

BUSY LINE

McDonough Telephone Cooperative | Colchester, IL

Volume 48, Number 10 • October 2022

2022 Annual Meeting Highlights

Board Chairman Leroy Tappe started off the 2022 Annual Meeting with a call to order and gave a quick overview of what happened in 2021 for McDonough Telephone. After the approval of the 70th Annual Meeting minutes and the treasurer's report, President Jay Griswold explained MTC's growth and the plan to finish our fiber conversion by the end of 2022, a whole year ahead of schedule, as well as the importance of expanding fiber into our surrounding areas.

The meeting highlighted Joyce Faxon for her 26 years of service and announcement of her retirement; and it concluded with the prize drawings.



What's HAPPENING



Join us for our **Holiday Open House & Food Drive**, Friday, December 2nd.



Smithshire!! You're FULLY CONVERTED to FIBER!



CLIKTV ENDS!!!
December 31st



Happy Halloween!



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

Our Board of DIRECTORS



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10/1: Farmer's Market, 7am-12pm, Chandler Park

10/1: Art in Nature, 1:30-3:30pm, Argyle Lake State Park

10/5: (Every Wed.) Wednesday Wine Run, 6pm, The Wine Sellers

10/8: Fallen Soldier 5K Run/Walk, 9pm, Spencer Student Recreation Center

10/8: Touch A Truck, 11am-2pm, Veteran's Park

10/8: Moonlight Meander, 5:30-7:30pm, Lakeview Nature Center

10/14: Stargazing at the Park, 6:30am-8:30pm, Argyle Lake State Park

10/15 & 16: National/IL Cornhusking Contest, Lewis Farm

10/15: Fall Colors Nature Hike, 10-11:30pm, Argyle Lake State Park

10/16: Alpaca Beach Party, 1-4pm, Little Creek Alpacas

10/20: Free Food Pantry, 5:30-6:30pm, The Crossing

10/21-23: WIU Homecoming, Western Illinois University

10/22: WIU Old Stompin' Ground Runaround 5K, 8am, WIU Alumni House

10/22: Illinois Bats: Facts & Myths, 6-7:30pm, Argyle Lake State Park

10/29: Macomb Lions Donut Sales, 7am-Noon, Bold Brew House & Forgottonia Brewing Parking Lot

10/29: Atkinson McCord Cemetery Tour, 10am-Noon, Argyle Lake State Park

10/30: Wizard Quest, Noon-3pm, Glenwood Stone Shelter

2022 Annual Meeting Prize Winners

8" Fire HD Kids Edition Tablet: Casen Melvin

50" Amazon Smart TV: Janelle Cox

HD Home Wi-Fi projector: James Lutz

10" Amazon Fire Tablet: Kathleen Barry

Fire TV Stick w/ Alexa Voice Remote: Steven Hall, Karl Ruebush, Frank Hutchins, Sandra Auten, Roger DeJaynes, JL Lam-McLaughlin, Ronald Graham, Dough Delights, Helen Broadhead, Kathy Butler

\$50 Tharp Bros Contractor Service Credits: Debi Wear, Danny Heitz, Diana Shultz, Henry Knowles, Argyle Bible Church, Bob Rowland, Harry Green, Harold Anderson, Bradley Shaw, Douglas Rutzen, George Coutre, Ryan Hunt, William Sibley, Gary Maguire

\$25 McDonough Service Credits: Karen Mencil, Janet Sprinkle, Dana Bainter, Jeff Mahr, Chris Fentem, Robert Strickler, Max Cole, Adam McClintok



Joyce Faxon's Retirement

At the beginning of October, we said goodbye to a familiar face as Joyce Faxon, one of our customer service representatives, retired from the cooperative. Joyce has been a friendly face for our customers for the last 26 years! She has been a tremendous asset to the cooperative with all of her knowledge of the cooperative and our customers.

Joyce has definitely earned her retirement, and she said that she's looking forward to sipping coffee on her front porch in the mornings. We wish her the very best in all that is to come. She will be deeply missed!



Congratulations to Joyce, and enjoy the relaxing years ahead in retirement!

Recipe Of The Month

Recipe: Cinnamon Roll Swirl Coffee Cake



Ingredients:

1 1/2 cups butter softened
3 cups white sugar
3 large eggs
1 1/2 cups sour cream
1 teaspoon vanilla extract
3 cups all-purpose flour
1 1/2 teaspoon baking powder
1/4 teaspoon salt

Topping:

1/2 cup butter melted
1 cup brown sugar
2 tablespoons flour
1 tablespoon ground cinnamon

Glaze:

2 cups powdered sugar
1/4 cup milk
1 teaspoon vanilla extract

Directions:

1. Preheat oven to 350 degrees. Lightly grease a 9x13 pan.
2. In a large mixing bowl, cream together butter and sugar using a hand mixer until creamy. Then mix in eggs, sour cream, and vanilla extract until combined. Beat in 3 cups flour, baking powder, and salt until just combined. Pour into prepared pan.
3. Make the topping in another mixing bowl by whisking together melted butter, brown sugar, 2 tablespoons flour, and cinnamon. Spoon in globs over the top of the cake batter. Then use a butter knife to swirl it into the batter.
4. Bake in the preheated oven for 35-40 minutes, until a toothpick inserted into the center, comes out clean.
5. Meanwhile, make the glaze by whisking together powdered sugar, milk, and vanilla in another bowl. Drizzle over the cake while it is still warm.

