



**FARMERS & MERCHANTS
STATE BANK OF BUSHNELL®**

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FDIC

August 2011

Swartzbaugh Celebrates 30 Years



Don Swartzbaugh, Senior Vice President at Farmers and Merchants State Bank, recently celebrated his 30th year of service at the bank. Over his 30 years, Don has been involved in agricultural and commercial lending, and many special projects for the bank. Don is married to Cindy (King) Swartzbaugh and they have three children, Melissa, Drew and Spencer.

Don has one grandchild, Preslea, whom he enjoys spending time. Don has been active in his community and church and is a director of the Bushnell Economic Development Corporation board as well as the Route 336 board. Many thanks to Don for his 30 years of service.



346 Years of Service and Experience

Helping Don Swartzbaugh celebrate his 30th anniversary were nine other members of the "Over 25 Year Club" of Farmers and Merchants State Bank. Remarkably enough, out of 25 employees at the bank, 10 officers and employees have served over 25 years at the bank, for a cumulative total of 346 years of dedicated service.

The bank, founded in 1913, has had two employees that have served more than 50 years, being the late V.N. "Newt" Howard and Carolyn Carr, who still works part-time at the bank. Thanks to all of these dedicated employees for their many years of service to the bank, its customers and the community.



Back Row: Michael Steelman (27 yrs), Dan Cortelyou (32 yrs), Deb Powell (28 yrs), Don Swartzbaugh (30 yrs), Kathy Lynn (34 yrs). Front Row: Deb Pestle (27 yrs), Pat Hensley (47 yrs), Carolyn Carr (51 yrs), Lou Reno (39 yrs), and Shirley Rapp (31 yrs).

Friends in Motion

Some wedding anniversaries recently celebrated include:

Robert and **Beverly Ver-Steeg** (59 years) of Avon, **Ken** and **Marjorie Wolf** (61 years), **Dale** and **Nadyne (Tiny) Walters** (61 years), **Harris** and **Pat Lafary** (62 years), **George** and **Deedee Pensinger** (55 years), all of Bushnell, **Daryl** and **Ella Louise Reid**



(49 years), of Marion, Illinois, and **Robert** and **Kay Wheeler** (54 years) of rural Macomb. Congratulations to all!

Recent birthday celebrations include: **Carl Teel** (87), **Charles Jackson** (88), **Jackie Zook** (73), and **Isabel Ferris** (81), all of Bushnell, **Bruce Bricker** (94), of Rural Macomb, **John Long Sr.** (90) and **Robert VerSteeg** (83), both of Avon, **Clarene Simpson** (85) of Macomb, and **Betty Beel** (84) of Adair. Happy Birthday to each of you!



UPCOMING COMMUNITY EVENTS

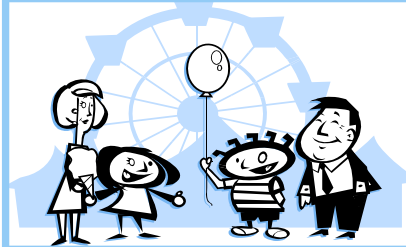
Aug 5 & Sept 2 - Free cholesterol screening and blood pressure check, F&M Main Bank Lobby, 9 am to 10 am

Aug 6 & Sept 3 - VFW breakfast, 6:30 am to 10:30 am.

Sept 13 & 14 - Bushnell City Wide Fall Clean Up

Sept 5 - Labor Day

FALL FESTIVAL August 24 - 27



HALL OF FAME COMING EVENTS

September 5 - 13, 2011 - ITALY

Nine days in beautiful Italy - Explore the magic of Rome, Florence, Venice and Milan. While in Rome, visit the famed Colosseum and take optional excursions to the Vatican City, the Vatican Museums and St. Peter's Basilica. While visiting Florence, tour the Piazza Del Duomo, the Cathedral of Santa Maria del Fiore and the Baptistry. Board a train to Venice, with 117 tiny islands, 150 canals, and 400 bridges, and take a boat trip to St. Mark's Square. Then go on to Milan to visit the Duomo (Cathedral) the Vittorio Emmanuele II Gallery, and much more—for \$2,899, including air fare, hotels and 11 meals. Come join the fun!

For reservations and information, contact **Carolyn Carr** at 309-772-2171 or ccarr@bushnellbank.com

Bushnell City Wide Fall Clean Up September 13th & 14th



Fall is Almost Upon Us - Enjoy!

