform, our dedicated team of technicians is here to help.

If you already have a camera system installed but your cameras are older or you want more storage, we can help with that too! We replace old cameras and NVR systems, providing you with higher resolution footage, more storage capacity, and better technology.

Call our office at 309-776-3211 for more information!



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Phone Clearance Sale!

Looking for a new home phone? We've got all kinds of answering machines, handsets, and large phones that would make perfect additions to your home! Stop by our office to check out our SUPER deals on home phones and see if one of our phones would be right for you.

Recipe
 Of The Month

Recipe Title: Slow Cooker Pork Carnitas

- Ingredients:
- 3.5 lbs Pork shoulder (or Pork Butt)
 - 4 cloves Garlic
 - 1 Jalapeno
 - 1 Onion
 - 3/4 cup Juice from Orange
 - 1 tbsp Oregano, dried
 - 1 tsp Black pepper
 - 2 1/2 tsp Salt
 - Oils & Vinegars
 - 1 tbsp Olive oil
 - 2 tsp Cumin, ground

- Directions:
- Rinse and dry the pork, rub with salt & pepper. Combine the Rub ingredients then rub all over the pork. Place the pork in a slow cooker (fat cap up), top with the onion, jalapeño, minced garlic & juice of the oranges. Slow Cook on low for 10 hrs or on high for 6 hrs. Pork should be tender enough to shred. Remove from slow cooker & shred using two forks. If you have a lot more than 2 cups of juice, then reduce it down to about 2 cups. The liquid will be salty, it is the seasoning for the pork.
- To Crisp: Heat 1 tbsp of oil in a non stick pan over high heat. Spread pork in the pan, drizzle over some juices. Wait until the juices evaporate and the bottom side is golden brown and crusty. Turn and just briefly sear the other side. Remove pork from skillet. Repeat in batches, don't crowd the pan. Just before serving, drizzle over more juices and serve hot, stuffed in tacos.

