



## The Bank’s Tech Leader

Internet banking, mobile banking, and “chip” cards, are all new technology based products that make banking more accessible and convenient for customers. But with all of the convenience of the new products comes a lot of work from the information technology side of the bank.

Jessie Havens, IT Systems Administrator, joined the bank in November 2015, to assume full-time duties in all areas of information technology.

Jessie’s work includes cyber security, risk assessment, vendor coordination, due diligence, and a lot more.

CEO Mike Steelman stated that “with the evolution of banking and information technology, the bank made a commitment to have a full-time information technology specialist to assure that customer information is protected, and that the bank is on the leading edge of technology products that benefit customers.”

Information technology will continue to be a key factor for the bank going forward. Customers who are so busy

today depend on mobile and internet banking to do their banking anywhere, anytime, and the bank’s mobile banking app has been very popular with customers.

Jessie Havens and Connie Morrow, Information Security Officer, coordinate IT training for bank employees, which is a constant learning process. Cyber security is a priority for the bank, and the bank works with all of its vendors to assure that all customer records and information are safe and secure.

Jessie Havens is a graduate of WIU, with a Bachelors Degree in Finance. Jessie and husband Mike have three children, Gracie, Mason, and Charlie.

Jessie said that she is excited to be leading the information technology efforts at Farmers and Merchants State Bank, and looks forward to the ever-changing future of IT, and new ways to benefit customers.



**Daylight Savings Time Ends  
Sunday, November 6th**



## Friends in Motion

Some anniversaries being celebrated include:

**John and Sharon Butler**

(52 years) of Greenbush,

**Dwight and Ethel Loy**

(61 years) of Roseville,

**Wilma and Leland Worthington** (65 years) of Marietta. Happy anniversary to all!



Birthday celebrations include: **Jim Bucher** (83) of Macomb, **Verna Everly** (89) of Bushnell, **Barbara Spiker** of Edwards, CO, **Leona Yocum** of Avon, **C. Eugene McGrew**, **Norma Pigg**, and **Dale Walters**, all of Bushnell. Happy birthday to all!

## Allen and Clarice Blout Farm Designated Sesquicentennial Farm

Congratulations to Allen and Clarice Blout, who recently had their farm in Ellisville designated a Sesquicentennial Farm by the Illinois Department of Agriculture.

To qualify as a Sesquicentennial Farm, the agricultural property must be owned by a straight or collateral line of descendants for at least 150 years.



## UPCOMING COMMUNITY EVENTS

**Oct. 1 & Nov. 5** - VFW breakfast, 7 to 10 am

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

**Nov. 19** - McDonough County Vibe Fundraiser

**December 4** - Chamber of Commerce No Tax Sunday.

## Decadent Desserts

### APPLE DUMPLINGS

**John Frank**

- 1 pkg. refrigerated crescent rolls
- 1/2 stick butter, melted
- 1/2 tsp. cinnamon
- 3 oz. lemon-lime soda
- 1 apple, peeled, cored and cut into 8 slices
- 3/4 cup granulated sugar
- 1/2 tsp. vanilla

Preheat oven to 350 degrees. Unroll crescent rolls, and place 1 slice apple on wide end of roll and roll up sealing and pinching end closed. Place in baking dish. In a small mixing bowl, mix butter, sugar, cinnamon, and vanilla. Pour over apples. Spread to evenly distribute. Pour lemon-lime soda over dumplings. Bake for 35-40 minutes or until brown.



### NEW YORK CHEESECAKE

**Lindsey Waller**

#### **Crust:**

- 1 cup all-purpose flour
- 1/2 cup butter, softened
- 1/4 cup sugar
- 1 egg yolk

#### **Filling and Topping:**

- 5 pkg. (8 oz. each) cream cheese, softened
- 1 3/4 cups sugar
- 3 Tbsp. flour
- 1 Tbsp. grated orange peel
- 1 Tbsp. grated lemon peel
- 1/4 tsp. salt
- 5 eggs
- 2 egg yolks
- 1/4 cup whipping cream

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- 1/3 cup slivered almonds, toasted, if desired

Preheat oven to 400 degrees. Lightly grease a 9-in springform pan with shortening; remove bottom. In a medium bowl, mix all crust ingredients with fork until dough forms; gather into a ball. Press one-third of the dough evenly on bottom of pan. Place on cookie sheet. Bake 8 to 10 minutes or until light golden brown; cool. Assemble bottom and side of pan; secure side. Press remaining dough 2 inches up side of pan.

Increase oven temperature to 475 degrees. In a large bowl, beat cream cheese, sugar, flour, orange peel, lemon peel and salt with an electric mixer on medium speed for 1 minute or until smooth. Beat in eggs, 2 egg yolks and 1/4 cup whipping cream, beating on low speed until well blended. Pour into baked crust. Bake 15 minutes.

Reduce oven to 200 degrees. Bake 1 hour longer. Cheesecake may not appear done, but if a small area in the center seems soft, it will become firm as cheesecake cools. Do not insert a knife to test for doneness, as it will crack. Turn off oven; leave cheesecake in oven 30 minutes longer. Remove from oven and cool in pan on cooling rack for 30 minutes. Top with more whipping cream and slivered almonds, if desired.



# 2016 Fall Festival Fun



**Spoon River Drive**  
**October 1st & 2nd**  
**and**  
**8th & 9th**

**Columbus Day**  
**Monday,**  
**October 10, 2016**

