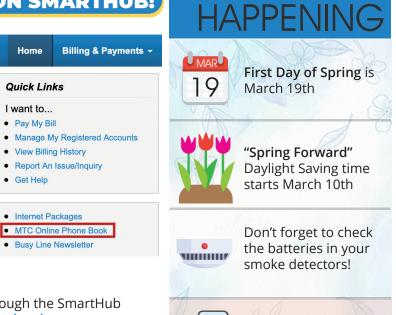
BUSY LINE McDonough Telephone Cooperative | Colchester, IL

Volume 50, Number 3 • March 2024

ATTENTION MCDONOUGH TELEPHONE CUSTOMERS: DIRECTORY AVAILABLE ON SMARTHUB!

The McDonough Telephone Directory is available on SmartHub! We're excited to offer our phone directory on SmartHub to make it even more easily accessible for our customers.

When you log into SmartHub, you'll notice the "MTC Online Phone Book" link in the second grey box in the left column. Click that link to access the directory, and then select "Person," "Business," or "Reverse Phone" to look up a person's phone number or business phone number by name or address, or if you know the phone number that you're wanting to call, select "Reverse Phone."



Directory Listing

Person Business Reverse Phone

You can also access MTC'S ONLINE DIRECTORY directly through the SmartHub Directory link: <u>https://mdtc.smarthub.coop/DirectoryListing.html</u>

If you would like to receive a paper printout of the phone book, please stop by our office at 210 N Coal St., Colchester, IL 62326 to request one, and we will print it for you.



Our Board of
DIRECTORSImage: Stress of the stress

24/7 Pay by phone!

833-699-1832

Mitchell WELSH





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



Community Calendar Brought to you by macomb com

3/2: Humane Society Fundraiser: Casino Night, Macomb Dining Company

3/2: Day in Clay: Robin's Egg Dish, Noon-1pm & 1:30-2:30pm, Macomb Park District Ceramic Studio

3/2: Music Trivia Night, 6:30pm, Macomb VFW Post 1921

3/2: Live Music: Craig Corzatt, 7pm, Forgottonia Brewing

3/5: Weather Spotter Training, 6-8pm, Macomb 4H Center

3/9: Winter Farmers Market, 8:30am-Noon, Macomb American Legion

3/9: Prairie Egg Hunt Begins!, 9am-Noon, Lakeview Nature Center

3/9: Spring Fiber Fest, 10am-4pm, Little Creek Alpacas

3/9&10: Gem, Mineral, Fossil & Jewelry Show, 10am-6pm, WIU Union Ballroom

3/9: Nature Makers: Felted Spring Butterfly, Noon-1pm, Lakeview Nature Center

3/22: Noticing Nature: A Curious Guide for Sprouts, 3:30-4:30pm, Lakeview Nature Center

3/23: St. Baldrick's Event, 2-5pm, Michael's Hair Designers

3/28: YMCA Family Expo Vendor Show, 9am-6pm, McDonough YMCA

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





ELEVATE YOUR WORK-FROM-HOME PRODUCTIVITY. Get MTC's Advanced Wi-Fi to elevate your home office network for just \$9.99/mo!



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 in order to better service your needs, please call our office at 309-776-3211 or email <u>info@mdtc.net</u>.

Recipe Of The Month

Ingredients:

1/4 cup grated parmesan

1/2 tsp. ea. onion & garlic powder

I tsp. smoked paprika

2 large eggs, beaten

2-3 tbls. hot sauce

1-3 tsp. cayenne pepper

³/₄ tsp. chipotle chili powder

1/2 tsp. ea. garlic & onion powder

sea salt, fresh thyme, cilantro, or

2 lbs. chicken tenderloins extra virgin olive oil

2 tbls. hot sauce

Hot Honey

parsley

1/2 cup honey

6 cups cornflakes



Recipe: Baked Crunchy Hot Honey Chicken

Directions: Preheat oven to 42.5° F. Line a baking sheet with parchment paper. In a food processor, combine the cornflakes, parmesan, paprika, onion & garlic powder, & a pinch of salt. Pulse until you have fine crumbs. Alternatively, you can crush the crumbs in a ziplock bag by using a rolling pin. Dump the crumbs into a shallow bowl.

Beat the eggs in a bowl, add hot sauce & chicken, & toss well. Dredge the chicken in the crumbs, covering fully. Place on the prepared baking sheet. Drizzle with olive oil. Bake for 20-25 min., until crisp all around. Just before the chicken is done cooking, make the sauce. In a sauce pot, warm together the honey, hot sauce, cayenne, chili, onion & garlic powder, plus a pinch of salt. Drizzle the warm sauce over the chicken. Top with herbs. If the sauce thickens, warm for 5 seconds in the microwave. Enjoy!