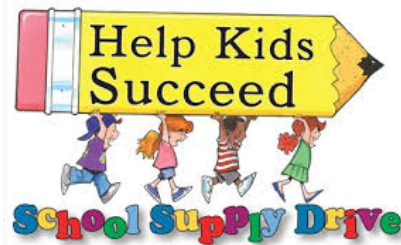




F&M Supports Local Hospital and Schools

Farmers & Merchants' third annual School Supply Drive is going on now! We know it's summer break, and school is the furthest thing from your mind, but



we're thinking ahead, and we want to make sure our local children have the supplies they need to make the most out of their next school year. Please drop off donations at either location—main bank or drive-up—by July 29th. Thanks for supporting the children in our community!

Farmers and Merchants State Bank of Bushnell has pledged \$20,000 toward the Dolores Kator Switzer Women's Center at McDonough District Hospital. "Farmers and Merchants has taken a lead role in promoting and supporting healthcare in West Central Illinois," said McDonough District Hospital President and CEO Kenny Boyd. "Their support of the Women's Center will bring a new

level of care to the women in our community. The Dolores Kator Switzer Women's Center will include a new nursery, private OB/GYN suites, state-of-the-art labor/delivery and recovery rooms, and an imaging center for the women in our community."

Farmers and Merchants believes in the importance of supporting MDH, as well as many other businesses and charities. The Bushnell community is so fortunate to have MDH in the area, and we want to do our part to assure these services that we all use are available for many years to come.



Pictured are (l-r): Connie Morrow, Senior Vice President/Operations; Sherry Pico, Vice President/Cashier; Doug Allaman, Senior Vice President/Loans; Kenny Boyd, MDH President/CEO; Lindsey Waller, Loan Processor/Marketing; Krystal James, Customer Service Representative/Marketing; and Vicky Kipling, MDH Foundation Leader.

Friends in Motion

Some anniversaries recently celebrated include: **K. Delbert** and **Ruth Curtis** (60 years) of Avon, **Daryl** and



Eloise Reid (54 years) of Marion, IL, **Bob** and **Kay Wheeler** (59 years) of Macomb, **Allen** and **Clarice Blout** (61 years) of Ellisville, **Harris** and **Pat Lafary** (67 years), **George** and **Carolyn Pensinger** (60 years), and **Dale** and **Tiny Walters** (66 years), all of Bushnell. Happy anniversary to all!

Recent birthday celebrations include: **Ruth Curtis** (79) of Avon, **Eloise Reid** of Marion, IL, **Betty Wilson** and



Linda McGrew, of Bushnell, **Sherold Brown** (74), **Isabelle Ferris** (86), **Jim Haynes** (84), **Jada King** (84), and **Thomas Norris** (87), all of Bushnell. Happy Birthday to all!

UPCOMING COMMUNITY EVENTS

Aug. 6 & Sept. 3 - VFW breakfast, 7 to 10 am

Aug. 7 - Bushnell Fire Department Golf Outing

Aug. 17 - B-PC Schools Starts Classes

Aug. 18-20 - Avon Fat Steer Show

Aug. 24 - 27 - Bushnell Town and Country Festival

Aug. 27 - B-PC Schools Backpack 5-K Walk/Run

Sept. 2 - Free blood pressure, pulse/oxygen, cholesterol and blood sugar checks at F&M Main Bank Lobby, 9 to 10 am

Sept. 10 - Bushnell VFW 90th Anniversary

Sept. 17 - Bushnell Park District Grills Gone Wild

Sept. 29 & 30 - Bushnell City-Wide Clean Up

Nov. 19 - McDonough County Vibe Fundraiser

Credit Cards - Get yours today!



“Simply” Delicious

MAC AND CHEESE LASAGNA

Melissa Pearce

- 1 pkg. Kraft Macaroni & Cheese
- 1/2 lb. lean ground beef
- 1 1/2 cups spaghetti sauce
- 1 cup shredded Mozzarella cheese
- 2 Tbsp. grated Parmesan cheese

Heat oven to 350 degrees. Prepare dinner as directed, using the light prep directions. Meanwhile, brown meat in skillet; drain. Spoon half the dinner into lightly greased 8-inch square baking dish; top with layers of half each, sauce, meat and shredded cheese. Repeat layers. Sprinkle with Parmesan.



GOOD MORNING MUFFINS

Monica Lafary

- 3 cups Bisquick
- 3 scrambled eggs (don't overcook as they will continue to cook in the muffin)
- 1 1/2 cups plus 2 Tbsp. milk
- 4 oz. cheese (your preference)
- Add-ins (ham, bacon, onion, etc.)

Preheat oven to 350 degrees.



Mix Bisquick and milk in a large bowl. Add scrambled eggs and desired add-ins. Fold together just until eggs are coated with Bisquick mixture. Scoop into muffin pan. Bake until golden brown. Approximately 20 minutes.

STICK OF BUTTER RICE

Connie Morrow

- 1 cup uncooked white rice (NOT instant)
- 1 can condensed French Onion soup
- 1 (10 oz.) can beef broth
- 1/2 cup butter, sliced

Preheat oven to 425 degrees.

In a 9x9 inch baking dish combine rice, soup and broth. Cut butter into slices and place on top of the mixture. Cover with foil and bake 30 minutes. Remove cover and bake 30 minutes more. Recipe can be doubled or tripled. Optional: small can of drained mushrooms can be added.



BLACK-EYED PEA SALAD

Jessie Havens

- 1 15 oz. can black-eyed peas, rinsed & drained
- 1 large tomato, diced
- 1 avocado, peeled & diced
- 1/2 cup chopped green pepper
- 2 green onions, chopped
- 1 Tbsp. minced fresh cilantro
- 1 jalapeno pepper, seeded & chopped
- 1/3 cup Italian dressing

Combine all ingredients and toss to coat.



New Requirements from Secretary of State

Effective immediately, all banks that sell license stickers or perform any vehicle transactions that change any portion of the vehicle record must have a form of government issued photo identification to copy and retain for three years.

How does this new requirement affect our customers? You will now be asked for government issued photo identification when requesting any of the following services:

- * Title and/or Title and Registration Records
- * Registration only Records
- * Plate/Sticker Replacement - with or without changes
- * Expedited pickup
- * Registration Address Change
- * Corrected ID card
- * Duplicate/Corrected Title or Corrected Title and T15
- * 7-and 30-day permits
- * TRP
- * Expired Registration Non-Owner

Also, if the address on the gov-

ernment issued photo identification does not match the registration address, we will also need a proof of address document, such as a current utility bill, lease agreement, or bank statement.

We apologize for any inconvenience this may cause. The bank must comply with this new requirement, or the Secretary of State's office will not process the transactions, and we will no longer be able to provide these



services to our customers.

We appreciate your understanding, and are confident that continuing our vehicle services is a more convenient option for our customers than having to drive to the nearest DMV office.

Thanks again for your understanding.