



BUSY LINE

McDonough Telephone Cooperative • Colchester, IL

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MDTC Gives Back

We at McDonough Telephone are very excited to announce that we have been awarded three matching grants for local programs in the community. As a cooperative, we genuinely take pride in the opportunities we have to support members and groups in the community that make a difference. This year, we reached out to one of our financial partners, CoBank, to participate in their matching grant program called "Sharing Success."

Through this program, we acquired a combined \$5,000 for McDonough Telephone's MEG Fund, The Warren County CEO Program, and the Macomb Area Economic Development Corporation, which will be matched in kind by McDonough Telephone Coop and MTC.

As we enter the holiday season, we are grateful to be able to give back to our coop members' and surrounding communities' food banks and youth organizations while emphasizing our belief in one of the cooperative principles of concern for community.

For more information about the CoBank Sharing Success program, visit CoBank.com and search for "Sharing Success."



PLEASE JOIN US FOR OUR
**HOLIDAY
 OPEN HOUSE**
 - AND -
FOOD DRIVE
 December 7th, 10am to 3pm

What's HAPPENING



Join us for our Holiday Open House and Food Drive on December 7th.



Happy Holidays! We are closed Christmas Day, December 25.



Happy New Year! We are closed New Years Day, January 1st



Welcome Winter! Winter arrives Friday, December 21 at 4:23 pm.

Our Board of DIRECTORS



Leroy TAPPE
Chairman



Randy GROVE
Vice Chairman



Rose Marie LYNN
Secretary



Jay MORRISON
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Merry Christmas and happy new year!

Enjoy **FREE**
MTC Long Distance
Calling on Christmas
& New Years Day!

Community
Calendar
Brought to you by
macomb.com

- 12/1: Sock Monkey Saturday, 10:30am-Noon, Western Illinois University Art Gallery
- 12/1: Ceramics Family Workshop, 1:30-2:30pm/2:30-3:30pm, Macomb Park District Ceramic Studio
- 12/1: Holiday Festival of Music, 2-3pm & 7:30, COFAC Recital Hall
- 12/1-3: Festival of Trees, 4-9pm, West Central IL Arts Center
- 12/4-6: A Fantastic Woman, 2-4pm & 7-9pm, Rialto Theater
- 12/6: Citizens Bank Community & Seniors Day, 8:30-10:30pm, Citizens Bank Downtown Macomb
- 12/6-9: Winter Danceworks Concert, 7:30-9:30, Hainline Theatre
- 12/7: WIU Symphony Orchestra Concert, 7:30pm, COFAC Recital Hall
- 12/7: Macomb VFW Fish Fry, 7:30-9:30pm, Macomb VFW
- 12/8: Colchester Community Blood Drive, 8am-1pm, The Spotlight
- 12/8: Adventures in Clay, 9-11am, Macomb Park District Ceramics Studio
- 12/8: Lakeview Nature Workshop, 12:30-1:30pm, Lakeview Nature Center
- 12/12: Sounds of the Night: Guided Sensory Nature Hike, 6:30-7:30pm, Lakeview Nature Center
- 12/15: Graduate/Undergraduate Commencement, Western Illinois University
- 12/15: Adventures in Clay, 9-11am, Macomb Park District Ceramics Studio
- 12/15: Woodland Wonders Nature Hike, 10-11:30am, Argyle Lake State Park

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

2019 FRS Scholarship Program

The Foundation for Rural Service (FRS) College Scholarship Program offers an annual college scholarship to help further higher education among rural youth and encourages these young people to return to rural communities after graduation. FRS awards one-time \$2,500 scholarships to students from rural America for their first year of college, university, or vocational-technical school.

By May 1, 2019 FRS will award the \$2,500 scholarships to rural high school seniors. FRS funds \$2,000 of the scholarship and the remaining \$500 amount of the scholarship comes from the student's local sponsoring company, McDonough Telephone. Please view the application for the qualifications and requirements.

Applications are available from high school guidance counselors or can be downloaded from the FRS website at <https://www.frs.org/programs/youth-programs/scholarships>. Completed applications must be brought to MDTC for finalization of the Sponsor Certification section and mailed to FRS, postmarked by **March 1, 2019**. Please allow adequate time for us to complete the certification.

An Important Message About Illinois Relay

The Illinois Telecommunications Access Corporation (ITAC) provides telecommunications relay service in Illinois to people who are Deaf, Hard-of-Hearing, Speech-Disabled, or Deaf-Blind and allows them to place and receive calls to standard telephone users via a keyboard or assistive device. Illinois Relay is a free service, available 24 hours a day, 7 days a week. Trained operators type the hearing caller's spoken words to the TTY caller and speak the typed words to the hearing person. Calls are billed at regular telephone company rates. ITAC also distributes TTYs at no charge to qualified Illinois residents.

For more information or to apply for Illinois Relay service, Call ITAC at 1-800-841-6167 or visit the ITAC website at www.itactty.org. To play a call using Illinois Relay, dial 771 or use one of these 10 -digit numbers:

- 800-526-0844 TTY Users
- 800-526-0857 Voice Users
- 800-501-0864 TTY Spanish
- 800-501-0865 Voice Spanish
- 877-526-6680 American Standard Code for Information Exchange (ASCII)
- 877-526-6690 Speech-to-Speech (STS)
- 877-826-1130 Voice Carry Over (VCO) Users

For quickest response in an emergency, dial 911 directly rather than using the relay service to complete the emergency call.

Recipe Of The Month

Recipe Title: Cinnamon Swirl French Toast Casserole

Ingredients:

- 6 Cups of cubed Cinnamon Swirl Bread
- 7 Large eggs
- 2 ½ Cups whole milk
- 1 Cup heavy cream
- ¼ Cup granulated sugar
- ¼ Cup maple syrup
- 2 Teaspoons real vanilla extract
- 1 ½ Teaspoons ground cinnamon
- ¼ Teaspoon ground nutmeg
- ¾ Cup chopped dates
- 3 Teaspoons butter, cut into bits
- ¾ Cup candied pecans*, chopped

Directions:

- Coat the inside of your slow cooker with cooking spray
- Spread the bread cubes on a baking sheet and crisp in a 275 degree oven for 20 minutes, or until slightly dry and hard. Spread bread over the base of slow cooker.
- While the bread is baking whisk the eggs, milk, cream, sugar, syrup, vanilla, cinnamon, and nutmeg together.
- Pour mixture over bread and press lightly to make sure all the bread is submerged. Sprinkle on the dates and pecans (recipe below), and finally the cut up pieces of butter and cook on high for 3 to 4 Hours.
- Garnish with powdered sugar and syrup - enjoy!

*Candied Pecans: Stir together 2 Teaspoons melted butter, 2 Teaspoons brown sugar and 1 Cup chopped pecans

