

McDonough Telephone Cooperative BUSY LINE



Colchester, IL

Volume 52, Number 10 • October 2026

2026 Annual Meeting Highlights

Board Chairman Leroy Tappe started off the 2026 Annual Meeting with a call to order and gave a quick overview of what happened in 2025 for McDonough Telephone. After the approval of the 74th Annual Meeting minutes and the treasurer's report, President Jay Griswold explained MTC's growth and highlighted future build plans as well as addressing the current broadband landscape.



What's HAPPENING



Join us for our
Holiday Open House
& Food Drive -Friday,
December 11th



MTC Co-Op Month

October 2,9,16,& 23 -
Flip for more info on
the back



Happy Halloween!



24/7 Pay by phone!
1-855-940-3852

Our Board of DIRECTORS



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Jason
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McDONOUGH EMPLOYEE GOODWILL FUND

Holiday Open House & Collection Drive

**NOVEMBER 1ST -
DECEMBER 11TH**



210 N. Coal St. | PO Box 359, Colchester, IL 62326
309-776-3211 or 888-640-4334
mdtc.net | fb.com/followmdtc | info@mdtc.net



10/1: Wheel Throwing & Beyond, (Every Thursday) 5:30-7:30pm, Macomb Park District Clay Studio

10/2: First Friday, 9am-2pm, Lakeview Nature Center

10/3: Macomb Farmer's Market, (Every Thursday & Saturday), 8am-12pm, Chandler Park

10/3: Fall Fest Pop-Up Market, 10am-5pm, 309 Marketplace

10/3: Day in Clay: Perfect Pumpkin, 12-3pm, Ceramics Studio

10/3: WIU Football vs Tennessee State Univ., 3pm, Hanson Field

10/4: Crafternoon by the Arthouse Folk School, 1-4pm, 133 S. Randolph St., Macomb

10/7: Wednesday Wine Run/Walk, (Every Wednesday) 6-7pm, The Wine Sellers

10/9,10,&11: WWII Living History Weekend, 10am-5pm, Veterans Park

10/15: WIU Women's Soccer vs SIUE, 2:30pm, John MacKenzie Alumni Field

10/15: WIU Men's Soccer vs Houston Christian, 12pm, John MacKenzie Alumni Field

10/16: WIU Women's Volleyball vs UT Martin, 6pm, Western Hall

10/17: Moon Over Macomb, 10am-12pm, Courthouse Square

10/22: Magic Rocks with Leon Etienne, 7pm, Goldfarb Center for the Performing Arts

10/23: Noticing Nature: A Curious Guide for Sprouts, 4-4:45pm, Lakeview Nature Area

10/23 & 24: WIU Homecoming Weekend

10/24: WIU Homecoming Football Game, 3pm, Hanson Field

Coffee & Cones on the Co-Op: Grab a Coffee or Scoop on Us!



October 2nd
7:30-9am
Day Drinks at Coal City Coffee
101 East North St., Colchester



October 16th
3-5pm
Good Hope Cafe
205 N. Monmouth St., Good Hope



October 9th
4-6pm
The Full Scoop
6567 US Hwy 136, Colchester



October 23rd
7:30-9am
Jam Diner
109 W Main St., Industry

2026 Annual Meeting Prize Winners

Youth Drawing – Nintendo Switch Lite: Wyatt Williams

Adult Grand Prize – 65" LG Smart TV: Doug Friday

Adult 2nd Grand Prize – Amazon 10" Fire Tablet: Ronald Graham

Adult 3rd Grand Prize – Amazon Echo Show: Danny Heights

\$75 MTC 75th Anniversary Service Credits: Scott Schwerer and Duane Mowen

\$50 Tharp Bros Contractor Service Credits: Jay Hainline, A Lee Unger, Judy Yeast, Albert Lemley, James Grant, Debi Wear, Nicholas McClelland, Amy Chambers, William Sibley, Cheryl Martin, Marvin Phelps, John Stoltz, Kathy Lawyer, Randy Twaddle

\$25 McDonough Service Credits: Carl Pershing, Cindy Creasy, Peak Printing, Harry Underwood, Main Street Salon, Penny Williams, Richard Krohe, Raymond Garthaus

TRICK OR TREAT

Join us on **Friday, October 30th** for trick or treating at MTC. We will have lots of yummy treats and MTC swag to hand out!

6pm-8pm

Recipe Of The Month

Recipe: **Jack-O'-Lantern Stuffed Bell Peppers**

Ingredients:

6 orange bell peppers
2 cups cooked white rice
1 lb ground beef
15oz canned tomato sauce
10.75oz canned tomato soup
1 tsp cumin
1/2 tsp chili powder
1/2 tsp garlic powder
1/2 tsp salt
1/4 tsp black pepper

Directions:

Start by cooking the rice until it's fluffy, then fluff it with a fork and set it aside. Next, cut the tops off the orange bell peppers and save them for later. Using a small, sharp knife, carefully carve jack-o'-lantern faces into each pepper, then remove the seeds. Brown the ground beef in a skillet over medium heat, drain any excess grease, and stir in the cooked rice, tomato sauce, tomato soup, cumin, chili powder, garlic powder, salt and pepper. Let the mixture simmer for a minute or two, adjusting the seasoning as needed. Fill each pepper with the beef and rice mixture, leaving a little space at the top to place the pepper caps back on as lids. Arrange the stuffed peppers in a baking dish, cover with foil, and bake at 350°F for about 50 minutes, or until the peppers are tender but still hold their shape.

