



Farmers & Merchants
State Bank of Bushnell

Member
FDIC

September 2015

Rapp to Retire After 35 Years

Shirley Rapp, Assistant Trust Officer of Farmers and Merchants has announced her retirement from the bank, and will retire on October 15, 2015.

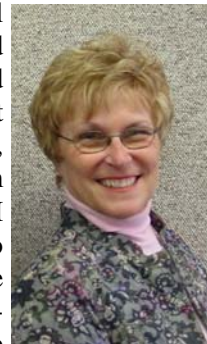


Shirley started at the bank as a Receptionist and became a Computer Operator in 1981. In 1986, Shirley became Executive Secretary for the bank and worked with the bank's presidents, as well as preparing for stockholder meetings, reports, dividends and many other duties. In 1995, Shirley was promoted to Assistant Trust Officer, serving trust customers and leading the bank board trust committee.

Not only has Shirley helped customers with their trusts and investments, Shirley has provided outstanding, high touch, quality customer service to all of her customers.

Shirley attended the Cannon Trust School, and completed her advanced trust studies in 2000. Shirley, a native of Tonica, Illinois, moved to Bushnell with her husband Ron, in 1975. Shirley has one daughter, Trisha Pardue. Trisha and husband Todd have two children, Dawson and Bodie. Shirley loves visiting her grand boys, and plans to spend more time with them in her retirement.

Shirley will be deeply missed at Farmers and Merchants, but Shirley stated, "as much as I am sad to leave, I am happy to know that I have had the opportunity to serve our customers and train those coming after me, and I am proud of the work that they will be doing for our customers."



We wish all of our best to Shirley and her family, and ask that you join us in thanking Shirley for her service to the bank and the community.

Friends in Motion

Some anniversaries recently celebrated include: **Dwight** and **Kay Morrow** (54 years), of Good Hope, **Edwin “Butch”** and **Madeline Link** (55 years), of Prairie City, **Murrel** and



Kathy Hollis (52 years), **Bob** and **Sara**

Hudson (67 years), and **Tom** and **Ruth Pratt** (61 years), all of Bushnell. Happy anniversary to all!

Recent birthday celebrations include: **J.**

Doyle

Lutz (95), of Good Hope, **Doris Ferris**

(78), **Gene Filbert** (78), **Ken Vancil** (80), **Marshall Buchen**, and **Lyle Walters**, all of Bush-



UPCOMING COMMUNITY EVENTS

Sept. 5 & Oct. 3 - VFW breakfast, 7 to 10 am

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

Did You Know?

Dormant Accounts

Did you know . . .? Illinois state law requires all financial institutions to turn over to the State of Illinois any funds in any account that has been dormant for five years or more. This is referred to as escheatment. Though the state never takes ownership of the assets escheated, they serve as a custodian, holding the assets until claimed.



If you have a bank account which is not being used, check to see if it's dormant. If so, a small deposit or withdrawal will make it active again. Alternatively, for your protection, you should close any accounts which are not needed and/or no longer serve a purpose.

For more information on the Illinois State Treasurer's unclaimed property program, visit the State of Illinois I-Cash site at <https://icash.illinois.gov/>.

Try This Complete Meal W/Dessert

CROCKPOT PORK CHOPS

Deb Powell

- 6 pork chops
- 1/2 cup flour
- 1 tsp. salt
- 2 (10 oz.) cans chicken and rice soup
- 1 1/2 tsp. dry mustard
- 1/2 tsp. garlic powder
- 2 Tbsp. oil

Coat pork chops in mixture of flour, salt, dry mustard and garlic powder. Brown chops in skillet with oil.



Place browned pork chops in crock pot. Add soup, cover and cook on low 5 - 6 hours, or on high

for 3 hours.

SQUASH CASSEROLE

Kathy Lynn

- 1 tsp. seasoned salt
- 1/2 cup sour cream
- 1 cup crushed Ritz crackers
- 6 cups raw yellow (Summer) squash, sliced
- 4 Tbsp. butter
- 1 large onion, chopped
- 1 cup grated sharp cheddar cheese
- 1 cup water

Preheat oven to 350 degrees.

Using a heated stewing pot, add 6 cups raw sliced squash and water. Stir and let stew for 5-10 minutes.

Pour stewed squash into a colander covered in a clean rag or cheesecloth, and allow the water and juices to drain by mashing with a spoon.

In a separate medium sized skillet, sauté the sliced onion in butter for 5 minutes. Remove from pan, using a large bowl, add squash, onions, sour cream, seasoned salt, and sharp cheddar cheese. Pour mixture into a buttered casserole dish and top with cracker crumbs. Bake for 25 to 30 minutes.



RANCH-STYLE MOCK MASHED POTATOES

Rachel Hyde

- 1 head cauliflower, washed, broken into florets (about 4 cups florets)
- 1 cup light Ranch dressing
- 1 Tbsp. fat-free milk
- 1 Tbsp. light margarine or butter
- 1/4 tsp. salt



Place florets into a teamer and cook for about 20 minutes or until tender. Transfer to a food processor.

Add Ranch dressing, milk and margarine to cauliflower and blend until the mixture reaches the consistency of mashed potatoes. Add salt, mix and serve.

STRAWBERRY HEAVEN

Connie Morrow

- 1 can sweetened condensed milk
- 1/4 cup lemon juice
- 8 oz. Cool Whip, thawed
- 1 large angel food cake (or 2 small rectangular ones)
- 4 cups fresh strawberries sliced or mashed and lightly sweetened.

Fresh strawberries for garnish

Mix sweetened condensed milk and lemon juice together. Fold in thawed Cool Whip. Tear cake into pieces, or slice smaller cakes into approximately 1-inch pieces. Layer 1/2 of the cake pieces in a 9x13 inch baking dish. Pour 2 cups of strawberries over cake. Spread 1/2 of sweetened condensed milk mixture over strawberries.

Repeat by layering with other half of ingredients, beginning with cake and ending with topping (sweetened condensed milk mixture.) Garnish with fresh strawberries, if desired. Cool in refrigerator until ready to serve. Best when made a few hours in advance.



Social Media

Social media sites, such as Facebook, Twitter, Instagram and LinkedIn, are amazing resources, allowing you to meet, interact and share with people around the world. However, all this power also brings risk for you, your family, friends and employer.

The best protection is to limit what you post. Yes, privacy options can provide some protection. However, they are often confusing and change frequently

without your knowledge. What you thought was private can quickly become public for various reasons. In addition, the privacy of your posts is only as secure as the people you share them with. The more friends or contacts you share with, the more likely that information will become public.

BOTTOM LINE: You should assume anything you post can or will become a public and permanent part of the Internet.

Let us Never Forget
September 11, 2001

