



November 2011

## FBI FRAUD ALERT

Many innocent victims fall prey to scammers by believing in something too good to be true. If you receive a check for something, whether expected or not, always be alert to the possibility of fraud.

If you can answer “YES” to any of the following questions, you could be the victim of a FRAUD or about to be SCAMMED!

- ⊗ Is the **check** from an item you sold on the Internet, such as a car, boat, jewelry, etc.?
- ⊗ Is the amount of the **check** more than the item’s selling price?
- ⊗ Did you receive the **check** via an overnight delivery service?
- ⊗ Is the **check** connected to communicating with someone by email?
- ⊗ Is the **check** drawn on a business or individual account that is different from the person buying your item or product?
- ⊗ Have you been informed that you were the winner of a LOTTERY, such as Canadian,

Australian, ElGordo, or El Mundo, that you did not enter?

- ⊗ Have you been instructed to either **wire, send or ship money**, as soon as possible, to a large U.S. city or to another country, such as Canada, England, or Nigeria?
- ⊗ Have you been asked to **pay** money to receive a deposit from another country such as Canada, England or Nigeria?
- ⊗ Are you receiving **pay** or a **commission** for facilitating money transfers through your account?
- ⊗ Did you respond to an email requesting you to **confirm, update or provide** your account information?

### Happy Birthday!

**Richard and Marjorie Williams** will reach important milestones over the next several months. Richard turned 90 in October, and Marjorie will be 90 in December. They will celebrate 60 wonderful years together next June. Congratulations and Happy Birthday from all your friends at Farmers and Merchants State Bank.

## Friends in Motion

Some wedding anniversaries recently celebrated include:

**Jim and Mary Lou Bartlett** (64 years), **Robert and Shirley Cortelyou** (61 years), **Derril and Mary Bentzinger** (61 years), **Paul and Marcia Gossett** (52 years), **Gordon and Norma We-**



**ber** (70 years), and **Richard (Cap) and Linda Spangler** (54 years), all of Bushnell, and **Larry and**

**Patti Riden** (49 years), of Good Hope. Congratulations to all!

Recent birthday celebrations include: **Virginia Effland** (90), **Maxine Howerter** (86), and **Gene Raymond** (87), all of Bushnell, and **Ollie Strange** (92) of Prairie City. Happy Birthday to each of you!



## WILD TURKEY

Although the term “turkey” refers to many things, let’s look at just a few that o’er the years have taken wing.

Perhaps you’ve dealt with someone who didn’t have a clue, and your brain screams out, “Turkey!” as you tell them what to do.

If you have invested, just sure to make a killing, but it turns into a turkey, take a chance only if you’re willing.

Maybe at a party or after a long day, you pour a “Wild Turkey” to ease the pain away.

But nothing is as pleasing as mashed potatoes, dressing and peas, as you so thankfully ask, “Could you pass the turkey please?”

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### UPCOMING COMMUNITY EVENTS

**Nov 4 & Dec 2** - Free cholesterol screening and blood pressure check, F&M Main Bank Lobby, 9 am to 10 am

**Nov 5 & Dec 3** - VFW breakfast, 6:30 am to 10:30 am.

**Nov 6** - Daylight Savings Time

**Nov 11** - Veteran’s Day

**Nov 12** - Odd Fellow’s Pancake Breakfast, 6 am to 1 pm

**Nov 24** - Thanksgiving Day

### HAPPY THANKSGIVING



# SOUP DU JOUR!

## CHICKEN FAJITA CHOWDER

**Pat Hensley**

1 lb. boneless, skinless chicken breast  
1 green pepper, chopped  
1 red pepper, chopped  
1 yellow pepper, chopped  
1 medium onion, chopped  
2 Tbsp. olive oil  
3 cups water  
2 cups frozen corn  
1 cup uncooked brown rice  
1 cup green enchilada sauce  
1/4 cup canned, chopped green chilies  
1/4 tsp. salt  
1 cup shredded Mexican Blend cheese  
1 cup sour cream  
Tortilla chips and minced fresh chives, optional.

