



Promotions at F&M

Farmers and Merchants State Bank of Bushnell recently announced two promotions. Rachel Hyde has been promoted to Vice President and Jessie Havens promoted to Assistant Vice President.

Rachel Hyde graduated from Bushnell-Prairie City High School and earned her Associates degree



in science from Carl Sandburg College. Rachel then transferred to Western Illinois University and received her Bachelor of

Arts, management and marketing minors. During her education, Rachel worked as a teller at Farmers and Merchants, and also worked in the operations area. Rachel moved into the loan department for several years working on personal, farm and real estate loans. Rachel also served as Marketing Coordinator for the bank. Rachel then transitioned from the loan department to the

trust department beginning in trust operations. Rachel became the IT officer, and also started her training in preparing tax returns. Most recently, Rachel was Assistant Trust Officer and Assistant Vice President in the trust department. As of January 1, 2018, Rachel became Vice President of the bank. Rachel is married to Nathan Hyde, her high school sweetheart, and they have two children, Ethan, age 7, and Emma, age 4. They also have two lovely chocolate labs Coco and Jesse. Rachel is a member of the Bushnell Chamber of Commerce, the B_OC Booster Club and the B-PC Elementary PTO. In Rachel's spare time, she enjoys spending time with her family.

Jessie Havens started part-time at the bank in 1999, and worked in the loan department. After graduating from Western Illinois University, Jessie moved to the trust department full-time, and worked in trust operations until 2006. Jessie also worked in the Information Technology area and became IT officer in 2007.

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Promotions

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Jessie left the bank temporarily in 2010, but rejoined the F&M family in 2015 as the bank's IT systems Administrator. Jessie was promoted to Assistant Vice President on January 1, 2018. Jessie spends her days maintaining the bank's computer networks and protecting the bank's customer information from cyber threats. Jessie lives in Bushnell with her husband Mike and their three children, Gracie, Mason and Charlie. Jessie is ac-



tive in the B-PC Athletic Booster Club and currently serves as the group's treasurer.

Dan Cortelyou, the bank's President stated that he is pleased to announce the promotions of Rachel Hyde and Jessie Havens, and stated that "they are an integral part of the bank's team." Mr. Cortelyou also stated that "the recent growth in the trust department has been very important to the bank and its customers, as well as the expanding tax practice." Further, Mr. Cortelyou stated that "Jessie Havens' work in IT has been crucial in today's ever-changing technology environment, and she is keeping the bank abreast of the many changes in IT today."

Types of Food

T	C	B	U	R	G	E	R	S	L	M	A	H	S
N	A	S	O	O	H	O	T	D	O	G	O	S	D
O	S	F	A	H	D	N	U	T	N	T	O	D	C
O	S	S	G	F	R	U	I	T	I	T	S	D	N
D	E	P	G	S	G	O	D	T	O	H	A	K	S
L	R	E	N	N	I	D	V	T	N	I	A	D	L
E	O	G	S	E	C	O	I	D	A	E	D	V	L
S	L	H	A	R	B	F	K	D	T	L	O	L	O
A	E	E	L	A	A	U	C	S	A	O	O	D	R
N	G	T	A	F	R	D	T	E	R	I	F	A	P
U	U	T	D	U	S	A	I	T	R	R	T	H	O
T	K	I	H	I	I	S	C	S	E	E	S	L	O
O	K	R	O	P	T	M	O	L	H	R	A	A	N
R	G	R	A	V	Y	E	E	S	H	D	F	L	H

ONION
BURGERS
ROLLS
TV DINNER
STEAK
BUTTER
FAST FOOD
RADISH
CASSEROLE
TUNA
CEREAL
GRAVY
SALAD
HAM
FRUIT
SPEGHETTI
NOODLES
HOTDOGS
PORK
HOT DOG

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Friends in Motion

Anniversaries being celebrated include: **Gordon and Dorothy**



Melvin (42 years) of Macomb, and **Bud and Deb Hobbs** (55 years) of Good Hope, **Larry and Judy McLouth** (55 years) of Bushnell. Happy anniversary to all!

Birthday celebrations include: **John Butler** (78) of Greenbush, **Bud Hobbs** (74) of Good Hope, **Gordon Melvin** (93) of Macomb, **Jane Brown, Harold**

Camp (89), **Anne**

Haynes (84),

Kathy Hollis

(76), **Murrel**

Hollis (77),

Larry Kugler (78), **George**

Pensinger (82), and **Nelda**

Vandiver, all of Bushnell.

Happy birthday to all!

A Very Special Birthday Wish to Ordelta Baker, who will celebrate her 100th Birthday this month. Happy Birthday!



UPCOMING COMMUNITY EVENTS

Feb. 3 & Mar. 3 - VFW breakfast, 7 to 10 am

Mar. 3 & Jun. 1 - Free blood pressure, pulse/oxygen, cholesterol and blood sugar checks at F&M Main Bank Lobby, 9 to 10 am.



Tasty Appetizers

PEPPERONI PIZZA ROLLS

Krystal Lillie

3 cans Pillsbury Buttermilk Biscuits
(10 biscuits per can)1
56 pepperoni slices
Block of cheese (Colby and Monterey
Jack or Cheese Stick)

1 beaten egg
Parmesan
Italian seasoning
Garlic Powder
1 jar pizza sauce

Cut the block of cheese into at least 28 squares. Flatten a biscuit out and stack pepperoni and cheese on top. Gather up the edges of the biscuit. Line the rolls up on a greased 9 x 13 inch pan. Brush with beaten egg. Sprinkle with Parmesan, Italian seasoning and garlic powder. Bake at 425 degrees for 18-to 20 minutes. Serve the rolls with warm pizza sauce for dipping.



lightly floured board for 2 minutes.

Using 1 Tbsp. of dough, form crescent shapes.



Bake on an ungreased sheet for 10-15 minutes. Cool slightly and sprinkle with powdered sugar.

BACON CHEDDAR CHEESE BALL

Melissa Pearce

8 oz. cream cheese, softened
8 oz. finely shredded cheddar cheese blend
1/2 cup (4 oz.) sour cream
1/4 tsp. onion powder
1/4 tsp. seasoned salt
1/8 tsp. garlic powder
Dash of white pepper
8 slices bacon, cooked and chopped
1/4 cup freshly chopped parsley

In a medium bowl, cream together cream cheese, sour cream and cheddar cheese. Stir in onion powder, seasoned salt, garlic powder and white pepper until thoroughly combined. Lay a large piece of plastic wrap on the counter.

Scoop cheese mixture in a ball in the center of the wrap.



Using plastic, shape into a ball. Place in refrigerator for at least one hour. Meanwhile, combine bacon and fresh parsley in a shallow dish. Roll cheese ball in bacon/parsley mixture. Serve immediately, or refrigerate for up to 2 days.

GREEK CRESCENTS

Monica Lafary

1/3 lb. butter (not margarine)
1 large egg yolk
1/2 tsp. baking powder
1/2 cup ground pecans
1/4 cup sugar
2 Tbsp. Brandy
2 1/4 to 2 1/2 cups all-purpose flour
Powdered sugar for sprinkling

Preheat oven to 375 degrees. Beat butter with mixer until light and fluffy. Add sugar gradually and beat thoroughly. Beat in egg yolk and brandy and set aside. Sift together flour and baking powder. In a separate bowl. Fold dry mixture into butter with a wooden spoon. Fold in nuts. Knead dough on