McDonough Telephone Cooperative

Colchester, IL

Making Tech Comfortable

MTC Tech 101 Classes | Laptops 101

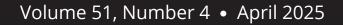
April 9th | 12 p.m. MTC Board Room 210 N. Coal St, Colchester, IL

Bring your own laptop!

Looking to learn some Tech basics? Join us!

MTC's Making Tech Comfortable Tech 101 series kicks off on April 9th at 12 PM in the MTC Board Room (210 N Coal St.), and we're starting with Laptops 101. Join us for this FREE open learning session to learn some basic laptop skills.

Call the office at 309-776-3211 for more info.



What's

mtc

APRU We v Good April

We will be closed for Good Friday, Friday, April 18.

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Happy Easter! Easter Sunday is April 20th.



Know what's below!

NEW NUMBER!!!!!

24/7 Pay by phone! 1-855-940-3852





Welcome Amanda Hocker!

McDonough Telephone would like to welcome our new employee Amanda Hocker to the office! Amanda joined our team as a Billing Manager in January of 2025. Amanda has lived in the area her whole life and previously worked at Land of Lincoln Credit Union (formerly Colchester State Bank) for 23 years. She has two boys, Michael (12) and Wes (9). In her free time, Amanda enjoys riding horses and spending as much time outdoors as possible.

We are happy to welcome Amanda to the McDonough Team!





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

4/1-30: Prairie Egg Hunt, 9am-6pm, Lakeview Nature Center

4/1: Trivia Night (Every Tuesday), 6:30-8:30pm, Sports Corner @ 124

4/2: Wine Run/Walk (Every Wednesday), 6pm, The Wine Sellers

4/4: Rob Dixon with the HAT Trio, 4:30-7:30pm, Western Illinois Museum

4/5: PAS Gala, 5:30pm, WIU Union

4/12: Winter Farmers Market, 8am-12pm, Macomb American Legion Post 6

4/25: Spring Volunteer Opportunity, 10:30-1:30pm, Lakeview Nature Center

4/26: Nature Makers: Felted Soap Bar, 12-1pm, Lakeview Nature Center

4/26: Smokey Joes and The 3 Dollar Pistols, 8pm, Ice House Macomb

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



Phone Number Update:

Name:

Account Number:

New Phone Number:

A contact number is as important as your address. Help us update our records by completing the form and returning it with your payment or call our office at 309.776.3211.

April is National Safe Digging Month!

April is the month when outdoor digging projects begin in earnest. From small do-ityourself tasks to large construction jobs, every digging project requires a call to JULIE – it's quick, easy, and provides for the safety of excavators and homeowners. Simply call JULIE at 8-1-1 or 1-800-892-0123. You can also enter your locate request via www. illinois1call.com.

Tips for safe digging:



Know What's Below: Call 811 or make an online request at least 48 hours before digging to have underground lines marked.



Projects Large and Small Require a Call: This includes activities such as planting trees, building decks, and installing a fence or mailbox.



Dig with Care: The horizontal location of underground utilities will be marked, but their depth will not be. Any time you suspect unmarked hazards or if you must dig near a marked utility line, hand dig the area carefully. Backfill the soil gently to avoid damaging any utilities.

If an underground facility is struck:

Leave the area immediately and tell others to <u>stay away</u>. Call 911 and then call 811 to report the incident. Report even minor damage; what looks harmless can cause big trouble.





Recipe: Ultimate Brownie Muffins

- Ingredients:

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The[®]Month

- % cup semisweet chocolate, coarsely chopped, plus more for topping

 ½ cup unsalted butter, cut into small pieces

 % cup, plus 2 Tbls. flour

 % cup unsweetened cocoa powder

 % teaspoon salt

 2 large eggs
- ³/₄ cup granulated sugar

- Directions:

Preheat oven to 350°F. Line 12 muffin cups with liners. In a medium heatproof bowl, add chocolate & butter. Heat in the microwave in 20 second intervals, stirring in between, until melted. In a small bowl sift flour, cocoa, & salt. In large bowl, using a mixer fitted with a whisk attachment, whisk eggs & sugar on high speed until thick & pale, about 4 mins. Reduce speed to low & slowly add in chocolate mixture. Using a rubber spatula, fold in flour mixture, just until combined. Do not overmix. Divide batter evenly among muffin cups, filling them about ¾ full. Sprinkle extra chopped chocolate on top. Bake for 13-15 minutes or until a toothpick inserted into the center of the muffins comes out with moist crumbs & not dry. Be careful not to overbake as this will make the brownies dry. Transfer to a wire rack & let cool for 10 mins. before removing from pan. Allow muffins to cool completely on a wire rack.