Over medium heat cook and stir chicken, peppers and onion in oil until vegetables are crisp-tender. Stir in the water, corn, rice, enchilada sauce, chilies and salt. Bring to a boil. Reduce heat, cover and simmer for 35-40 minutes until rice is tender.

Remove from heat. Stir in cheese and sour cream until cheese is melted.

Serve with chips and chives, if desired.

## PANFISH CHOWDER

**Dan Cortelyou**

6 slices bacon, cut up  
3 medium red potatoes  
2/3 cup chopped onion  
1/2 cup chopped celery  
2 cups fish stock  
1 cup sliced fresh mushrooms  
1/2 cup chopped carrot  
1/4 cup fresh parsley  
1 Tbsp. fresh lemon or lime juice

1 tsp. salt  
1/2 tsp. dried dill weed  
1/8 tsp. dried fennel seed  
1/8 tsp. garlic salt  
1/8 tsp. pepper  
1 cup half-and-half  
1 1/2 cups cut-up cooked pan fish  
(about 1-1/2 inch pieces)

In a 3-quart saucepan, cook bacon over medium heat, stirring occasionally, until crisp. Remove with slotted spoon; set aside. Peel potatoes and cut into 1/4 inch cubes; set aside.

Cook and stir onion and celery in bacon fat over medium-high heat until tender, about 5 minutes. Add bacon, potato cubes, fish stock, mushrooms, carrot, parsley, lemon juice, salt, dill weed, fennel seed, garlic salt and pepper. Heat to boiling. Reduce heat. Cover and simmer until vegetables are tender, 15 to 20 minutes. Blend in half-and-half. Gently stir in fish pieces. Skim fat, if desired.

You may substitute 2 cups water and 2 tsp. instant chicken bouillon granules, and omit the salt, for the fish stock.

## BLUE RIBBON CHILI

**Kathy Lynn**

2 lbs. ground beef  
1/2 onion, chopped  
1 tsp. pepper  
1/2 tsp garlic salt  
2 1/2 cups tomato sauce  
1 (8 oz.) jar salsa  
4 Tbsp. chili seasoning mix  
1 (15 oz.) can of light and 1 can dark red kidney beans

In a large saucepan over medium heat, sauté beef and onion for 10 minutes. Drain. Add remaining ingredients and simmer on low for at least an hour.

# Caught in the Net

You're texting, you're surfing, you're gaming, you're sharing. You're updating your status, downloading videos, blogging right and left, and tweeting out loud. It's online all the time. As you spend more and more time in a virtual world, it can be easy to over-share, embarrass yourself, mess up your computer, or possibly get involved with creepy people.

The truth is there are risks involved in socializing, playing, and communicating online. The best tool you have to help avoid risks online is your brain. When you're ready to post, send a message or photo, download a file, game or program, or shop for something, stop for a second and think:

- ▶ Do you know and trust who you're dealing with, or what you're sharing or downloading?
- ▶ How will you feel if your information ends up somewhere you didn't intend?

What you post could have a bigger audience than you think. Even if you use privacy settings, it's impossible to completely control who sees your social networking profile, pictures, videos, or texts. Before you click "send," think about how you will feel if your family, teachers, neighbors or coworkers find it. Once you post information online, you can't take it back.



You may think you've deleted information from a site, or that you will delete it later. But old versions may exist on other people's computers, meaning your posts could live somewhere permanently.



Just like everything else, the internet is both good and bad, depending on how it's used. And just like everywhere else, you need to be smart and courteous, and learn to navigate safely.

## CONGRATULATIONS, BRUCE BRICKER!

**Bruce Bricker** was recently chosen as Grand Marshall for the WIU Homecoming Parade. **Bruce** was the first Homecoming King of WIU in 1938. **Bruce** was an agriculture major and played football at Western. **Bruce** started farming in 1940, and continues his farming operation today. Congratulations, Bruce!

**DAYLIGHT SAVINGS  
TIME ENDS  
NOVEMBER 6, 2011**

