### BUSY LINE

McDonough Telephone Cooperative | Colchester, IL

Volume 49, Number 3 • March 2023



### ATTENTION MCDONOUGH TELEPHONE CUSTOMERS: DIRECTORY AVAILABLE ON SMARTHUB!

The McDonough Telephone Directory is available on SmartHub! We're excited to have our phone directory on 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. If you know the phone number of the location that you're wanting to call, select "Reverse Phone."

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





First Day of Spring is March 20th



"Spring Forward"
Daylight Saving time
starts March 12th



24/7 Pay by phone! 833-699-1832

#### **Directory Listing**

Person

Business

Reverse Phone

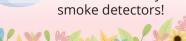
You can also access <u>MTC'S ONLINE DIRECTORY</u> directly through the SmartHub Directory link: <u>https://mdtc.smarthub.coop/DirectoryListing.html</u>

If you would like to receive a paper printout of the phone book, please stop by our office at 210 N Coal St., Colchester, IL 62326 to request one, and we will print it for you.





Don't forget to check the batteries in your



## Our Board of DIRECTORS



Leroy TAPPE



Randy **GROVE** Vice Chairman



Rose Marie LYNN



MORRISON Treasurer



BUTTERFIELD



Mitchell WELSH



Jason CHANCY



Jason **VYHNANEK** 











# Community Calendar Brought to you by macomb com

3/1: Wednesday Wine Run/Walk, 6pm, The Wine Sellers (Every Wed.)

3/4 & 5: WIU Ag Mech Farm Expo, Western Hall

**3/4: Powerlifting Nationals**, 9am-12pm, WIU Brophy Hall

3/4: Casino Night Fundraiser: New Animal Shelter Building, 7-11pm, The Macomb Dining Company

3/10: Chris Madsen Live on Our Front Porch, 4:30-7:30pm, The Western Illinois Museum

3/11 & 12: Gem, Mineral, Jewelry & Fossil Show, 10am-6pm, WIU Union Ballroom

**3/11: Western IL Fiber Fest**, 12pm-5pm, McDonough County 4-H Center

**3/11: Music Trivia Fundraiser,** 7-11:30pm, Macomb VFW

**3/16: Free Food Pantry**, 5:30-6:30pm, The Crossing

**3/17: Liz Bentley**, 7-10pm, Macomb Elks Lodge

**3/24: Power of the Purse Silent Auction**, 5-7pm, McDonough County United Way

3/25: Power of the Purse VIP Live Auction, 6-9pm, McDonough County United Way

**3/25: Spring Sip & Shop**, 12pm-4pm, Lake Hill Winery

**3/31: Noticing Nature**, 3:30-4pm, Lakeview Nature Center

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





### McDonough Telephone Welcomes New Employee

McDonough Telephone would like to welcome our newest employee, Megan Nott. Megan joined our team as our Staff Accountant in January of 2023, and she has lived around this area for most of her life. Megan completed her Bachelor's and Master's degrees in Accounting at WIU. In her free time, she enjoys crafting, traveling, baking, kayaking, walking her dogs, and spending time with friends and family. She and her husband have a goal to visit all 50 states together and to start traveling abroad.

We are happy to welcome Megan to the McDonough Telephone team!



#### 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 to better service your needs, please call our office at 309-776-3211 or email info@mdtc.net.

### Recipe Of The Month

Recipe: Dill Pickle Soup

Ingredients: -2 tablespoons butter

I cup onion, diced

I cup carrot, diced I cup celery, diced

2 cloves garlic, chopped 4 cups vegetable or chicken broth

½ cup pickle brine (optional)

1 lb. potatoes, diced into ½ in cubes 2 cups dill pickles, diced

1/2 cup sour cream (optional)
2 tablespoons flour (optional)

2 tablespoons fresh dill, chopped (or 2 teaspoons dried dill) Salt and pepper to taste Directions:

Melt the butter in a large saucepan over medium-high heat, add the onions, carrots and celery and cook until tender, about 7-10 minutes.

Mix in the garlic and cook until fragrant, about 30 seconds.

Add the broth, brine and potatoes, bring to a boil, reduce the heat and simmer until the potatoes are tender, about 10-15 minutes.

Add the dill pickles and heat, about 3-5 minutes.

Mix the sour cream and flour before mixing into the soup, and simmer until it thickens, about 3-5 minutes.

Remove from heat, mix in the dill and season with salt and pepper to taste before enjoying!