

Volume 45, Number 9 • September 2019

Support for Windows 7 Ends 2020

Microsoft's Windows 7 operating system reaches the end of its support on January 14, 2020. Computers using windows 7 will still function, but Microsoft has stated that it will no longer provide the following:





- Technical support for any issues
- Software Updates
- Security updates or fixes

Basically, the Windows 7 operating system will still run on your computer. You will still be able to use your old system to access the internet via web-browser and check your email. However, you won't receive any more security updates, which puts your computer and your data at risk!

How to prepare:

- Back up your photos to a Cloud storage drive or to an external hard drive
- Consider upgrading your device to Windows 10
- Call our office or visit www.microsoft.com/tips/get-started for more information!

JAARP



Friday, September 20, 2019, 8:30am to 5pm

McDonough Telephone Cooperative, 210 N Coal St, Colchester IL 62326 Instructor: Marilyn Estes | To register: 309.776.3211 or info@mdtc.net

Take the AARP Smart Driver Course & you could reduce your overall maintenance and car insurance costs.

- Refresh your driving skills & know the new rules of the road.
- Learn research-based driving strategies to help you stay safe behind the wheel
- Plus, there are no tests to pass.

Sign up today! \$15.00 for AARP members or \$20.00 for non members.



What's HAPPENIIN



Happy Labor Day! McDonough Telephone business office closed



Breakfast is on us! Our next breakfast will be at Route 67 Cafe in Good Hope on Wednesday, September 18th!



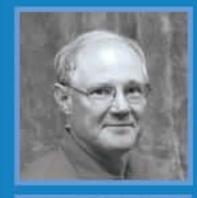
Welcome Fall Fall begins Sept. 23rd



2020 Directory Cover Photo Contest

Deadline is Oct. 31. Send entries to Rachel Kerns, PO Box 359, Colchester, IL 62326 or email us at info@mdtc.net

Our Board of DIRFCTO



TAPPE Chairman



GROVE Vice Chairman



Rose Marie



MORRISON













Community Calendar Brought to you by macomb-com

9/1-2: Colchester Labor Day Celebration, Colchester, IL 9/5: Farmers Market, 7am-1pm, Chandler Park (Every Thurs. & Sat.) 9/5: Community & Senior's Day, 9-11am, Citizens Bank Downtown Macomb

9/6-8: Art, Wind & Fire, featuring The Gazebo Art Festival, The Kites Fest & Balloon Rally, Macomb, IL

9/6&20: Breakfast & Birding, 10-11am, Argyle Lake State Park 9/6&20: The Blind Swine Speakeasy, 4:30-7:30pm, Western Illinois Museum

9/7: Paddling Tours of Lake Argyle, 10am-1pm, Argyle Lake State Park

9/7: Friends of the Library Better
Book Sale, 9am-4pm, Chandler Park
9/9-13: Macomb Fashion Week,
Specials at various businesses

9/14: Flea & Craft Market, 8am-2pm, Macomb VFW Post 1921

9/14: WIU Family Day, 8am-5pm, Western Illinois University

9/14: WIU Football BBQ Competition, 3-6pm, Hanson Field

9/19-22: Vietnam Veterans

Memorial Wall, 8am-5pm, Rushville City Cemetery

9/18: MDTC Morning Exchange, 7-8:30am, Route 67 Cafe, Good Hope 9/20: AARP Safe Driver Class, 8:30-5pm, McDonough Telephone Coop Board Room

