BUSY LINE

McDonough Telephone Cooperative • Colchester, IL

Volume 44, Number 2 • February 2018

And The Winner Is...



Directory Cover Winner: Ron Ruebush, Good Hope: 2nd Place: Karen Jarrett-Reeves, Tennessee; 3rd Place: Marilyn Shellev, Colchester: Honorable Mention: Linda Wilson, Niota: Jan Shoemaker, Blandinsville: Richard Fross, Industry; Lacee Caldwell, Colchester. Congratulations to our winners and thanks to everyone who participated!

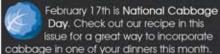


Welcome TO THE C

Amanda Smith Amanda Tarleton Branson Rutledge Cody & Kelsey Havens Cody Shinall David & Carol Patton Sam & Stephanie Hilten Ben & Kelsey Broadhead Javier Perez Matthew Richardson

Jeremy Smith Joni Bucher Kim Bischoff Myra Howard Rosa Keller William Salyers Jade West

^Fun Facts



The month of February is the only month that can pass without a full moon. We will see such a scenario this February.



Every Valentine's Day, the Italian city of Verona, where Shakespeare's lovers Romeo & Juliet lived, receives about 1,000 letters addressed to Juliet.

Our Board of





GROVE



Rose Marie LYNN



MORRISON



CARSON



Matt REYNOLDS





2018 FRS Scholarship Deadline Approaching

The Foundation for Rural Service (FRS) scholarship applications must be postmarked no later than March 1, 2018. Applications and guidelines have been mailed to guidance counselors at area schools or they can be downloaded from the FRS website at www.frs.org. Prior to mailing, the completed application must have the Sponsor Certification section signed by MDTC. If you have questions, please contact Pam Downey at 776-3211.



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2 New Channels Premiering On MTC-TV

Subscribers in McDonough, Hancock, Schuyler and Fulton Counties can now enjoy KHQA Comet on Channel 167. Comet focuses on science fiction with some supernatural, horror, adventure and fantasy series and films.



Subscribers in Warren and Henderson Counties can now enjoy KGCQ THIS TV on Channel 166. THIS TV maintains a large programming emphasis on films, but also includes other limited general entertainment content in the form of classic tv series and children's programming.



Say "Happy Valentine's Day" For Free!



MTC Long Distance subscribers can call FREE anywhere in the continental United States on Valentine's Day, Wednesday, February 14. Don't forget to call your sweetheart!

Community Calendar Brought to you by macomb com

2/1: Childbirth and Infant Care, 6-8:15pm. MDH

2/1-16: Gallery Exhibition: Laken Bridges. 9am-4pm, Will Art Gallery

2/1-22: Gallery Exhibition: Dustin London, 9arn-4pm, WIU Art Gallery

2/7: Winter Starytime, 10:45-11:45am, Colchester Public Library

2/7: El Circo Cheapo, 7:30-9:30pm, The Forum

2/10-11: Ag Mech Show, Western Hall 2/10: Tree ID Hike, 1:30-3:30pm, Argyle Lake 2/14: Honor: Confessions of A Mumbai Courtesan, 7:30-9:30pm, COFAC Recital Hall 2/16-17: WIU Jazz Festival, COFAC Recital Hall 2/21: Winter Storylime, 10:45-11:45am, Colchester Public Library.

2/24: McDonaugh County United Way
"Reading Day", 1-3pm, Macomb Public Library
2/26-28: Gallery Exhibition: Eun-Kyung Suh,
9arn-4pm, WIU Art Gallery

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



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mdtc.net/wp/watchtveverywhere/ for more info.



Recipe Of The Month

Recipe Title: Escalloped Cabbage

Ingredients:

l Head Cabbage (Cut into 6-8 wedges)

2 Tosp. Butter (Plus more for greating the pan) 2 Tosp. Flour

1 ½ Cup Mfk 1 Jar of Cheez Whiz Salt & Pepper to taste 1 Cup Grated Pepper Jack Cheese 1 Whole Jalapeno Pepper

(Sliced into rounds, seeds removed) Paprika for sprinkling Directions:

Preheat oven to 350. Butter a 9 x 9 baking dish.

Bring a medium pot of lightly salted water to boil. Parboil the wedges of cabbage for I-2 minutes. Drain very well, slice off the cores, then arrange in the prepared baking dish.

In a nonstick skillet over medium heat, melt the butter. Whisk the flour and cook for a minute or two. Whisk in the milk and cook until beginning to thicken. Turn off the heat and stir in Cheez Whiz. Sprinkle in salt and pepper, then stir in the grated cheese. Pour over the cabbage. Dot with jalapeno slices, and sprinkle on paprika.

Bake for 20 minutes or until golden and bubbly.

"Notes: Can use jalapenos in a jar. This makes a good amount of cheese sauce, so could be enough for more cabbage if desired.

Can You Find The Hidden Number?



There is a 2-digit number hidden somewhere in the picture. If this number is the LAST 2 numbers of your landline phone number, call our office for a prize!