



# BUSY LINE

McDonough Telephone Cooperative • Colchester, IL

Volume 45, Number 2 • February 2019

## And The Winner Is...



Directory Cover Winner: Andy Mourning, Colchester



2nd place: Theresa Young, Colchester



3rd place: Joy Pallock, Colchester

Honorable Mentions: Rebecca (Michael) Lucas, Industry; Marilyn Shelley, Colchester; Raquel Mason, Tennessee. Christmas Card Winner: George R. Coutré, Colchester. Congratulations to our winners and thanks to everyone who participated!

## 2019 FRS Scholarship Deadline Approaching!



The Foundation for Rural Service (FRS) Scholarship applications must be postmarked no later than March 1, 2019. Applications and guidelines have been mailed to guidance counselors at area schools or they can be downloaded from the FRS website at [www.frs.org](http://www.frs.org).

Prior to mailing, the completed application must have the Sponsor Certification section signed by MDC. If you have questions, please contact Rachel Kerns at 309-776-3211. Thank you and good luck!

## What's HAPPENING



Happy Valentine's Day!  
Enjoy FREE MTC long distance calling anywhere in the continental US on Valentine's Day!



We've increased our internet speeds! Call our office for more details 309-776-3211



Attention Youth Day Students! Youth Day Participation forms are due February 22nd



Breakfast is on us! Join us on March 13th from 7-8:30 AM at Beck's in Colchester

## Our Board of DIRECTORS



Leroy TAPPE  
Chairman



Randy GROVE  
Vice Chairman



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309-776-3211 or 888-640-4334  
[mdc.net](http://mdc.net) | [fb.com/followmdtc](https://fb.com/followmdtc) | [info@mdc.net](mailto:info@mdc.net)



**AARP**  
**DRIVER SAFETY COURSE**

Thursday, April 4, 2019, 8:30am-5pm  
McDonough Telephone Cooperative,  
210 N Coal St, Colchester IL 62326  
Instructor: Marilyn Estes | To register:  
309.776.3211 or [rkems@mdtc.net](mailto:rkems@mdtc.net)

Take the AARP Smart Driver Course and you could reduce your overall maintenance and car insurance costs.

- Refresh your driving skills & know the new rules of the road.
- Learn research-based driving strategies to help you stay safe behind the wheel
- Plus, there are no tests to pass.

Sign up today! \$15.00 for AARP members or \$20.00 for non members.

**Community Calendar**  
Brought to you by  
**macomb.com**



- 2/1-2: Underground Cabaret, 7:30-9:30pm, Simpkins Theatre
- 2/2: Social Media Influencer Workshop, 9am-Noon, Lake Hill Winery
- 2/4: Black History Month Keynote Address, 6:30-7:30pm, Heritage Room
- 2/5: Community First Aid Class, 6pm, McDonough District Hospital
- 2/9-11: Ag Mech Farm Expo, 8am-4pm, Western Illinois University
- 2/12: Community CPR Class, 6pm, McDonough District Hospital
- 2/16: Miss Macomb Scholarship Pageant, 7-10pm, Fellheimer Auditorium
- 2/19: Chamber Legislative Day, 3:30-5pm, Springfield
- 2/22-23: Proof, 7:30-9:30pm, Simpkins Theatre
- 2/23: Black Student Summit, 9:30am-2:30pm, Multicultural Center
- 2/23: Winter Tree ID Hike, 1:30-3:30pm, Argyle Lake State Park
- 2/27-28: Hand to God, 7:30-9:30pm, Horabin Theatre
- 2/28: Illinois Secretary of State Mobile Services, 9:30am-3pm, WIU Union

For more events or details, visit [macomb.com/events/](http://macomb.com/events/)



## Ready To Ramp Up Your Internet?

We've increased our internet packages! With new devices coming online for consumers every day, we're committed to offering the fastest speeds paired with the best user experience. Do you feel like you haven't noticed a difference in your speed? It could be because of your router!



If you haven't upgraded your wireless router in the last four years, you might want to seriously consider making the investment. Your old router might still work, but routers approaching five years old might not be able to handle faster internet speeds.

You probably have newer devices-tablets, smartphones, smart TVs, cameras, etc.-that require modern wireless networking standards. Why keep buying new devices if you're going to keep an old, outdated router that will only slow down your browsing and surfing experience?

A better router means more speed, less interference, more coverage, and better user-reliability. If you are in need of a new router, you can take advantage of our high-speed Wireless Network Management system that includes a high-quality router capable of handling all of your devices and our management service for just \$10 a month. Wondering if your router makes the cut? Give us a call at 309-776-3211.



## Get on the National Do Not Call Registry

**NATIONAL  
DO NOT CALL  
REGISTRY**

To decrease unwelcome telemarketing calls, register your telephone or cellphone number by calling 1.888.382.1222 (TTY: 1.888.290.4236) or visit [donotcall.gov](http://donotcall.gov).

## 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 serve your needs, please call our office at 309-776-3211 or email [info@mdtc.net](mailto:info@mdtc.net).

## Recipe Of The Month

Recipe Title: **One-Pan Garlic Chicken Pesto Pasta**

### Ingredients:

1 tablespoon canola oil  
2 chicken breasts, sliced into 1/2 inch (2cm) strips  
2 tablespoons garlic, chopped  
1/2 tablespoon kosher salt  
1/2 tablespoon black pepper, freshly ground  
1/4 cup heavy cream  
1/2 cup grated parmesan cheese  
1/4 cup pesto  
3 cups cooked penne pasta  
1/4 cup cherry tomato, halved  
parmesan cheese, to garnish  
fresh basil, chopped, to garnish

### Directions:

Heat the oil in a pan over high heat. Combine the chicken, garlic, salt, and pepper, cooking until chicken is browned.

Then, mix in the heavy cream, parmesan, and pesto, stirring until evenly combined.

Next, bring to a boil and cook until the sauce has reduced, about five to seven minutes.

Toss in the pasta and cherry tomatoes, stirring until evenly coated. Remove from heat.

To serve, sprinkle parmesan cheese and basil on top!