CHICKEN TACO SOUP

Kathy Lynn

- 1 lb. boneless, skinless chicken, cooked and shredded
- 2 cups cooked kidney beans
- 2 cups prepared salsa
- 6 cups chicken stock
- 1 packet taco seasoning
- 2 cups tortilla chips, crushed

Combine chicken, beans, salsa, stock and seasoning in a 2 quart soup pot. Bring to a boil and reduce heat until soup is simmering. Let cook for 15 to 20 minutes to allow flavors to blend. Top each bowl of soup with crushed tortilla chips. Yields 6 servings.

AMY'S ITALIAN BEEF

John Frank

- 2 - 3 lb. roast
- 1 envelope dry Zesty Italian dressing mix
- 1 - 12 oz. can beer
- 1 pkg. dry onion soup mix
- 1/2 tsp. black pepper
- 1 jar milk pepper rings

Put roast into crock pot. Sprinkle with dry onion soup mix and Italian dressing mix and add pepper. Pour can of beer over all. Cook for 8-9 hours on low. Add jar of pepper rings with juice. Continue cooking for 1 to 2 additional hours. Serve on Kaiser rolls with Provolone cheese.

SANTE FE CASSEROLE

Mike Steelman

- 1 lb. ground beef
- 1 can condensed golden corn soup
- 1 Tbsp. chili powder
- 1/2 tsp. red (cayenne) pepper
- 1 can condensed cheddar or nacho cheese soup
- 3/4 cup chopped green onions
- 3/4 cup chopped fresh tomatoes

- 1 can (4-oz.) chopped green chilies

- 16 - 6 in. corn tortillas
- 4 oz. Monterey Jack cheese (1 cup shredded)

- 1/2 cup sliced black olives
- Garnish with avocado slices

Heat oven to 350 degrees. Have an 11 x 7 inch baking dish ready. Cook ground beef in a large non-stick skillet over medium-high heat, breaking up chunks, 4 minutes or until no longer pink. Drain. Stir in undiluted corn soup, chili powder and red pepper. In a large bowl, stir cheese soup, onions, tomatoes and chilies until blended. Cut tortillas in half. Line bottom of baking dish with 8 halves. Cover with half the meat mixture. Top with 8 more tortilla halves, then with half the soup mixture. Repeat layers, ending with soup mixture.

Bake 20 minutes until tortillas are softened. Top with shredded cheese and olives. Bake 10 minutes longer or until cheese is melted.



CREAM CHEESE PEANUT BUTTER PIE

Dan Cortelyou

- 4 oz. cream cheese
- 1 cup powdered sugar
- 1/2 cup milk
- 1/3 cup creamy peanut butter
- 1 - 8 oz. carton Cool Whip
- Graham Cracker Crust



Blend cream cheese and powdered sugar until fluffy. Add milk and peanut butter, blend. Fold in Cool Whip. Pour into crust and refrigerate at least 6 to 8 hours.

Identity Theft of the Deceased

Although it is hard to imagine, identity thieves will go to any length to steal someone's identity, even someone that has passed away.

There are many safe and simple things that you can do to protect the identity and estate of the deceased.

- ✓ Keep obituaries vague. Don't use full dates of birth, middle names, and specific home addresses.
- ✓ When you are cleaning out a deceased's home, make sure you shred or completely destroy any paperwork that could be used for identity theft.
- ✓ Contact the deceased's bank, insurance agency, etc. Let them know of the passing of your loved one, and find out the process for transferring ownership of accounts, and what documents will be required. You will certainly need a death certificate (probably a certified copy).
- ✓ Send certified copies of the death certificate to credit reporting agencies, such as Experian, Equifax, and Trans Union.
- ✓ Get a copy of the deceased's credit report to watch for suspicious activity. Look for accounts that may be open and available

for identity thieves. You may be able to freeze a deceased's credit, although each state is different.

Just these few simple actions may help avoid identity theft of the deceased and make estate administration much easier.

Ag Equipment Needs?

With harvest time just around the corner, now is a good time to consider your farm equipment financing options.

If you have a purchase in mind, please check with us. Our terms are flexible to meet your needs, and with some of the lowest rates in years, now could be the time.

Whatever your financing needs, we want to serve you and help you get the best deal possible.

Call **Doug, Pat** or **Don** today at 309-772-2171, or stop by the main bank Monday through Friday from 8:30 a.m. to 4:30 p.m., or the drive-in facility on Cole Street Saturday mornings from 8:00 a.m. to noon.



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