



John Frank Retirement Celebration

A retirement celebration was held for John Frank on Saturday, June 9, 2018, at the home of Dan and Pat Cor-telyou.

John began his 15 year career at Farmers and Merchants State Bank in 2003.



pen-ter, son-in-law Matt Car-penter, and Grampa’s pride and joy, his two granddaugh-ters, Jocelyn and Julia.



John had both his families at the party. He has his wife Rosemary, daughter Paula Car-

John’s second family - his bank family, also there to celebrate with him.



Continued on Page Two

Retirement

Continued from Page One

There was great food, great friends, beautiful weather, and a great time was had by all.

Thanks John for taking care of all of us for the last 15 years. We love you!



Friends in Motion

Anniversaries being celebrated include: **Swede and Sally Borg**

(56 years) of London Mills, **Charles and Wilma Hess** (65 years) of Marietta,



Thurman and Beverly Kepple (55 years) of Macomb, and **Goose and Sue Buchen** (58 years) of Bushnell. Happy anniversary to all!

Birthday celebrations include: **Ethel Loy** of Roseville,



Kay Morrow (77) of Good Hope, **Jerry Walter** (79) of Prairie City,

Elmer White (86) of Avon, **Leland Worthington** of Marietta, **Madeline Link** (75) of Prairie City, **Mary Lou Bartlett** (89), **Shirley Cortelyou** (88), **Duane "Cap" Spangler** (83), and **Glen Weiss Sr.** (89), all of Bushnell. Happy Birthday to all!

UPCOMING COMMUNITY EVENTS

July 7 & Aug. 4 - VFW breakfast, 7 to 10 am.

Sept. 7 & Dec 7 - Free blood pressure, pulse/oxygen, cholesterol and blood sugar checks at F&M Main Bank, 9 to 10 am.



Bushnell
Fall
Festival
August
22nd - 25th
2018



Chocolate Overload!

DOUBLE CHOCOLATE COCA COLA CAKE

Lou Reno

1 cup Coca Cola (not diet)
1/2 cup oil
1 stick butter
3 Tbsp. cocoa
2 cups sugar
2 cups flour
1/2 tsp. salt
2 eggs
1/2 cup buttermilk
1 tsp. baking soda
1 tsp. vanilla

Frosting:

1 stick butter
3 Tbsp. cocoa
6 Tbsp. cream or milk
1 tsp. vanilla
3 3/4 cups confectioner's sugar

In a saucepan, mix Coca Cola oil, butter, and cocoa and bring to a boil. In another bowl, combine sugar, flour and salt. Pour the boiling Cola mixture over the flour mixture and beat well. Add the eggs, buttermilk, soda and vanilla and



beat well. Pour mixture into a greased and floured 13 x 9 inch baking pan. Bake at 350 degrees for 35 minutes. Remove pan. Cool for about 10 minutes before frosting.

Frosting: In a saucepan, combine the butter, cocoa, and milk. Heat until the butter melts. Beat in the remaining ingredients and spread on the cake while it's still warm. Enjoy!

3-D CHOCOLAE CHEESECAKE

Lindsey Waller

1 cup chocolate graham cracker crumbs
1 Tbsp. sugar
1/4 cup butter, melted

Filling:

4 pkgs. (8oz.) cream cheese, softened
1-1/3 cups sugar
1 pkg. (10oz.) 60% cacao bittersweet chocolate baking chips, melted and cooled
1/4 cup baking cocoa
4 eggs, lightly beaten

Ganache:

2/3 cup (4 oz.) 60% cacao bittersweet chocolate baking chips
1/2 cup heavy whipping cream
1 Tbsp. sugar

Place a greased 9-in spring form pan on a double thickness of heavy-duty foil. Securely wrap foil around pan.

In a small bowl, combine crumbs and sugar; stir in butter. Press onto the bottom of prepared pan. Place pan on a baking sheet. Bake at 325 degrees for 10 minutes. Cool on a wire rack.



In a bowl, beat cream cheese and sugar until smooth. Beat in cooled chocolate and cocoa. Add eggs; beat on low speed just until combined. Pour over crust. Place spring form pan in a large baking pan; add 1 inch of boiling water to larger pan. Bake at 325 degrees for 55 to 60 minutes or until center is just set and top appears dull. Remove spring form pan from water bath; remove foil. Cool cheesecake on a wire rack for 10 minutes; loosen edges from pan with a knife. Cool 1 hour longer. Refrigerate overnight.

For Ganache, place chocolate in small bowl. In a small saucepan, bring cream and sugar just to a boil. Pour over chocolate; whisk until smooth. Cool to spreading consistency, stirring occasionally. Remove rim from pan. Spread ganache over cheesecake to within 1 inch of edge. Refrigerate until set.