

Volume 47, Number 6 • June 2021

#### We're Increasing our Fiber Internet Speeds!

#### **MORE SPEED FOR FREE!** ▷

50 Mbps is great, but 100 Mbps is better! We're upgrading our fiber internet speed packages to give you more speed FOR FREE! Our new residential fiber packages are going to be 100/25 Mbps, 200/50 Mbps, and 300/100 Mbps, and we're now offering a 500/150 and a GIG (1000/250) package as well. More speed means faster load times, less buffering, and less smashing of the reload button.

But wait, there's more! Our Non-Residential packages are getting more speed, too! Our new non-residential packages are: 50/25 Mbps, 100/25 Mbps, 200/50 Mbps, and 300/100 Mbps for the same non-residential current package price.

Plus, our fiber conversion builds and installations have been rolling right along, so even more of our customers can experience the faster speeds that come with our fiber internet. When our residential customers are converted over to our fiber service, they will automatically jump to our 100/25 Mbps residential package for \$54.95. Our new packages launch on June 1st.

Take a look at our new residential fiber speed packages that we have to offer:



- \$54.95/mo
- √ Reliable HD Streaming
- ✓ Music Streaming ✓ Reliable Gaming
- √ Ideal for 4-7 Devices



200/50 mbps

\$64.95/mo

- ✓ Ultra HD Streaming
- ✓ Lightning Fast Speeds
- ✓ Reliable Gaming
- √ Ideal for 8-11 Devices.

#### Premium

300/100 mbps

\$74.95/mo

- ✓ Ultra HD & 4K Streaming
- ✓ Blazing Fast Speeds
- ✓ Multiplayer Gaming
- J Ideal for 12+ Devices

## Prestige

500/150 mbps

\$94.95/mo

- ✓ Ultra HD & 4K Streaming
- ✓ Blazing Fast Speeds
- ✓ Multiplayer Gaming
- ✓ Ideal for 12+ Devices

## What's HAPPENING



MTC long distance customers can enjoy FREE CALLING anywhere within the continental US all day Father's Day June 20



Breakfast is on us! Thurs. July 1st at the Lunchbox Cafe in Industry



Mark your Calendars! The MTC 70th Annual Meeting is Wednesday September 1st!



We're working in the **COLCHESTER** and LITTLETON exchanges to convert them over to our fiber network!

## Our Board of DIRECTORS



**TAPPE** Chairman



Vice Chairman

MORRISON









Mitchell WELSH



CARSON



VYHNANEK



### ANNUAL MEETING

SEPTEMBER 1ST | 7PM **REGISTRATION BEGINS AT 5PM**  THE CROSSING

The Gia

1.000/250

mbps

\$114.95/mo

✓ Ultra HD & 4K Streaming

✓ ULTIMATE Fast Speeds

\*Requires WNM, adtl. \$9.99

✓ Multiplayer Gaming

√ Ideal for 20+ Devices



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#### Welcome Jared Post!



McDonough Telephone would like to welcome our newest employee Jared Post to the office! Jared joined our construction team as a construction technician in April of 2021. He currently lives in Bowen, IL, and has three children. In his free time, Jared enjoys going hunting.

We are happy to welcome Jared to the McDonough Team!

#### Welcome Hitarth Sikligar



McDonough Telephone would like to welcome another new employee, Hitarth Sikligar, to the office! Hitarth joined our Network Operations team as a Network Engineering Specialist in May of 2021. He recently completed his Master's degree in Engineering Management at Marshall University in Huntington, WV. In his free time, he loves to travel and spend time outdoors participating in adventure sports.

We are happy to welcome Hitarth to the McDonough Team!

#### 2021 Nominating Committee Selected

Members have been appointed by the board of directors to serve as the Nominating Committee for the 2021 Annual Membership Meeting in accordance with cooperative bylaws, Article IV, Section 5, Nominations.

District 1, Adair/Bardolph: Monica Wolf and Wanda Carson

District 2, Raritan/Swan Creek/Smithshire: John Kane and Larry Thompson

District 5, Colchester: Andy Beck and Blake Reynolds

District 6, Blandinsville: Jan Thompson and David Whitman

District 7, Colusa/Lomax: JB Hunter and Bev Rings

Directors whose terms expire in 2020-2021:

District 1, Adair/Bardolph: Rose Marie Lynn

District 2, Raritan/Swan Creek/Smithshire: Leroy Tappe

District 5, Colchester: Jason Vyhnanek District 6, Blandinsville: Mitchell Welsh District 7, Colusa/Lomax: Jay Morrison

#### Calling All Community Events!

Planning an upcoming event? We will add your event to our local Channel 2 for FREE and also publish the info in the Busy Line, the Community Calendar on Macomb.com, and possibly the homepage of Macomb.com. This is a great way for your event to reach others throughout the area. For more information on advertising your event on our Local Channel 2, Macomb.com, or The Busy Line, call our office at 309-776-3211 or send an email to info@mdtc.net.

#### Looking to Save Money on Your Bill? Switch to Auto Pay!

Are you looking for ways to save money on your bill? Switch to auto pay and paperless billing! Save \$2 a month by switching to paperless billing, and save \$1 by signing up for ACH, which automatically comes out of your checking account on the 15th of the month.



Easily sign up for auto pay through our SmartHub app or online site. Go paperless through SmartHub by clicking "My Profile" from the top blue bar, and then select "Update My Paperless Settings" from the bottom menu. Enroll in auto pay by clicking "Billing & Payments" in the blue bar, and then selecting "Auto Pay Program" to enroll.

Haven't signed up for SmartHub yet? It's easy! Visit <u>mdtc.smarthub.coop</u> and register your account with your account number and email address.

# Recipe Of The Month

Recipe Title: Cheesy Stuffed Pesto Garlic Bread.

Ingredients:
I head of garlic
I tablespoon olive oil
I loaf of Italian bread
½ cup unsalted butter softened
I jar of DeLallo basil pesto
I cup grated fontina cheese
I/4 cup grated parmesan cheese

Directions:

To roast the garlic, preheat the oven to 350. Slice off the top portion of the garlic to reveal the cloves. Lightly rub back & forth to remove the paper & peel any excess paper off. Pour a bit of the oil over each bulb. Wrap the bulbs tightly in foil and place in the oven. Roast for 45-60 min., until the cloves are caramel and golden in color.

Heat the oven to 400. Line a baking sheet with foil and place the bread on the sheet.

Make I-inch slices 34 of the way down into the bread, leave the whole loaf intact.

Place the butter in a bowl. Squeeze in the roasted garlic cloves. Add 2 tbls. of pesto & stir & mash together. Spread the mixture inside every slice & crevice of the bread, reserving just a bit. You can use a little more of the pesto and spoon and spread it in the slices and crevices. Take the fontina cheese and stuff it inside the slices and crevices.

Brush the top of the bread with the remaining garlic pesto butter. Bake for 20-25 min, until golden and bubbly. Remove and sprinkle it with the parmesan. Serve while it's hot!