

Member  
FDIC  
December 2018



# Farmers & Merchants State Bank of Bushnell



*Merry Christmas!*

## COMING SOON!

We are pleased to partner with Kroll Fraud Solutions, the leading provider of identity theft and fraud investigation services, to offer **ID TheftSmart™**, a comprehensive identity restoration solution.

In the last year, approximately 13 million Americans were victims of identity theft. Last year in the U.S., someone was victimized by identity theft every two seconds. The Federal Trade Commission estimates \$16 billion was stolen from 12.7 million identity theft victims in the last year.

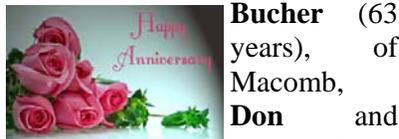
That's why we're excited to be able to offer **ID TheftSmart**. You'll choose from various options to monitor your credit, detect fraudulent activity, and let licensed investigators restore your peace of mind in the event you fall victim to identity theft.

More details coming soon!



## Friends in Motion

Anniversaries being celebrated include: **Jim** and **Susie**



**Bucher** (63 years), of Macomb, **Don** and **Jada King**

(67 years), and **Larry** and **Anna Kugler** (56 years) both of Bushnell. Happy Anniversary to all!

Birthday celebrations include:

**Charles Hess** (90) of Marietta, and **Kay Wheeler**



(79) of Macomb. Happy Birthday to all!

## UPCOMING COMMUNITY EVENTS

**Dec 1 & Jan 5** - VFW breakfast, 7 to 10 am.

**Dec. 7** - Free blood pressure, pulse/oxygen, cholesterol and blood sugar checks at F&M Main Bank, 9 to 10 am.

**Dec. 21** - Santa will be at the bank from 1:30 pm until 2:30 pm. Refreshments, and drawings for prizes!

# Family Christmas Desserts

## BANANA BREAD

Stephanie Christensen

- 8 Tbsp. butter
- 1 cup sugar
- 2 eggs, beaten
- 3 bananas, mashed
- 1/2 tsp. salt
- 1 tsp. baking soda
- 1 - 1/4 cup all-purpose flour
- 1/3 cup walnuts

Cream together butter and sugar. Stir in eggs and mashed bananas. Slowly mix in salt, baking soda and flour. Fold in walnuts. Pour into a greased loaf pan. Bake at 350 degrees for 40 to 50 minutes.



## CHRISTMAS CRANBERRY CAKE

Jessie Havens

- 3 eggs
- 2 cups sugar
- 3/4 cup butter, softened
- 1 tsp. vanilla
- 2 cups flour
- 12 oz. fresh cranberries

Preheat oven to 350 degrees. With a mixer, beat the eggs with the sugar until slightly thickened, about 5-7 minutes.



The mixture should almost double in size. Add the butter and vanilla; mix 2 more minutes. Stir in the

flour until just combined. Add the cranberries and stir to mix throughout. Spread in a buttered 9x13 pan. Bake 40-50 minutes, or until lightly browned and a toothpick comes out clean. Cool before cutting.

## CRANBERRY SAUCE

Deb Powell

- Three 3-oz. packets cranberry flavored gelatin
- Two 14-oz. cans whole cranberry sauce
- One 8-oz. can crushed pineapple, drained
- 8-oz. cream cheese, room temp.
- 1/4 cup powdered sugar
- 1-1/4 cups plus 2 Tbsp. milk
- 1 orange

Bring 2 cups water to a boil then remove from heat. Stir in the gelatin until completely dissolved. 1 to 2 minutes.

Add 1 cup cold water, the cranberry sauce and pineapple. Mix well, ensuring you break apart any large chunks of the cranberry sauce. Pour into a 9x13 inch pan. Cover and place in the refrigerator until firm. About 4 hours.



Beat cream cheese and powdered sugar with hand mixer until smooth. Add the milk and mix. Carefully spread frosting over cranberry sauce, and zest orange on top. Cut into individual squares.



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