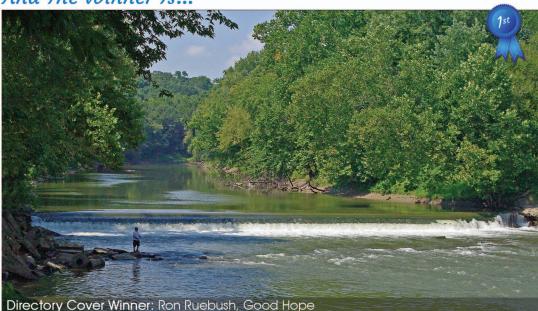
BUSYLINE McDonough Telephone Cooperative • Colchester, IL

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And The Winner Is...







Honorable Mentions: Tyler Mason, Tennessee; Linda Wilson, Colusa; Jenna Rickard, Colchester; Julie Bland, Colchester. Congratulations to our winners and thanks to everyone who participated!

2020 FRS Scholarship Deadline Approaching!



The \$2,500 Foundation for Rural Service (FRS) Scholarship applications must be postmarked no later than March 1, 2020. Applications and guidelines have been mailed to guidance counselors at area schools or they can be downloaded from the FRS website at www.frs.org.

Prior to mailing, the completed application must have the Sponsor Certification section signed by MDTC. If you have questions, please contact Rachel Kerns at 309-776-3211. Thank you and good luck!

What's **HAPPENING**



Happy Valentine's Day! Enjoy FREE MTC long distance calling anywhere in the continental US on Valentine's Day!



Got new devices? Maybe it's time to upgrade your internet speed!



Attention Youth Day Students! Youth Day Participation forms are due the 14th!



Breakfast is on us! Join us on March 18 from 7-8:30am at Tinks in Blandinsville

Our Board of DIRECTORS





LYNN



Vice Chairman

MORRISON



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REYNOLDS



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2019 Service Award Recipients



From Left to Right: Mitchell Welsh, Board Member, 35 Years; Rose Marie Lynn, Board Member, 25 Years; John McMillan, Attorney, 40 Years; Seth Flynn, Installation Technician, 5 Years; Eric Gillenwater, Splicing Technician, 5 Years.



Get on the National Do Not Call Registry

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.

Customers with Disabilities

If you or a member of your family has a hearing or speech disability or condition that limits or prevents you/their ability to communicate over voice networks and wish for us to know about the disability in order to better service your needs, please call our office at 309-776-3211 or email info@mdtc.net.



Recipe Title: Parmesan Roasted Carrot Fries

Ingredients:

2 pounds carrots, peeled and sliced into 1/4 in thick 'fries'

1 tablespoon oil

salt and pepper to taste

1/2 cup parmigiano reggiano (parmesan cheese), grated

Directions:

Gently toss the carrot fries in the oil, salt and pepper, sprinkle on the cheese and mix to coat before spreading on them in a single layer on a silicon mat or parchment paper lined baking sheet.

Roast in a a preheated 425F oven until tender and lightly charred, about 16-20 minutes, mixing half way through.

Note: I use a mandolin to easily slice the carrots into fries.

Option: Serve with chipotle mayo! (1/2 cup mayo and 1-2 chipotle chilies in adobe pureed in a food processor with an optional splash of lime juice.)