



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: <https://mdtc.smarthub.coop/DirectoryListing.html>

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.

[Home](#) [Billing & Payments](#)

Quick Links
I want to...

- [Pay My Bill](#)
- [Manage My Registered Accounts](#)
- [View Billing History](#)
- [Report An Issue/Inquiry](#)
- [Get Help](#)

- [Internet Packages](#)
- [MTC Online Phone Book](#)
- [Busy Line Newsletter](#)

What's HAPPENING



First Day of Spring is
March 19th



"Spring Forward"
Daylight Saving time
starts March 10th



Don't forget to check
the batteries in your
smoke detectors!



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

Our Board of DIRECTORS



Leroy TAPPE
Chairman



Randy GROVE
Vice Chairman



Paul BUTTERFIELD
Secretary



Jay MORRISON
Treasurer



Jason CHANCY



Jason VYHNANEK



Mitchell WELSH



Rose Marie LYNN

Get a \$10 Bill Credit!

Sign up for paperless billing and auto-pay and get a
one-time \$10 bill credit!

*To Qualify for the one-time \$10 bill credit, customers must enroll in paperless billing AND Auto-Pay for the first time.



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/

988

SUICIDE & CRISIS LIFELINE

<https://988lifeline.org/>

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 info@mdtc.net.

Recipe Of The Month

Recipe: Baked Crunchy Hot Honey Chicken

Ingredients:

6 cups cornflakes
¼ cup grated parmesan
1 tsp. smoked paprika
½ tsp. ea. onion & garlic powder
2 large eggs, beaten
2 tbs. hot sauce
2 lbs. chicken tenderloins
extra virgin olive oil
Hot Honey
½ cup honey
2-3 tbs. hot sauce
1-3 tsp. cayenne pepper
¾ tsp. chipotle chili powder
½ tsp. ea. garlic & onion powder
sea salt, fresh thyme, cilantro, or parsley

Directions:

Preheat oven to 425° 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!

