

BUSY LINE

McDonough Telephone Cooperative | Colchester, IL

Volume 48, Number 12 • December 2022



ATTENTION MCDONOUGH TELEPHONE CUSTOMERS: DIRECTORY AVAILABLE ON SMARTHUB!

The McDonough Telephone Directory is available on SmartHub! We're excited to integrate our phone directory into SmartHub to make it even more easily accessible for our customers.

When you log into SmartHub, you'll notice the "MTC Online Phone Book" link in the second grey box in the left column. Click that link to access the directory, and then select "Person," "Business," or "Reverse Phone" to look up a person's phone number or business phone number by name or address, or if you know the phone number of the location that you're wanting to call, select "Reverse Phone."

Directory Listing

Person Business Reverse Phone

You can also access [MTC'S ONLINE DIRECTORY](https://mdtc.smarthub.coop/DirectoryListing.html) directly through the SmartHub Directory link: <https://mdtc.smarthub.coop/DirectoryListing.html>

Home Billing & Payments ▾

Quick Links

I want to...

- [Pay My Bill](#)
- [Manage My Registered Accounts](#)
- [View Billing History](#)
- [Report An Issue/Inquiry](#)
- [Get Help](#)

- [Internet Packages](#)
- [MTC Online Phone Book](#)
- [Busy Line Newsletter](#)

What's HAPPENING



Donate to our MEG Food Drive! Ending December 2nd



Happy Holidays!
We are closed for Christmas, December 26th.



Happy New Year! We are closed for New Year's, January 2nd.



Welcome Winter!
Winter arrives Wednesday, December 21st.

Holiday Open House & Collection Drive

Friday, December 2nd • 10am - 3pm



Come in & chase away the chill with homemade treats, hot beverages, & good company! Please bring an item or 2 for the collection drive.



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: 1.886.290.4236) or visit [donotcall.gov](https://www.donotcall.gov).

Our Board of DIRECTORS

 Leroy TAPPE <i>Chairman</i>	 Randy GROVE <i>Vice Chairman</i>
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 309-776-3211 or 888-640-4334
mdtc.net | fb.com/followmdtc | info@mdtc.net



12/1 & 8: Studio Ceramics Course: Cookie Tray & Ornaments, 5:30-7:30pm, Macomb Park District Ceramics Studio

12/2 & 3: Dickens on the Square, Downtown Square

12/2: Santa Zephyr Express, 5:30pm, Downtown Square

12/3: Christmas at the Barn, 9am-2pm, McDonough County 4-H Center

12/3: North Pole Village, 9am-2pm, Spoon River Outreach Center

12/10: Nature Hike, 1-3pm, Argyle Lake State Park

12/15: Free Food Pantry, 5:30-6:30pm, The Crossing

12/16: Noticing Nature, 3:30-4pm, Lakeview Nature Center

12/17: Nature Makers Workshop: Embroidered Ornament, 12-1pm, Lakeview Nature Center

12/17: Art in Nature Painting Class, 1:30-3:30pm, Argyle Lake State Park

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

CLIKTV
By MTC Communications
**ClikTV Ends:
December, 2022!**

**CALL US TO
CANCEL YOUR
SERVICE!**

309-776-3211

Merry Christmas!

The board approved a **\$20 Holiday Credit** to all of our McDonough Telephone member customers!



An Important Message About Illinois Relay

The Illinois Telecommunications Access Corporation (ITAC) provides telecommunications relay service in Illinois to people who are Deaf, Hard-of-hearing, Speech-Disabled, or Deaf-Blind and allows them to place and receive calls to standard telephone users via a keyboard or assistive device. Illinois Relay is a free service, available 24 hours a day, 7 days a week. Trained operators type the hearing caller's spoken words to the TTY caller and speak the typed words to the hearing person. Calls are billed at regular telephone company rates. ITAC also distributes TTYs at no charge to qualified Illinois Residents.

For more information or to apply for Illinois Relay service, call ITAC at 1-800-841-6167 or visit the ITAC website at www.itactty.org. To place a call using Illinois Relay, dial 771 or use one of these 10-digit numbers:

- 800-526-0844 TTY Users
- 800-526-0857 Voice Users
- 800-501-0864 TTY Spanish
- 800-501-0865 Voice Spanish
- 877-526-6680 American Standard Code for Information Exchange (ASCII)
- 877-526-6690 Speech-to-Speech (STS)
- 877-826-1130 Voice Carry Over (VCO) Users

For quickest response in an emergency, dial 911 directly rather than using the relay service to complete the emergency call.



Recipe Of The Month

Recipe: Apple Cider Doughnut Loaf Cake



Ingredients:

1 cup apple cider
1/2 cup sour cream
2 tsp vanilla extract
1/2 cup unsalted butter, melted
2 eggs, at room temperature
3/4 cup brown sugar
1 1/4 cups plus 2 Tbsp flour
2 Tbsp cornstarch
1 1/4 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
1/2 tsp cinnamon
1/4 tsp freshly grated nutmeg
Topping:
3 Tbsp unsalted butter, melted
1/4 cup granulated sugar
1/2 tsp cinnamon

Directions:

Preheat oven to 325F. Spray a 9x5 loaf pan and line with a sheet of parchment paper. Put the cider in a small saucepan and bring to a boil. Boil for about 10 mins., or until reduced to 1/2 cup. Transfer to bowl and set aside to cool slightly. Stir in the sour cream and vanilla. Melt butter in the same saucepan. Let cool slightly. In another bowl, Beat the eggs and brown sugar until smooth and frothy. Drizzle the melted butter into the egg mixture, while whisking. Whisk together the flour, cornstarch, baking powder, baking soda, salt, cinnamon, and nutmeg until well combined. Add the dry ingredients to the egg mixture, alternately with the cider/sour cream mixture, beginning and ending with the dry ingredients. Mix just until combined but don't over mix. Pour the batter into your prepared pan and bake for about 55 mins., or until a toothpick inserted in the center comes out without wet batter on it. Let the pan cool on a rack for 10 mins., then remove the cake from the pan. Let cool for 5 more minutes. For the sugar coating, mix the sugar with the cinnamon. Brush the outside of the cake with melted butter and coat thickly with the cinnamon sugar.