BUSY LINE McDonough Telephone Cooperative I Colchester, IL

Volume 50, Number 4 • April 2024



Experience uninterrupted gaming, streaming, and more without the dreaded lag or downtime with MTC's Advanced Wi-Fi! With MTC's Advanced Wi-Fi, you get our Wi-Fi 6 multigig capable router that provides consistent, fast service throughout your entire home. Plus, manage your connection with the included MTC Wi-Fi app!

Ready to upgrade your Wi-Fi? Call us today!

Standard

00/100

Mbps Symmetric

2-5 Devices

Preferred

200/200

Mbps Symmetric

4-6 Devices

Premium

Prestige

The Gig









Welcome Trevor Schultz!

McDonough Telephone would like to welcome our new employee Trevor Schultz to the office! Trevor joined our Install & Repair team as an Installation & Repair Technician in February of 2024.

Trevor has resided in Industry and is a graduate of Rushville Industry High School. In his free time, he enjoys working on vehicles and spending time outside hunting and fishing.

We are happy to welcome Trevor to the McDonough Team!

What's HAPPENING



We will be closed for Good Friday, Friday, March 29.



Happy Easter! March 31 is Easter Sunday



Know what's below!



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

Our Board of DIRECTORS



Leroy TAPPE



Randy **GROVE** Vice Chairman



BUTTERFIELD Secretary



Jay MORRISON Treasurer



CHANCY



VYHNANEK



Mitchell WELSH



Rose Marie LYNN



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

4/4-6: Oklahoma, 7-9pm, Macomb High School

4/6: Annual Gardener's Day, 9am-5pm, Spoon River Outreach Center

4/11: Joel Estes Reading/ Discussion of his book "STAND", 4-5pm, Horrabin Hall Theater

4/19: Lakeview Nature Center Volunteer Opportunity, 11am-1:30pm, Lakeview Nature Center

4/20: Fish Days at Farm King!, Noon-1pm, Macomb Farm King

4/20: Earth Day Farm Fundraiser, 1-5pm, Little Creek Alpacas

4/24: Post 6 Big Band, 7-9pm, Macomb American Legion Post 6

4/25: Bubbling Garden Fountain, 5:30-7:30pm, Macomb Park District Ceramic Studio

4/27: Nature Makers: Spring Sky Watercolor, Noon-1pm, Lakeview Nature Center

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



Phone Number Update:

Name:

Account Number:

New Phone Number:

A contact number is as important as your address. Help us update our records by completing the form and returning it with your payment or call our office at 309.776.3211.

April is National Safe Digging Month!

April is the month when outdoor digging projects begin in earnest. From small do-ityourself tasks to large construction jobs, every digging project requires a call to JULIE - it's quick, easy, and provides for the safety of excavators and homeowners. Simply call JULIE at 8-1-1 or 1-800-892-0123. You can also enter your locate request via www. illinois1call.com.

Tips for safe digging:



Know What's Below: Call 811 or make an online request at least 48 hours before digging to have underground lines marked.



Projects Large and Small Require a Call: This includes activities such as planting trees, building decks, and installing a fence or mailbox.



Dig with Care: The horizontal location of underground utilities will be marked, but their depth will not be. Any time you suspect unmarked hazards or if you must dig near a marked utility line, hand dig the area carefully. Backfill the soil gently to avoid damaging any utilities.

If an underground facility is struck:

Leave the area immediately and tell others to stay away. Call 911 and then call 811 to report the incident. Report even minor damage; what looks harmless can cause big trouble.



Recipe: Super Easy Peanut Sesame Noodles

Ingredients:

½ lb. Spaghetti or your favorite noodle (Pad Thai, Ramen, or Soba)

- 2 Tbsp. Soy Sauce 3 Tbsp. Salted Peanut Butter 1 tsp. Fresh Grated Ginger
- 2 Tbsp. Rice Wine Vinegar 1 tsp. Minced Garlic
- 2 Tbsp. Sesame Oil

Optional Garnishes: Toasted Sesame Seeds Fresh Cilantro, chopped Chopped Peanuts Black Garlic

Directions:

Bring noodles to a boil in a large pot of water according to packaged directions.

Whisk together the soy sauce, peanut butter, ginger, rice wine vinegar, garlic and sesame oil in a small sauce pan and bring to a simmer. Once thickened, remove from heat.

Drain noodles and pour the sauce over. Using tongs, toss the noodles until fully covered in the sauce. If the sauce consistency is too thick, add a small amount of sesame oil or water to thin it out.

Garnish with sesame seeds, cilantro, chopped peanuts, and black garlic. Serve immediatelu.