



BUSY LINE

McDonough Telephone Cooperative | Colchester, IL

Volume 48, Number 9 • September 2022

Save Money on Your Bill! Switch to Auto Pay!

To enroll, visit our mdtc.smarthub.coop page, or call 309.776.3211 and our CSRs will be happy to assist you. Sign up for Auto Pay (ACH) and receive a **\$1 credit each month**, and sign up for paperless billing and receive a **\$2 monthly credit**.

What are the benefits of Auto Pay?

It makes paying on time worry-free and easy every month!

 Helps meet your commitment in a convenient & timely manner, even if you are on vacation or out of town

 Stop worrying about your payment arriving late and avoid late fees

 It saves time! Save your checks and save money on postage!

 You don't have to worry about the mail being delayed

 No lost or misplaced statements

 Easy to sign up

SIGN UP ON SMARTHUB! →



Easily sign up for AUTO PAY through our SmartHub app or online site.

Go paperless through SmartHub by clicking "My Profile" from the top blue bar, and then select "Update My Paperless Settings" from the bottom menu. Enroll in auto pay by clicking "Billing & Payments" in the blue bar and then selecting "Auto Pay Program" to enroll.

Customers with Disabilities

If you or a member of your family has a hearing or speech disability or condition that limits or prevents you/their ability to communicate over voice networks and wish for us to know about the disability to better service your needs, please call our office at 309-776-3211 or email info@mdtc.net.

CONGRATULATIONS ADAIR AND RARITAN!
You're fully converted over to our 100% FIBER networks!



What's HAPPENING



Happy Labor Day!
McDonough Telephone business office closed Monday, September 5th



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



Welcome Fall
Fall begins Thursday, September 22nd



We're working in the **Smithshire and Bardolph** exchanges to convert them over to **FIBER!**

Our Board of DIRECTORS



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Welcome Cadence Giddings!



McDonough Telephone would like to welcome our newest employee, Cadence Giddings! Cadence joined our front office and accounting department as an Accounting Specialist in July. She's a native of the McDonough County area, and she has spent the last several years as an Accounting Technician at Bridgeway. In her free time, Cadence likes to bake, read, and stay active with activities like weightlifting and horseback riding. She also loves traveling and spending time outdoors.

We are happy to welcome Cadence to the McDonough Team!

9/1 (Every Thurs.): Farmer's Market, 7am-12pm, Chandler Park

9/3 (Every Sat.): Farmer's Market, 8am-12pm, Chandler Park

9/7: (Every Wed.) Wednesday Wine Run, 6pm, The Wine Sellers

9/8: Randolph Street Rendezvous: Black Velvet, 6:30-9:30pm, Glenwood Park

9/9 & 10: Macomb Balloon Rally, Vince Grady Field

9/9: Park N' Cruise, 6-9pm, Chandler Park

9/10: WIU Windfest, 8:30am-4pm, COFAC Recital Hall

9/10: Gazebo Art Festival, 9am-6pm, Chandler Park

9/15: Free Food Pantry, 12:30-1:30pm, The Crossing

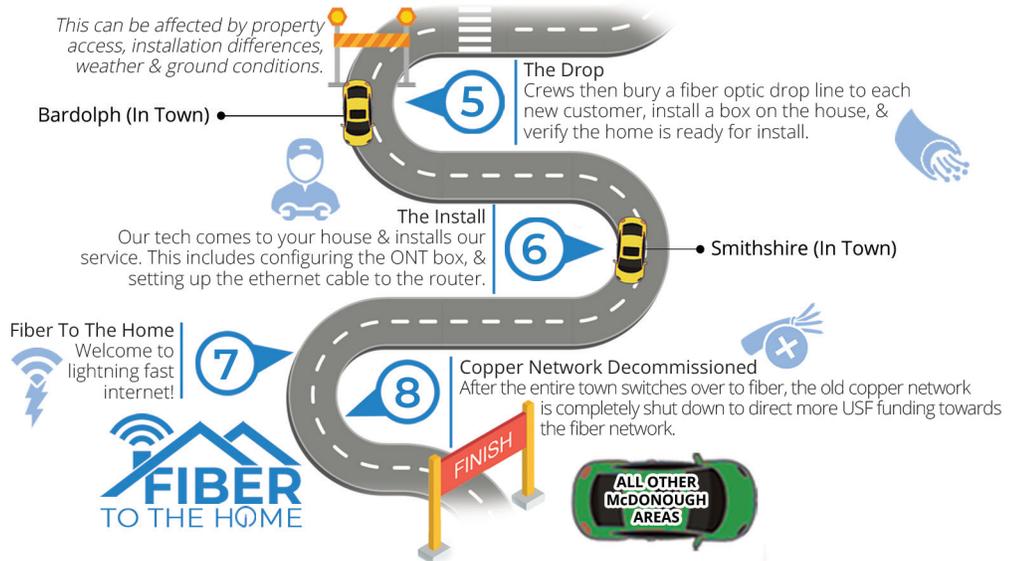
9/23: WIU Dance Marathon 5K, 12-5pm, Western Illinois University

9/23: Movie in the Park: Hocus Pocus, 7pm, Veteran's Park

9/23: Craig Corzatt: Live, 7:30-9:30pm, Forgottonia Brewing

9/24: Lake Exploration Day, 10am-2pm, Argyle Lake State Park

McDonough Service Areas Fiber Update



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

Recipe Of The Month

Recipe: Zucchini Brownies



Ingredients:

2 cups all-purpose flour
½ cup cocoa powder
1 ½ teaspoons baking soda
1 teaspoon salt
½ cup vegetable oil
1 ½ cups granulated sugar
2 teaspoons vanilla extract
2 cups shredded zucchini
3-5 tablespoons water
½ cup chopped walnuts (optional)

For the frosting:
3 tablespoons cocoa powder
¼ cup unsalted butter, melted
2 cups powdered sugar
¼ cup milk
1 teaspoon vanilla extract
Pinch of salt

Directions:

- Preheat oven to 350°F. Line a 9×13 baking pan with foil & spray with cooking spray.
- In a medium bowl, whisk together flour, cocoa, baking soda, & salt.
- Using an electric mixer fitted with a paddle attachment, mix together the oil, sugar, & vanilla until well combined. Add the dry ingredients & stir. Fold in the zucchini. Let the mixture sit for a few minutes so the batter can absorb the moisture from the zucchini. If the mixture is still powdery, add up to 5 tbs. water. The batter will be very thick but shouldn't be powdery. Add walnuts, if desired. Spread in prepared pan.
- Bake 25-30 minutes until the brownies spring back when gently touched.
- To make the frosting: Whisk butter, cocoa, salt, and powdered sugar. Whisk in milk & vanilla. Spread over cooled brownies. Cut into squares and chill to semi-set.

CLIKTV
by NTC Communications

**ClikTV Ends:
December, 2022!**

**CALL US TO
CANCEL YOUR
SERVICE!**

309-776-3211