



Farmers & Merchants
State Bank of Bushnell

Member
FDIC

March 2015

Music in Heaven

On a normal day,
I must always play
my favorite music;
it makes me smile.

And I like it all;
Rock and Country.
I have a ball,
singing loudly in my car.

Symphonies and opera
do so affect me,
but I do confess
not dance electric.

I grew up on Tchaikovsky,
my mother was rather ouchy
when I played the Nutcracker
very loud.

I play guitar quite badly
but nevertheless, and sadly,
I think I'm a picker
when all alone.

Now that time has passed
my love of music
does still last, and
I have a question of some note.

Is there music in heaven?
No doubt an angels choir
sings praise to God who's there
smiling in perfect harmony.

But will I meet Beethoven
and his four famous notes?
Will Mozart play a pianissimo
that lingers there and floats?

Will Hank Williams moan
a country blues song?
Will bluegrass pickers
jam all eternity long?

Will Joplin and Hendrix,
infinitely loud,
entertain a massive crowd
dancing on the clouds?

But if I go the other place,
I know what it will be.
Elevator music going down,
and Taylor Swift for eternity.

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Friends in Motion

Some anniversaries recently celebrated include: **Lewis and Bernice Barr** (73 years), of Tonica,

Sharold and Jane Brown (51 years), and



Lyndall and Norma Pigg (71 years), of Bushnell. Happy anniversary to all!

Recent birthday celebrations include: **Kermit Barrett** (83), of Blandinsville, **Wilma Hess** (82), of Marietta, **Berneice Huffman** (101), of Peru,



Dwight Loy, of Roseville, **Maxine Reed** (90), and **Norma Weber**

(94), both of Macomb, **Edwin "Butch" Link** (76), of Prairie City, **Joanne Ervin** (84), **Mike Filbert** (53), **Shirley Rapp** (69), **Eural Gene Webster** (83), **Nelda Vandiver**, **Sue Buchen** and **Edward Wilson**, all of Bushnell. Happy birthday

UPCOMING COMMUNITY EVENTS

Mar. 7 & Apr. 4 - VFW breakfast, 7 to 10 am

Mar. 6 & Jun 5 - Free blood pressure, pulse/oxygen, cholesterol and blood sugar checks at F&M Main Bank Lobby, 9 to 10 am

Jul. 13 - 20, 2015 - Hall of Fame Trip. If you are interested in the London & Paris vacation, please contact Kathy Lynn at 309-772-2171, to assure you are on our mailing list for up-to-date information.



Breakfast Anyone?

SPINACH-SAUSAGE-EGG BAKE

Shirley Rapp

- 1 lb. Italian sausage
- 1/2 c. chopped onion
- 1 jar (7oz.) roasted red peppers (drain, chop and divide)
- 1 pkg. (10 oz.) frozen chopped spinach, thaw and squeeze dry
- 1 cup flour
- 1/4 c. grated Parmesan cheese
- 1 tsp. dried basil
- 1/2 tsp. salt
- 8 eggs
- 2 cups milk
- 1 cup shredded provolone or Monterey Jack cheese

In a large skillet, cook sausage and onion until no longer pink and drain. Transfer to a greased 3 qt. baking dish. Sprinkle with half the red peppers, and top with spinach.

In a bowl, combine the flour, Parmesan cheese, basil and salt. Whisk eggs and milk together, and stir into flour mixture until blended. Pour over spinach.

Bake uncovered at 425 degrees for 16 to 18 minutes. Top with cheese and remaining red peppers. Bake an additional 4 to 5 minutes, until cheese is melted. Let stand 5 minutes before serving.

EGGS & HASH BROWN SKILLET

Don Swartzbaugh

- 2 cups frozen country-style hash browns
- 2 Tbsp. vegetable oil
- 1 large zucchini, coarsely shredded
- 1/2 tsp. salt
- 6 eggs
- 2 large carrots, peeled & coarsely shredded
- 1 small onion, finely chopped
- 1/2 tsp. black pepper

In a large skillet, heat oil over medium heat. Add potatoes, carrots, zucchini, onion, salt and pepper; mix well. Cover and cook 8 to 10 minutes, or until heated through, stirring occasionally. Press 6 indentations about 2" in diameter in vegetable mixture with the back of a spoon. Break and place an egg in each indentation. Cover and cook 5 to 8 minutes longer, until whites are set.

BREAKFAST POTATO BITES TO GO

Stephanie Christensen

- 1 pkg. of pre-shredded potatoes (I use Simply Potatoes found next to the eggs at the grocery store.)
- 3 eggs, beaten
- 1/2 cup shredded cheddar cheese
- 1/4 cup finely chopped onion (optional)
- 1/4 tsp. garlic powder
- Salt and pepper to taste

Preheat oven to 350 degrees and thoroughly grease a mini muffin pan (you may need more than one, I used 1 plus 5 of the second pan). Pour potatoes into a



bowl, add the salt, garlic powder and onion, stir to combine. Pour in the egg and give it another stir. Add the cheese and mix. Spoon into mini muffin tins and bake for 20 - 25 minutes or until golden brown and tops and edges begin to get crispy. Eat warm, or cool and freeze into individual packs and heat for about 20 seconds in the microwave. Yay, breakfast is made for the whole week!

Social Engineering: Baiting

Baiting is like the real-world Trojan Horse that uses physical media and relies on the curiosity or greed of the victim.

In this attack, the attacker leaves a malware-infected floppy disk, CD-ROM, or USB flash drive in a location sure to be found (bathroom, elevator, sidewalk, parking lot), gives it a legitimate-looking and curiosity-piquing label, and simply waits for the victim to use the device.

For example, an attacker might create a disk featuring a corporate logo, readily available from the target's web site, and write "Executive Salary Summary Q2 2014" on the front. The attacker would then leave the disk on the floor of an elevator or somewhere in the lobby of the targeted company. An unknowing employee might find it and subsequently insert

the disk into a computer to satisfy their curiosity, or a Good Samaritan might find it and turn it in to the company.

In either case, as a consequence of merely inserting the disk into a computer to see the contents, the user would unknowingly install malware on it, likely giving an attacker unfettered access to the victim's PC and, perhaps, the targeted company's internal computer network.

Unless computer controls block the infection, PCs set to "auto-run" inserted media may be compromised as soon as a rogue disk is inserted.

Remember, the social engineer tries to manipulate a person through his or her own psychological vulnerabilities, including curiosity. Don't take the bait.

