McDonough Telephone Cooperative BUSY LINE

Colchester, IL

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2024 Annual Meeting Highlights

Board Chairman Leroy Tappe started off the 2024 Annual Meeting with a call to order and gave a quick overview of what happened in 2023 for McDonough Telephone. After the approval of the 72nd Annual Meeting minutes and the treasurer's report, President Jay Griswold explained MTC's growth and highlighted future build plans as well as the current broadband landscape.

The meeting highlighted John McMillan for his 45 years of service as well as board member Rose Marie Lynn for her retirement from the Coop Board after 30 years of service; and it concluded with the prize drawings.



December 6th

Holiday Open House & Food Drive, Friday,





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10/1: Prairie Pumpkin Hunt, 9am-6:30pm, Argyle Lake State Park

10/3: Farmer's Market, 8am-Noon (Every Thursday & Saturday), Chandler Park

10/4: First Fridays, 9-2pm, Lakeview Nature Center

10/4 & 5: Unforgettable Lincoln Days, 3-9pm/12-9pm, **Courthouse Square**

10/5: Touch A Truck, 11am-2pm, Veteran's Park

10/5: Day in Clay: Speckled Clay Perfect Pumpkin, 12-2:30pm, Macomb Park District Ceramic Studio

10/11: Noticing Nature: A Curious Guide for Sprouts, 3-4pm, Lakeview Nature Center

10/11 & 12: WIU Homecoming and Reunion, Western Illinois University

10/12: Old Stompin' Ground 5k Run/Walk, 7am, WIU Alumni House

10/12: Nature Makers: Felted Wool Pumpkin, 12-1pm, Lakeview Nature Center

10/18: World War II Live History Exhibit, 10am-5pm, 1800 E. University Drive, Macomb

10/18: Cooking Course: Spanish Cuisine, 5:30-7pm, Spoon River **Outreach Center**

10/19: Angel Dash, 10am, **Chandler Park**

10/19: Moonlight Meander, 6-8pm, Lakeview Nature Center

10/26: Clay Lab for Kids & Teens, 12-1pm, Macomb Park District Ceramic Studio

10/26: Trick or Treat at Hy-Vee, 10am-1pm

10/26: Trick or Treat at Argyle Lake State Park, 5-7pm

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



2024 Annual Meeting Prize Winners

Nintendo Switch: Zayne Riden 55" Amazon Smart TV: Lorie Pritchard Aurora Digital Picture Frame: Henry Knowles Amazon Kindle Paperwhite: Janice Lester

\$50 Tharp Bros Contractor Service Credits: Michelle Churchill, Jerry Payne, Marvin's Hair Hut, Michael E. McMillan, Gene Chipman, Randy Coplan, Gerald Dean, Jamie Sullivan, P. Martin, Gerald Haney, Richard Beck, Kathy Torrance, Sandra Combs, Mark Clark, Janice Reineke and Alta Pollock

\$25 McDonough Service Credits: Johanna Lennon, Steve Kalberg, Dolores Keith, Lee Unger, Steven Bartlett, Debbie Wear, Louisa Matthews, and Wayne Calver

Welcome New Board Member: Stacy Bainter!



McDonough Telephone would like to welcome our new board member, Stacy Bainter. Stacy joined MTC's board in August at our Annual Meeting. Stacy has been married to her husband, Jason, for 24 years, and they have a daughter, Addison. With 25 years of experience working in the Court Services Department, Stacy brings a wealth of knowledge and dedication to her new role. In her free time, she enjoys spending time with her family, traveling, and listening to audiobooks. Stacy is excited to get to know everyone at MTC and dive into learning more about our industry.

We are happy to welcome Stacy to the McDonough Telephone board!





Recipe: Brown Butter Pumpkin Pie Ingredients:

4 T. butter

1/4 C. brown sugar 1/2 C. granulated sugar 1 (15 oz.) can pumpkin puree 2 eggs 1 ½ C. half & half 1 tsp. vanilla dash ground pepper 1 1/2 tsp. ground cinnamon 1/2 tsp. ground ginger 1/4 tsp. ground cloves 1/4 tsp. salt 10 inch unbaked pie crust

Directions:

Pre-heat oven to 425°F. Heat butter on stove over medium heat until browned, stirring frequently. You will smell a caramely, slightly nutty scent when it is ready. Stir in the sugars and remove from heat. Transfer the butter/sugar mixture into a large mixing bowl. (I use my kitchen aid stand mixer.) Mix in the pumpkin puree, eggs, half & half, vanilla, pepper, cinnamon, ginger', cloves, and salt. Mix well to combine. Pour the filling into the pie crust. Use a pie shield or foil to prevent the crust from over-browning. Bake for 15 minutes. Then reduce heat to 350°F and bake for another 40-50 minutes until set. Cool on a wire rack then refrigerate for a couple of hours before serving. Serve plain or with whipped cream. Serve chilled or at room temperature. Store in the refrigerator.