



McDonough Telephone Cooperative
BUSY LINE



Colchester, IL

Volume 50, Number 11 • November 2024

McDONOUGH EMPLOYEE GOODWILL FUND



Holiday Open House & Collection Drive

Collection Drive 11/1-12/6 | Open House 12/6, 10am-3pm

What's HAPPENING




Join us for our **Holiday Open House & Food Drive**, Friday, December 6th



Happy Thanksgiving! We are closed Thanksgiving Day, November 28 and 29th!



Check your smoke alarms!



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



Stay connected with MTC!

Need Help? We're Here 24/7!

If you ever experience issues with your internet or need help troubleshooting, don't hesitate to give us a call! Our 24/7 repair line is always available at **309-776-3214**.

Whether it's day or night, we're ready to assist you with any technical problems.



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.*

Our Board of DIRECTORS

	Leroy TAPPE Chairman		Randy GROVE Vice Chairman
	Paul BUTTERFIELD Secretary		Jay MORRISON Treasurer
	Jason CHANCY		Stacy BAINTER
	Mitchell WELSH		



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



11/1: First Fridays, 9-2pm,
Lakeview Nature Center

11/1: Sam Parker Exhibit: Going Retro, 5-7pm, Macomb Arts Center

11/1: "KILLINOIS" Free Screening, 7-9pm, Park Place

11/2: Wine Tour, 8am-4pm,
Prairie Land Conservancy

11/2: Stitchin' Time, 10:30am-
Noon, Macomb Public Library

11/2: Day in Clay: Autumn Bread Tray, 12-2:30pm, Macomb Park District Ceramic Studio

11/3: Western Ramblers MAC Benefit Concert, 3-5pm, Macomb Arts Center

11/9: Bowl for Kids' Sake, Time TBD, Digger's College City Bowl

11/9: Altrusa Holiday Bazaar, 9am-5pm, Macomb High School

11/9: Pumpkin Smash, 10am-1pm, 1800 E. University Drive, Macomb

11/9: Nature Makers: Cinnamon & Vanilla Honey, 12-1pm, Lakeview Nature Center

11/15: Noticing Nature, 3:30-4:30pm, Lakeview Nature Center

11/17: Legends & Lattes Book Club, 2-3pm, Sullivan Taylor Coffee House

11/21: Merry Making: Porcelain & Luster Edition, 5:30-7:30pm, Macomb Park District Ceramic Studio

11/22: Shop, Sip & Socialize, 5-8:30pm, Park Place

11/23: Annual Cookie Walk, Time TBD, Macomb Arts Center

11/30: Back to Bushnell Pro Wrestling, 4-7pm, Bushnell Recreation & Cultural Center

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

McDonough 411

If you need to update your Directory Listing, updates need to be submitted by December 31, 2024. Please call the business office at 309-776-3211, and one of the CSRs will assist you in correcting your listing in the 2024 McDonough Directory.

Upgrade Your Wi-Fi!

Are you ready for a faster, better, internet experience? Now is the time!

Upgrade your home internet experience with MTC's new Wi-Fi 6 GigaSpire router! Enjoy faster, more reliable connections for all your devices with our latest technology, designed to maximize your internet speed.

Call us today to upgrade to the new router—for FREE!



Free Calling

FREE MTC Long Distance calling anywhere in the continental U.S.,
Thanksgiving Day, Thursday, November 28th.

McDonough Telephone Board Election 2024

At its September meeting, the McDonough Telephone board held elections for officers for the 2024-2025 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.

Paul Butterfield serving on the McDonough board since 2023, representing the Colchester exchanges, was elected to remain in the position of secretary.

Recipe Of The Month

Recipe: Eggnog Quick Bread with Crumb Topping

Ingredients:

- ½ cup salted butter, softened
- 1 cup sugar
- 1 (3.4oz) box instant vanilla pudding
- 1 ¾ cups prepared eggnog
- 2 eggs
- 1 tsp vanilla extract
- ½ tsp rum extract
- 2 ¼ cups all purpose flour
- 2 tsp baking powder
- ¼ tsp salt
- ¼ tsp nutmeg

Topping:

- ½ cup sugar
- ½ cup all purpose flour
- ½ tsp cinnamon
- ¼ tsp nutmeg
- ¼ cup soft salted butter

Directions:

In a large mixing bowl, cream butter, sugar, and dry pudding mix till creamy. Beat in eggnog, eggs, vanilla, and rum extract.

Whisk together flour, baking powder, salt, and nutmeg. Add to wet ingredients and stir till combined.

Spread batter into four mini loaf pans that have been well greased and floured.

For topping, combine all ingredients in a small bowl. Mix with a fork till crumbly. Divide evenly on top of the four loaves.

Bake at 350° for 35-40 minutes or till toothpick comes out clean.

