



Farmers & Merchants
State Bank of Bushnell

Member
FDIC

October 2015

Allaman and Morrow Complete Graduate Banking School

Doug Allaman and Connie Morrow both recently graduated from the University of Wisconsin Graduate School of Banking.

The University of Wisconsin Graduate School of Banking was established in 1945 to provide bankers with an opportunity for advanced study and research in banking, economics and leadership. Instruction at the Graduate School of Banking takes place during resident sessions for three consecutive summers, along with comprehensive study between summer resident sessions. The curriculum focuses on the management of strategic issues faced by banking executives and financial services industry professionals.

The Graduate School of Banking enrolls approximately 600 US and international professionals each year. More than 85 esteemed academicians, economists, government officials, and industry professionals comprise the School's faculty.

Mr. Allaman, serves as Senior Vice President of Farmers and Merchants State Bank, and directs the lending department of the bank. Doug also serves as Farm Manager, and as director of compliance and serves on the senior management committee of the bank.



Mr. Allaman is a graduate of the University of Illinois, majoring in Agricultural Economics, and began his career at the bank in 1995. Doug, his wife Brandy, and their two sons, Cooper and Carter, reside in Bushnell. Doug remains active in farming, helps coach sports teams, and is active in his church and other community activities.

Ms. Morrow, serves as Senior Vice President and Cashier of Farmers and Merchants. Connie leads the operations department of the bank, and serves as Project Manager, Information Security Officer, and on the senior management committee of the bank. She is a Magna Cum Laude graduate of Western Illinois University in Agricultural Science. Connie is an enrolled agent of the IRS, and also prepares income tax returns.



Connie also attended the Independent Bankers of America Certified Internal Audit program, and began her career with Farmers and Merchants State Bank in 1994. Connie resides in Macomb with her two girls - golden retrievers - Tillie and Tucker. Connie is active in her church, and enjoys working outside and spending time with family.

Congratulations to Doug and Connie on a job well done.

Friends in Motion

Some anniversaries recently celebrated include:

John and

Sharon Butler (51

years), of

Greenbush,

Roger and

Verna Everly (59

years), of

Bushnell,

Dwight and **Ethel Loy** (60

years), of Roseville, **Wilma**

and **Leland Worthington** (64

years), of Marietta. Happy

anniversary to all!

Recent birthday celebra-

tions include: **Barbara Spiker**,

of Edwards, Colorado,

Leona Yocum, of Avon, **C.**

Eugene McGrew, **Norma**

Pigg and **Dale Walters**, all of

Bushnell, **Jim Bucher** (82),

of Ma-

comb,

and

Verna

Everly

(88), of

Bush-

nell. Happy birthday to all!



Spangler Family

Receives 4-H

Family Spirit Award

Congratulations to all 19 members of the Sharon and Bruce Spangler family, who were selected as the 2015 Illinois 4-H Foundation Family Spirit Award winners. The award is given annually to recognize an Illinois family who has substantially benefited from and who has been an advocate for the 4-H program over multiple generations.

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UPCOMING COMMUNITY EVENTS

Oct. 3 & Nov 7 - VFW breakfast, 7 to 10 am

Oct. 14 - MDH Flu Clinic at the F&M Main Bank 11:00 am until 12:00 noon.

Dec. 4 - Free blood pressure, pulse/oxygen, cholesterol and blood sugar checks at F&M Main Bank Lobby, 9 to 10 am

Home-style Favorites

CHICKEN ENCHILADAS

Lindsey Waller

6-10 chicken breasts
2 cans cream of chicken soup
2 cans mild green chilies
8 oz. sour cream
2 to 4 cups shredded cheese (Mexican blend)
2 Tbsp. Chili powder
1/2 cup chicken broth
Tortilla shells

Boil chicken; shred. Add chili powder to chicken and set aside. Combine other ingredients.

Lay out 10 - 12 tortilla shells. Place 2-3 Tbsp. of sauce in the center. Place 2-3 Tbsp. chicken on top of sauce. Spoon an additional Tbsp. of sauce on top



of chicken and roll it up. Lay each enchilada side by side in a 13 x 9 inch glass dish or a cake pan. (you may need more than one dish) Spread remaining sauce on enchiladas and sprinkle shredded cheese on top.

