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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.

Get Ready for ClikTV!



Are you ready for better TV? Toss those clunky cable boxes aside and get ready for our new ClikTV streaming app! ClikTV works on your favorite streaming device, like a Fire Stick or Apple TV, and your other devices—your smart phone, tablet, laptop, computer, and more!



HD Channels



View on 3 Devices Simultaneously



50 DVR Hours



5 Profiles

Stream all of your favorite channels in HD, get 50 DVR hours to record your favorite content, and get three streams that you can watch simultaneously, included in your package!

Call our office for details! 309-776-3211

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 **HAPPENIN**



Our office will be closed Monday, May 25th for Memorial Day.



Congratulations Class of 2020!



Call Your Mom! MTC Long distance subscribers can enjoy FREE calling anywhere within the continental US all day on Mother's Day, Sunday, May 10th



Due to the circumstances surrounding COVID-19, we have postponed our members' breakfast until further notice.

Our Board of DIRECTORS





Vice Chairman



LYNN



MORRISON



Lanny CARSON



REYNOLDS



CHANCY



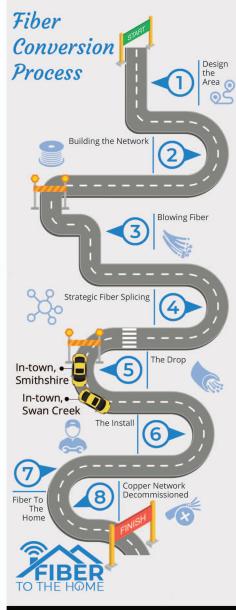
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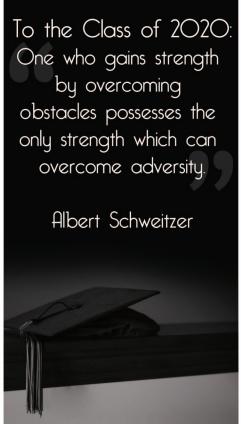












Welcome Holly Fecht



MDTC would like to welcome our newest employee Holly Fecht. Holly joined our management team as our new VP of Business Operations in April of 2020. Holly was born and raised in rural Northern Illinois. She moved to this region to attend Western Illinois University, married her husband Jon in 2008, and moved to Carthage to live near his family farm. Holly and Jon have a five-year-old daughter, Natalie, and a one-year-old son, Noah.

She has taught Excel for Accountants at Carl Sandburg College, as well as served as a tutor there on an as-needed basis for over five years—focusing on business, computers, math, and accounting. Holly began working in accounting in 2004, and she has a range of experience in both public and private-sector accounting.

In their free time, they enjoy water skiing, playing board games, watching movies, and spending time with their children. We are happy to welcome Holly to the MDTC Team!



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.

Recipe Title: Marry Me Chicken

Ingredients:

1 Tablespoon Olive Oil

3-4 Large Chicken Breasts Salt & Pepper

2 cloves Garlic (minced)

1 tsp Thyme

1/2 - 1 tsp Red Pepper Flakes 3/4 cup Chicken Broth

1/2 cup Heavy Cream 1/2 cup Sundried Tomatoes

(chopped) 1/4-1/2 cup Freshly Grated Parmesan Cheese

Fresh Basil

Directions:

Preheat oven to 375 degrees. In a large oven-safe skillet heat oil over medium-high heat. Season chicken generously with salt and pepper and sear until golden, about 4-5 minutes per side. Transfer chicken to a plate.

Return skillet to medium heat. Add garlic and cook for I minute. Stir in thyme, red pepper flakes, chicken broth, and heavy cream. Cook for 5 minutes, stirring often. Stir in sundried tomatoes and parmesan cheese.

Return chicken to skillet and spoon sauce all over the chicken breasts. Bake until chicken is cooked through -- about 15-18 minutes. Garnish with basil and grated parmesan cheese, if so desired.