



Farmers & Merchants
State Bank of Bushnell

Member
FDIC

December 2015

All We Want For Christmas Is YOU



Thanks to our customers
for making us smile.

For sharing your stories
of family and friends.

For pictures of babies
all smiling-pink in ribbons.

For saying hello though
you have lots to do.

For letting us know scores
of Cardinals and Cubs.

For keeping us posted
on the weather outside.

For telling us straight up
when we do good or not.

For making our 100 years here
not work, but fellowship and cheer.

So you've given us the best
Christmas gift of all:

Your trust and your friendship,
Merry Christmas to all.

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Friends in Motion

Some anniversaries recently celebrated include:

 **Jim and Susie Bucher** (60 years), of Macomb, **Don and Jada King** (64 years), and **Larry and Anna Kugler** (53 years), both of Bushnell, **Robert and Patricia Rutledge** (67 years) of Adair, and **Jerry and Sharon Walter** (53 years) of Prairie City. Happy anniversary to all!



Recent birthday celebrations include: **Thelma Fox** (92) and **Robert Ogle** (88), both of Bushnell, **Charles Hess** (87) of Marietta, **Kay Wheeler** (76) of Macomb, and **Pat Walters** of Bushnell. Happy birthday to all!

**Now offering
Credit Cards!
Get yours today!**



UPCOMING COMMUNITY EVENTS

Dec. 5 & Jan 2 - VFW
breakfast, 7 to 10 am

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



Favorites To Warm You Inside and Out

SWEET AND SOUR POT ROAST

John Frank

12 small white potatoes, peeled
1 Tbsp. oil
1 can (15 oz.) tomato sauce
2-3 Tbsp. Worcestershire sauce
1 tsp. salt
1 beef chuck roast (about 3 lbs.)
1 cup chopped onion
1/4 cup packed brown sugar
2 Tbsp. cider vinegar

Place potatoes in a slow cooker. Trim fat from roast, brown in hot oil on all sides in a skillet. Place meat in slow cooker. Discard all but 1 Tbsp. drippings from skillet, sauté onion until tender. Stir in tomato sauce, brown sugar, Worcestershire sauce, vinegar and salt. Combine well. Pour over meat and potatoes. Cover and cook on high for 4 to 5 hours or until meat is tender. Before serving, pour sauce into a skillet. Cook and stir over medium-high heat until thickened. Serve with potatoes and meat. Serves 6-8.



LOADED POTATO & BUFFALO CHICKEN CASSEROLE

Stephanie Christensen

2 lbs. boneless, skinless chicken breasts, cut into 1/2 inch cubes.
8-10 medium potatoes, cut into 1/2 inch cubes (I leave the skin on)
1/3 cup olive oil
1-1/2 tsp. salt
1 Tbsp. freshly ground pepper
1 Tbsp. paprika
2 Tbsp. garlic powder
6 Tbsp. hot sauce
TOPPING:
2 cups Fiesta blend cheese
1 cup crumbled bacon
1 cup diced green onion

Preheat oven to 500 degrees. In a large bowl mix olive oil, salt, pepper, paprika, garlic powder and hot sauce. Add cubed potatoes and stir to coat.

Carefully scoop the potatoes into a cooking spray coated 9x13 inch baking dish, leaving



behind as much of the olive oil/hot sauce mix as possible. Bake the potatoes for 45-50 minutes, stirring every 10-15 minutes, until cooked through and crispy and browned on the outside. While potatoes are cooking, add the cubed chicken to the bowl with the left-over olive oil/hot sauce mix and stir to coat. Once the potatoes are fully cooked, remove from the oven and lower the oven temperature to 400 degrees. Top the cooked potatoes with the raw marinated chicken. In a bowl, mix together the cheese, bacon and green onion and top the raw chicken with the cheese mix. Return the casserole to the oven and bake for 15 minutes or until the chicken is cooked through and the topping is bubbly delicious. Serve with extra hot sauce and ranch dressing.

CROCKPOT LASAGNA

Deb Powell

2 lbs. ground beef
1 jar spaghetti sauce
Bow Tie pasta or mini lasagna noodles
Large package mozzarella cheese
1-2 cans mushrooms (optional)

Brown ground beef, drain. Mix all



of the above together and put in crockpot. Cook on low for 3-4 hours.

Chip Technology to Protect Customers

Farmers & Merchants will soon be adding an additional layer of security to our debit cards to protect customers against fraud: a computer chip. The advanced security of the chip card will make it

extremely difficult for fraudsters to counterfeit or

copy the card. We hope to begin replacing cards with chip-enabled technology in early 2016.

The computer chip—a small, metallic square on the front of the card—assigns a one-time code making every transaction unique and the card more difficult to counterfeit or copy. The new cards will still have a magnetic stripe for cases where the merchant does not have an activated chip reader.

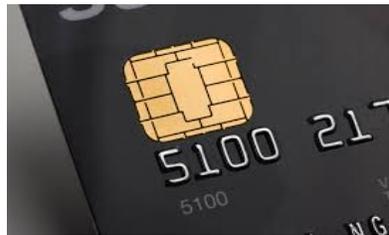
You need to “dip” the chip card to benefit from this new technology. If the merchant has a chip reader, be sure to use that instead of swiping

your card, for maximum security.

Using chip cards is simple:

1. Insert your card into the chip-enabled terminal with the chip first, facing up.
2. Leave the card in the terminal until the transaction is complete. You may be prompted to sign your name. Be sure to take your card at the end of the transaction.
3. If there isn't a chip-enabled terminal, swipe the card the traditional way.

We're excited to be able to



offer our customers new cards equipped with highly-secure chip technology. Our first priority is protecting our customers' financial data from misuse. Chip technology is just one more way to accomplish that.