Bake at 375 degrees until heated through or cheese is bubbly on top.

SCORPION TAILS

Monica Lafary

12 jumbo shrimp; shelled, deveined, and split down middle (remove tails)
1/2 cup shredded cheese; your choice
1/2 cup peppers, chopped (mild or spicy)
12 slices of bacon; cut each strip in half
1 cup flour
2 eggs

Put flour into shallow dish. Season to taste. Beat eggs in another shallow dish. Set aside. Mix cheese and peppers together. Stuff into shrimp. Wrap each shrimp in bacon and secure with a toothpick. Dredge into bowl of flour, then into egg, and back into flour again.

Deep fry until golden brown. Serve with your choice of sauce. Sweet Thai Chili Sauce is the best.

POTATO CHEESE CASSEROLE

Melissa Pearce

2 lbs. frozen hash browns
1/2 c. melted margarine
1 tsp. salt
1/2 tsp. pepper
1 can cream of chicken soup
1 pt. sour cream
2 cups grated cheese (I use cheddar)
Mix above ingredients together and put in a 9x13 inch pan.

1/4 cup margarine
2 cups crushed cornflakes

Mix together and put on top. Bake for 1 hour at 350 degrees.

GOURMET SWEET POTATO CLASSIC

Jennifer Hood

5 sweet potatoes
1/4 tsp. salt
1/4 cup butter
2 eggs
1 tsp. vanilla extract
1/2 tsp. ground cinnamon
1/2 cup white sugar
2 Tbsp. heavy cream
1/4 cup butter, softened
3 Tbsp. all-purpose flour
3/4 cup packed light brown sugar
1/2 cup chopped pecans



Preheat oven to 350 degrees. Lightly grease a 9x13 inch baking dish. Bake sweet potatoes 35 minutes in the preheated oven, or until they begin to soften. Cool slightly, peel, and mash.

In a large bowl, mix the mashed sweet potatoes, salt, 1/4 cup butter, eggs, vanilla extract, cinnamon, sugar, and heavy cream. Transfer to the prepared baking dish.

In a medium bowl, combine 1/4 cup butter, flour, brown sugar, and chopped pecans. Mix with a pastry blender or your fingers to the consistency of course meal. Sprinkle over the sweet potato mixture.

Bake 30 minutes in the preheated oven, until topping is crisp and lightly browned.

Be Careful with Password Re-use

Everyday cyber-criminals compromise websites and post lists of usernames, email addresses, and passwords online, which leaves users open to potential attacks due to password re-use. Password re-use is when someone re-uses the same password on multiple websites or accounts.

Password re-use is a threat because cyber-criminals can take advantage of a re-used password if there is other associated information that identifies you. This typically occurs through one of two ways.

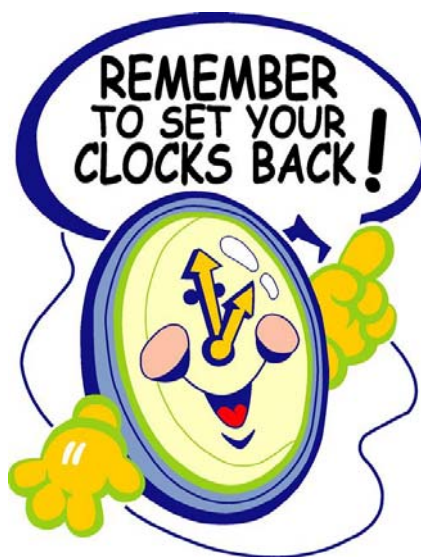
In the most common scenario, the cyber-criminal can search for other accounts you use and try to login with the same password, and try to find personal accounts, such as Facebook to determine where you are employed, and attempt to use for remote access, through email or time-card access.

The second scenario involves a malicious website that spoofs a legitimate web site, which requests you enter an email address, password, and other information to gain access. Once you have done that, they know

who you are and can search other accounts where you used the same password.

One way to avoid password re-use is to use a password manager to remember each unique password. Most can even generate them for you.

Regardless of how a password is chosen, it is critically important that every password be unique.



November 1, 2015

