



# BUSY LINE

McDonough Telephone Cooperative | Colchester, IL

Volume 49, Number 11 • November 2023

## MTC Communications Continues Support of MDH

**MACOMB, III.** – MTC Communications announced a \$6,000 pledge in support of the Area of Greatest Need at McDonough District Hospital.

The MDH Foundation is raising funds to support a build out of the Emergency Room to accommodate an additional CT scanner, a Training Center and Simulation Lab in support of MDH workforce, and an Outpatient Infusion Therapy Expansion to better accommodate patients with this local service.

Because of their trust in the McDonough District Hospital leadership, MTC Communications is designating their donation to the Area of Greatest Need, allowing the leadership to apply their gift where it will have the most impact.

“MTC Communications has contributed to the MDH Foundation for the past 10 years and we appreciate their ongoing support,” said Becky Paulsen, Vice President of Foundation.

The partnership between the two organizations reinforces MTC’s “Smart Rural Community” initiative, aimed at advancing technological growth and creating opportunities through enhanced connection and TeleHealth services as a dedicated fiber broadband provider.

For more information on the Foundation and giving opportunities, log on to [www.MDH.org](http://www.MDH.org) or call (309) 836-1757.




## What's HAPPENING




Join us for our **Holiday Open House & Food Drive**: Friday, December 1st



**Happy Thanksgiving!** We are closed Thanksgiving Day, November 23 and 24th!



Check your smoke alarms!



**24/7 Pay by phone!**  
**833-699-1832**

## Our Board of DIRECTORS

	Leroy TAPPE Chairman		Randy GROVE Vice Chairman
	Rose Marie LYNN Secretary		Jay MORRISON Treasurer
	Paul BUTTERFIELD		Mitchell WELSH
	Jason CHANCY		Jason VYHNANEK



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309-776-3211 or 888-640-4334  
mdtc.net | fb.com/followmdtc | info@mdtc.net



## McDonough 411

If you need to update your Directory Listing, updates need to be submitted by December 31, 2023. Please call the business office at 309-776-3211, and one of the CSRs will assist you in correcting your listing in the 2023 McDonough Directory.

## Sign up for paperless billing & auto-pay & 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.*



## McDonough Telephone Board Election 2023

At its September meeting, the McDonough Telephone board held elections for officers for the 2023-2024 business year.

Leroy Tappe, director from the Smithshire/Swan Creek/Raritan exchanges, was elected to remain as the board chairman. Leroy joined the McDonough board in 2011.

Randy Grove, representing the Good Hope exchange, was elected to remain in the office of vice chairman. Grove has been a member of the board since 2010.

Jay Morrison, representing the Colusa/Lomax exchanges, was elected to remain in the office of treasurer. Morrison has served on the board since 2010.

Rose Marie Lynn, serving on the McDonough board since 1994, representing the Bardolph/Adair exchanges was elected to remain in the position of secretary.

SAVE THE DATE  HOLIDAY OPEN HOUSE AND COLLECTION DRIVE  MORE INFO TO COME!  
FRIDAY DECEMBER 1<sup>st</sup>

## Recipe Of The Month

Recipe: Apple Pecan Scones

### Ingredients:

2 ½ cups all-purpose flour  
½ cup sugar  
2 tsp baking powder  
½ tsp baking soda  
¼ tsp salt  
½ cup butter, cut into small pieces  
1 Granny Smith apple, chopped into small pieces  
½ cup pecans, chopped  
½ cup milk  
2 tsp sugar  
½ tsp cinnamon  
For The Topping:  
½ cup powdered sugar  
2 Tbsp milk

### Directions:

Preheat oven to 425°. In a large mixing bowl, whisk flour, sugar, baking powder, baking soda, salt together. Add cold butter into flour mixture and using a pastry blender or a fork, mix until crumbly. Add chopped apples and pecans, stir. Pour in milk and stir until incorporated. Remove from bowl and place on a flour covered surface and knead about 8 times. Form a rectangle, sprinkle with cinnamon and sugar, then cut into 8 diagonal pieces and place on baking sheet lined with parchment paper. Place in the oven and cook for about 20 minutes or until browned.  
For The Topping: Mix powdered sugar with milk to make a glaze, then drizzle over each scone.



11/1: **Wednesday Wine Run/Walk**, 6pm, (Every Wed.) The Wine Sellers

11/2: **Trivia Night**, 7-9pm, Forgottonia Brewing

11/3: **First Fridays at Lakeview Nature Center**, 9am-2pm, Lakeview Nature Center

11/4: **Pumpkin Smash!**, 10am-2pm, Macomb Park District

11/4: **Fall Fiber Fest**, 11am-4pm, Little Creek Alpacas

11/4: **Acorn Dish: Day in Clay Workshop**, 12-1pm, Macomb Park District Ceramic Studio

11/5: **Sunday Funday Music Bingo**, 3-5pm, (Every Sun.) Forgottonia Brewing

11/16: **Macomb Merchant Mingle**, 4-7pm, Downtown Macomb

11/18: **Dried Citrus Garland Workshop**, 12-1pm, Lakeview Nature Center

11/18: **Shop, Sip & Socialize**, 5-8:30pm, Macomb Dining Company

11/23: **Good Hope Turkey Trot**, 2pm, Good Hope, IL.

11/25: **Old Fashioned Christmas**, 3-7pm, Downtown Blandinsville

For more events or details, visit [macomb.com/events/](http://macomb.com/events/)

# Free Calling

FREE MTC Long Distance calling anywhere in the continental U.S.,

Thanksgiving Day,  
Thursday, November 23rd.