

Colchester, IL

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ATTENTION MCDONOUGH TELEPHONE CUSTOMERS: DIRECTORY AVAILABLE ON SMARTHUB!

The McDonough Telephone Directory is available on SmartHub! We're excited to offer our phone directory on SmartHub to make it even more easily accessible for our customers.

When you log into SmartHub, you'll notice the "MTC Online Phone Book" link in the second grey box in the left column. Click that link to access the directory, and then select "Person," "Business," or "Reverse Phone" to look up a person's phone number or business phone number by name or address, or if you know the phone number that you're wanting to call, select "Reverse Phone."

Directory Listing

Person

Business

Reverse Phone

*50 CREDIT!

You can also access MTC'S ONLINE DIRECTORY directly through the SmartHub Directory link: https://mdtc.smarthub.coop/DirectoryListing.html

If you would like to receive a paper printout of the phone book, please stop by our office at 210 N Coal St., Colchester, IL 62326 to request one, and we will print it for you.

Home Billing & Payments -

Quick Links

I want to...

- Pav Mv Bill
- Manage My Registered Accounts
- View Billing History
- Report An Issue/Inquiry
- Get Help
- Internet Packages
- MTC Online Phone Book
- Busy Line Newsletter

What's **IAPPENIN**



First Day of Spring is March 20th.



"Spring Forward" Daylight Saving time starts March 9th.



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



Our Board of



TAPPE Chairman



GROVE Vice Chairman



BUTTERFIELD

Mitchell

WELSH



MORRISON Treasurer





Stacy **BAINTER**





auto-pay and get a one-time



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



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

3/1: Nature Makers: Felted Forsythia Branch, 12-1pm, Lakeview Nature Center

3/1: Humane Society Fundraiser: Casino Night, 7-10pm, Park Place

3/6: Adult Coloring Club, 2-4pm, Macomb Public Library

3/7: First Friday, 9am-2pm, Lakeview Nature Center

3/8: Macomb Farmers Market, 8am-12pm, Macomb American Legion Post 6

3/8-9: Geodeland Earth Science Clubs Show, 10am-6pm, WIU Student Union Ballroom

3/8: Day in Clay: Spring Joy Tile, 12-2:30pm, Macomb Park District Ceramics Studio

3/18: The Lamoine River Ramblers, 7-9pm, Macomb American Legion Post 6

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

3/27: Fantastical Fairy Garden, 5:30-7:30pm, Macomb Park District Ceramics Studio

3/29: Western Illinois Fiber Festival, 10am-4pm, McDonough County 4-H Center

3/29: Dueling Pianos, 7-10pm, Park Place

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





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.

RecipeOf The Month

Recipe: Chicken Bacon Ranch Sliders



I pack 12-count slider buns I lb. sliced deli chicken (Or 3 cups chopped cooked chicken)

8-10 slices bacon

12 slices colby jack cheese

% cup Ranch dressing

½ cup butter

I tols. chopped fresh chives

1 tsp. garlic powder % tsp. onion powder

2 tbls. grated Parmesan

Directions:

Preheat oven to 350°F. Line a large baking sheet with parchment paper. Cook bacon until crisp then crumble and set aside. Using a serrated knife, cut through the middle of the buns. Place the bottoms side by side on the pan. In a small saucepan over medium heat, melt together the butter, chives, garlic & onion powder. Brush the bottoms of the buns with % of the seasoned butter. Layer ½ of the cheese slices on the bottom of the rolls then add the chicken & bacon. Drizzle with Ranch. Top the chicken with the rest of the cheese. Brush with butter mixture. Place the top half of rolls on top. Brush remaining butter on top & sides of buns. Sprinkle with Parmesan cheese. Cover loosely with foil. Bake covered for 20 min. then uncover & bake for an additional 5-10 min. or until the tops are lightly golden brown. Use a sharp knife to cut sliders apart & serve.

