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Lifeline/Link-up

McDonough Telephone offers low-income customers two programs to help offset the cost of telephone and broadband service. Link-Up Assistance provides a one-time credit towards installation of residential phone or broadband service, Lifeline assistance provides a monthly credit on the subscriber's phone/broadband bill. Eligible customers must reside in a household with either a residential phone line or internet service and receive benefits from one of the following programs:

- Medicaid
- Supplemental Nutrition Assistance Program (SNAP)
- Supplemental Security Income (SSI)
- Federal Public Housing Assistance (FPHA)
- Veterans Pension or Survivors Benefits Program
- Household annual income at or below 135% of the Federal Poverty Guidelines

For more information, contact our business office at 309-776-3211 or 888-640-4334.

NATIONAL DO NOT CALL REGISTRY

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:1.866.290.4236) 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 your/their ability to communicate over voice networks and wish for us to know about the disability in order to better serve your needs; please call our office at 309-776-3211 or email info@mdtc.net.

What's



Our office will be closed Monday, May 27th for Memorial Day.



Congratulations Class of 20191



Congratulations Jerry Pursell of Colchester, for winning a \$25 bill credit for attending our Moming Exchange at Beck's in Colchester, IL.



Breakfast is on us! Join us at The Adair Cafe on June 19 from 7-8:30am.

Our Board of DIRECTORS





LYNN



Lanny CARSON



CHANCY





MORRISON



REYNOLDS











Community Calendar Brought to you by macomb com

5/2: Community Prayer Breakfast, 6:30am-9pm, Spoon River Macomb Community Outreach Center 5/3-4: Colchester City Wide Yard Sale, All Day, Colchester

5/3: Park N' Cruise, 6-9pm, Chandler Park

5/3: Game Night at the Museum, 6-9pm, Western Illinois Museum

5/4: St. Paul School 5k & Pancake Breakfast, 7:30-10am, St. Paul Parkina

5/4: Bluegrass Jam, 8am-5pm, Argyle Lake State Park

5/4: Grief & Hope Retreat, 8:15am-12:15pm, Lakeview Nature Center

5/4: Macomb Pridefest, 12-5pm Chandler Park

5/4: Blue Line Ball, 5:30-11:30pm, The Macomb Dining Company 5/5: Poetry Read, 1:30-3:30pm, Western Illinois Museum

5/7: Community First Aid Class, 6pm,

McDonough District Hospital

5/10: #LakeviewPhotoWalk, 5-6pm, Lakeview Nature Center

5/11: WIU Graduation, Western Illnois University

5/11: Flea & Craft Market, 8am-2pm, Macomb VFW Post 1921

5/11&27: Spring Wildflower Hike, 10am-5pm, Argyle Lake State Park

5/11: Mixed Media Collage, 12:30-1:30pm, Lakeview Nature Center

5/13-16: City Wide Cleanup, Macomb

5/14: Community CPR Class, opm, McDonough District Hospital

5/16: Farmers Market, 7am-1pm, Chandler Park (Every Thurs. & Sat.) 5/18: Blue Fest, 8am-5pm, Veterans

Park

5/23-26: Jeep Blitz, 6:30-8:30pm, Various Locations in Bushnell

5/25: Spring Exotic Plant Removal, 1:30-3:30pm, Argyle Lake State Park

5/30-6/1: Blandinsville Farmers Picnic, Blandinsville, IL

5/31: Chamber Golf Outing.

7:30am-3pm, Macomb Country Club







Welcome Neal Rodeffer

MDTC would like to welcome our newest employee Neal Rodeffer to the office. Neal joined our Information Technology team as an IT Specialist in December of 2018.

We are happy to welcome Neal to the MDTC Team!

Wireless Network Management

Wireless Network Management is a smart, high quality router system that acts as your wireless connection. This system gives the technicians at MTC the ability to remotely troubleshoot any connection problems, saving you time, money, and frustration. Don't forget about the added parent controls and access points!

Get a router that can handle ALL of your devices!



High Quality Router



Remote Support



(Easy to Add Access Points

Recipe Of The Month

Recipe Title: Lemon Poppy Seed Scones

Ingredients:

1 1/2 cups white flour Imeasured correctly)

1 1/2 top baking powder

1/2 top salt

4 tsp poppy seeds

that lemon zeet

2 this unsalted butter, cold & cubed

1/2 cup plain nonfat Greek yogurt

3 thep again

2 thep lemon juice

(about half of medium lemon) I top vanila extract

2 tsp nonfat mik

Directions:

Preheat the oven to 425°F, and line a baking sheet with a silicone baking mat or parchment paper.

In a medium boul, whisk together the flour, baking powder, salt, poppy seeds, and lemon zest. Cut in the butter with a pastry outlier or the back of a fork until the mixture resembles fine crumbs. Stir in the Greek upport, agave, lemon trice, and

Transfer the dough to the prepared baking sheet, and shape into a l'-tall circle. Using a very sharp krife, cut the dough into 8 wedges. Brush the tops with the milk Bake at 425°F for 16-19 minutes, or until the tops begin to turn golden. Cool on the baking sheet for 5 minutes before transferring to a wire rack.