

BUSY LINE

McDonough Telephone Cooperative • Colchester, IL

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Lifeline/Link-up

McDonough Telephone offers low-income customers two programs to help offset the cost of telephone service. Link Up assistance provides a one-time credit towards installation of residential phone service. Lifeline assistance provides a monthly credit on the subscriber's phone bill. Eligible customers must reside in a household with either a residential phone line or internet service and receive benefits from one of the following programs:

- Medicaid
- Supplemental Nutrition Assistance Program (SNAP)
- Supplemental Security Income (SSI)
- Federal Public Housing Assistance (FPHA)
- Veterans Pension or Survivors Benefits Program
- Household annual income at or below 135% of Federal Poverty Guidelines

For more information, contact our business office at 309-776-3211 or 888-640-4334.

Customers With Disabilities

If you or a member of your family has a hearing or speech disability or condition that limits or prevents your/their ability to communicate over voice networks and wish for us to know about the disability in order to better serve your needs, please call our office at 309.776.3211 or email info@mdtc.net.

Get on the National Do Not Call Registry

To decrease unwelcome telemarketing calls, register your telephone or cellphone number by calling 1-888-382-1222 (TTY: 1-866-290-4236) or visit donotcall.gov.



NATIONAL
DO NOT CALL
REGISTRY

What's HAPPENING



Our office will be closed Monday, May 28 for Memorial Day.

MTC long distance subscribers can enjoy free calling anywhere within the continental US all day Mother's Day, Sunday, May 13th.



Congratulations Class of 2018!

Congratulations Harry & Dorothy Green of Colchester, for winning a \$25 bill credit for attending our Morning Exchange at Michelle's Countryside Café in Tennessee, IL.



Our Board of DIRECTORS



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Can you find the HIDDEN NUMBER

There is a 2-digit number hidden somewhere in the picture. If this number is the LAST 2 numbers of your landline phone number, call our office for a prize!



Community Calendar

Brought to you by
macomb.com

5/1-11: Gallery Exhibition: BFA Jake Miller Exhibition, 9am-4pm, WIU Art Gallery
5/4: Park N' Cruise, Macomb Downtown Square
5/5: Bluegrass Jam, Argyle Lake State Park
5/5: Adventures in Clay, 9-11am, Macomb Park District Ceramic Studio
5/5, 19: Spring Wildflower Hikes, 10-11:30am, Argyle Lake State Park
5/6: Lakeview Nature Workshops, 1-3:30pm, Lakeview Nature Center
5/6: Mental Health Story Slam, 5:30-7pm, Taylor's Hall
5/7, 14, 21: Chronic Pain Management Support Group, 1-2pm, MDH
5/8: Brown Bag Lunch, Noon, First Presbyterian Church
5/17: Randolph Street Rendezvous, Glenwood Park
5/19: Blues Fest, Veteran's Park
5/24-27: Jeep Blitz, Bushnell
5/26: Friends of Argyle Lake State Park: Spring Exotic Plant Removal Workday, 1:30-3:30pm, Argyle Lake State Park
5/27: Ceramics Family Workshops, 1-3pm, Macomb Park District Ceramic Studio

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

Internet seem slow? Web pages not loading?

Your current internet speed could be the problem! Call our office today to discuss your options!!



MDTC Welcomes New Employee

MDTC is excited to introduce our newest employee, Tim Teslicka of Macomb as our Sales Coordinator. Tim began his employment with us on March 26th. Welcome to our team, Tim!

WIRELESS NETWORK MANAGEMENT

Features Include:

- Parental Controls
- Settings Backed Up
- Our Equipment = We Replace
- Remote Troubleshooting



SPECIAL INTRODUCTORY RATE!

\$999
per month

Call our office for more info!

Recipe Of The Month

Recipe Title: Beef Stroganoff

Ingredients:

2 tbsp. butter
½ 1 large onion, diced
¼ cup flour
1 lb sirloin steak, cut into bite-sized pieces
½ tsp. garlic powder
1 ½ cups beef broth
1 cup sour cream
½ cup sliced fresh mushrooms
salt & pepper to taste
cooked egg noodles, for serving

Directions:

Melt butter in skillet over medium high heat. Add onions and mushrooms and saute until the onions are translucent and the mushrooms have browned. About 5-8 minutes.

Meanwhile, bring a pot of salted water to boil and cook egg noodles according to package directions.

Season the steak with salt and pepper to taste and add to the skillet. Stir to brown on all sides. About 5 minutes.

Sprinkle flour and garlic powder over steak and stir to coat well. Add beef broth and stir until thickened. Add sour cream and stir until heated through.

Serve over cooked egg noodles.