9/20: Movie in the Park, 8:30-11pm, Veteran's Park

9/21: Walk to End Alzheimer's, 9am-Noon, Chandler Park

9/21: Fallen Soldiers 5k Walk/Run, 9-10:30am, Western Hall

9/21: Park N' Cruise, Noon-3pm, Chandler Park

9/21: Lodge and Libations, 5-6pm, Horn Field Campus

9/28: Out of Darkness Walk, 9-11am, Macomb City Hall

9/28: Lake Exploration Day, 10am-

2pm, Argyle Lake State Park

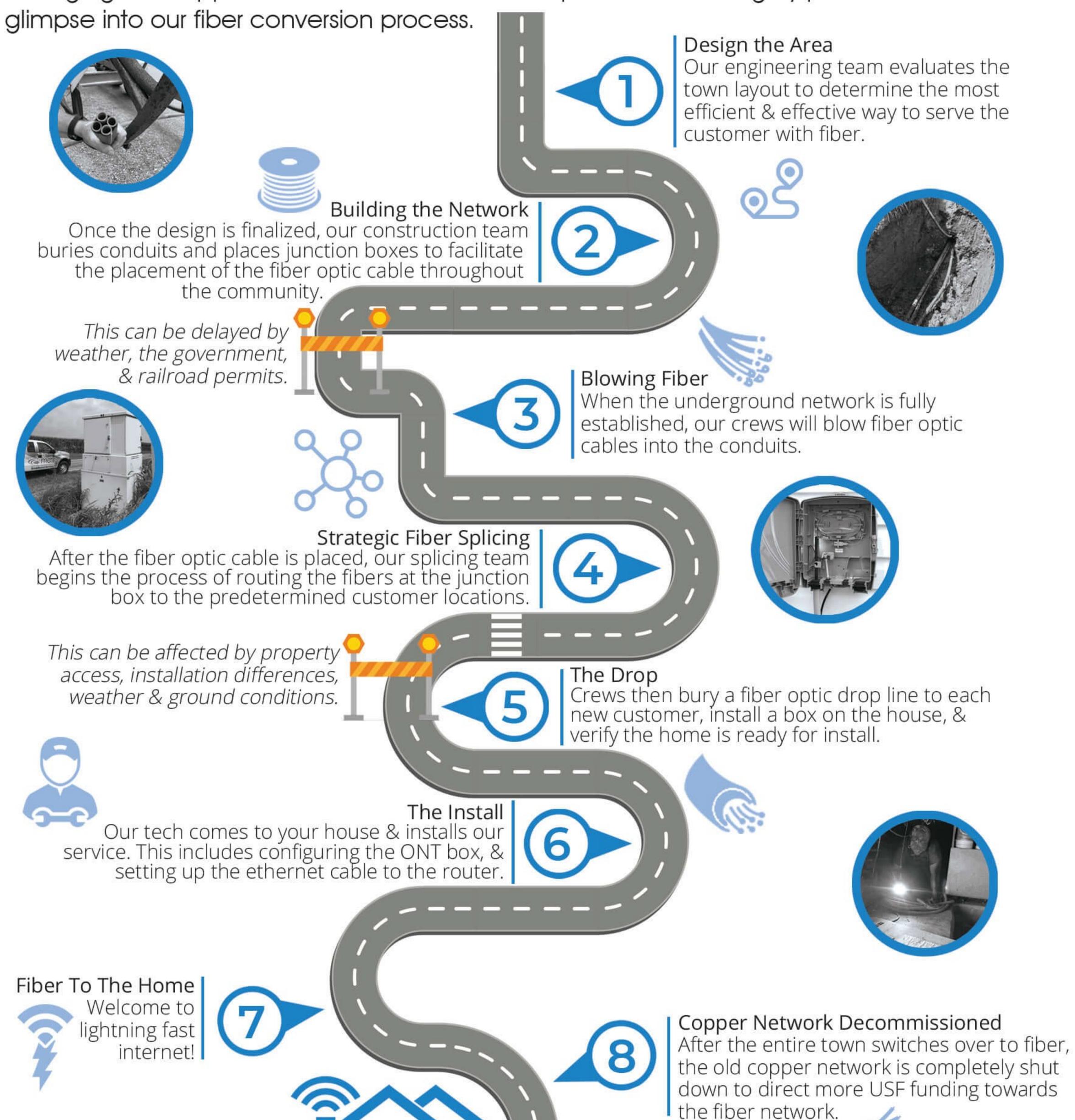
9/28: Power of the Purse, 6-10pm, Spoon River Community Outreach Center

9/29: Mussels, Moonshine & Music, 1:30-4:30pm, Western Illinois Museum

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

Our Fiber Conversion Process

Quite a lot of work happens behind the scenes when we prepare for a fiber conversion build! While we wish we could "flip a switch" and convert all our customers to fiber instantly, changing out copper lines for fiber lines is a complicated and lengthy process. Here's a



Recipe Of The Month

Recipe Title:

Crack Chicken Tacos

Ingredients:

2 lb. boneless skinless chicken breasts, cut into 2" pieces I cup all-purpose flour 2 cups panko bread crumbs 3 large eggs salt & pepper to taste I cup barbecue sauce I/2 cup brown sugar Juice of 2 limes I tsp. garlic powder 8 small flour tortillas I/2 head green cabbage

1/4 cup ranch dressing

2 tbsp. freshly chopped cilantro

Directions:

TO THE HOME

Preheat oven to 425° and line a large baking sheet with parchment. In a large resealable plastic bag, combine chicken and flour and shake until fully coated.

In one bowl, add bread crumbs. In another bowl, beat eggs. Dip chicken in eggs, then in panko until fully coated. Transfer to prepared baking sheet and season with salt and pepper. Bake until golden and crispy, 23 to 25 minutes.

Meanwhile, in a small saucepan over low heat, warm barbecue sauce, brown sugar, lime juice, and garlic powder. Coat baked chicken in sauce.

Serve chicken in tortillas with cabbage and drizzled with ranch. Garnish with cilantro.