



Farmers & Merchants
State Bank of Bushnell

Member
FDIC

April 2015

Looking for a credit card that gives you more?
You've found it with the MasterCard® Credit Card from
Farmers & Merchants State Bank of Bushnell



The Farmers & Merchants State Bank of Bushnell credit card offers everything you'd expect from large credit card companies, but with the convenience and comfort of being from your bank. This MasterCard® Credit Card provides you with peace of mind knowing your banker is a phone call away.

The Farmers & Merchants State Bank of Bushnell offers a generous Rewards program, enabling you to earn 1 point per dollar spent with no point cap. And, earn quarterly bonus points in rotating merchant categories¹.

- This quarter, cardholders earn 2X points on Health & Wellness purchases until 03/31/15.
- Next quarter earn 2X points on Gardening & Home Improvement purchases 04/01/15 - 06/30/15.

You can also earn up to 12X points through ScoreMore™ when shopping online with hundreds of participating merchants through the ScoreCard® Rewards program.

Reward points are redeemable for Cash Back, Gift Cards, Travel, Merchandise and more! Visit Farmers & Merchants State Bank of Bushnell in person or online at bushnellbank.bankcard-center.com to apply today!

¹2X points earned on first \$1500 spent in promotional merchant categories, each quarter. We do not determine how merchants are classified.

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Friends in Motion

Some anniversaries recently celebrated include: **Kermit** and **Janet Barrett** (59 years), of Blandinsville, **Pat** and **Glen**



Stroops (60 years), of Macomb, **Tom** and **Debbie Downs**, (31 years), **Gene** and **Linda McGrew** (52 years), and **Ken** and **Beth Vancil** (59 years), all of Bushnell. Happy anniversary to all!

Recent birthday celebrations include: **Daryl Reid** of

Marian, **Glen Stroops** (85), of Macomb, **Bill Noble**



(87), of Good Hope, **Anna Kugler** (74), **Peggy Norris** (85), and **Ron Rapp** (68), all of Bushnell. Happy birthday to all!



April 21st
April 22nd



UPCOMING COMMUNITY EVENTS

Apr. 4 & May 2 - VFW breakfast, 7 to 10 am

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.

Who Doesn't Love Dessert?

MINI PUMPKIN CHEESE CAKES

John Frank

18 gingersnap cookies
3/4 cup sugar
1 tsp. pumpkin pie spice
1 cup canned pumpkin
12 oz. cream cheese, softened
1 Tbsp. corn starch
2 eggs, slightly beaten
1/3 cup Karo light corn syrup



Preheat oven to 325 degrees. Line 18 muffin tins with paper baking cups. Place 1 gingersnap in each cup. Beat cream cheese, sugar, corn starch and pumpkin pie spice with an electric mixer. Add eggs and mix well. Add pumpkin and corn syrup. Beat 1 minute. Pour into liners, dividing evenly. Bake for 30 to 35 minutes or until just set. Chill 1 hour. Garnish as desired - chocolate chips, whipped topping, etc.

ONE BOWL CHOCOLATE CAKE

Monica Carter

6 squares semi-sweet baking chocolate
3/4 cup (1 1/2 sticks butter) or margarine
3 eggs
2 tsp. vanilla
2 1/2 cups flour, divided
1 tsp. baking soda
1/4 tsp. salt
1 1/2 cups water



Microwave chocolate and butter until melted. Stir in sugar. Add eggs one at a time, beating with electric mixer on low speed. Stir in vanilla. Add 1/2 cup flour, baking soda, and salt.

Mix well. Add remaining 2 cups flour alternately with water, beating until well blended. Pour into 2 greased and floured 9-inch round cake pans. Bake at 350 degrees for 35 minutes. Cool 10 minutes and remove from pans. Cool completely on wire racks and frost as desired.

ICE BOX CHEESECAKE

Peggy Weiss

1 stick oleo
20 graham crackers
1/2 cup sugar
3/4 tsp. cinnamon
8 oz. Philadelphia cream cheese
1 can evaporated milk
1 lemon Jell-O (3 oz.)
1 cup hot water
2/3 cup sugar
1 tsp. vanilla

Mix lemon Jell-O in 1 cup hot water. Let set to syrup and then beat. Melt oleo in 9 x 13 inch pan. Roll graham crackers. Add 1/2 cup sugar, 3/4 tsp. cinnamon and mix with oleo. Take off 1/2 cup and



spread remainder evenly over bottom of pan. Beat can of evaporated milk until stiff. Mix cream cheese and 2/3 cup of sugar; add 1 tsp vanilla. Add Jell-O to cheese and milk. Pour into pan and sprinkle with remainder of crumbs over top. Chill.

Tax Scams

One of our customers recently reported receiving a [phishing email](#) from someone posing as an IRS employee and instructing the recipient to complete an attached form W-8, but return it to a bogus email address where the phisher will have access to the victim's personal identity.

Another phishing email appears to come from the IRS and includes a link to a bogus web site intended to mirror the official IRS web site. This email contains the direction to "update your IRS e-file immediately."

Still another scam is happening via telephone, as aggressive and sophisticated callers claiming to be IRS employees use fake names and bogus IRS identification badge numbers. These callers may know a lot about their targets, and usually alter the caller ID to make it look like the IRS is calling. Victims are told they owe money to the IRS and it must be paid promptly through a pre-loaded debit card or wire transfer. If the victim refuses to cooperate, they are threatened with arrest, deportation, or sus-

pension of a business or driver's license. In many cases, the caller becomes hostile and insulting.



Or, victims may be told they have a refund due to try to trick them into sharing private information. Don't fall for these types of scams. The IRS does not contact you by phone or email. For more information on what to do if you receive a suspicious IRS-related communication, visit [the IRS web-site](#), or to find out more about these types of scams, visit <http://www.irs.gov/uac/Tax-Scams-Consumer-Alerts>.

