



## Don't Shoot the Messenger!

As if we don't have enough paperwork and regulations in the banking world today, starting May 11, 2018, banks and customers will have even more paperwork to deal with.

The "Customer Due Diligence Rule" was passed back in 2016 and goes into effect this month, May of 2018. The rule is intended to require banks to identify and verify beneficial owners of business customers.

So there are a few points to know about the new customer due diligence rule. First, for corporations, limited liability companies, and general or limited partnerships, those businesses will be required to verify those who own 25% or more of that business. Further, a customer must verify and the bank must gather information regarding an individual with significant responsibility to control a business, such as an executive officer, partner, president, vice president, etc. Both

the "Beneficial Ownership" report and the "Control Report" are verified by the customer that is opening an account or applying for a loan.



The certification of beneficial ownership will not apply to sole proprietorships, charities, religious organizations, schools, and organizations like Boy and Girl Scouts or public funds. The control element of the new law will apply to charities, churches, not-for-profits, and clubs. So while the new law affects an "account opening" it also affects renewals of things like certificates of de-

posit and loans.

Notably, the law does not apply to trusts, unless they are a unique type of trust called a Statutory Trust, that is similar to corporations, and registered with the State. So generally trusts are not included under the new law. The bank will also have to gather information regarding beneficial owners including copies of drivers licenses', physical address, date of birth and identification

numbers.

The goal of the new regulation is to assure that bank's know their customers and their regular course of business.

Remember, this new regulation does not affect normal customer relationships, only certain businesses. Any questions you have, please contact the bank, and the bank will be happy to work with you about the new Customer Due Diligence regulation.

## Types of Dog

## Word Search



DALMATIAN  
DACHSHUND  
BEAGLE  
PINSCHER  
SHEPHERD  
MASTIFF  
SETTER  
CHIHUAHUA  
BULLDOG  
COLLIE  
HOUND  
CORGI  
TERRIER  
BOXER

## Friends in Motion

Anniversaries being celebrated include: **Jim and Barb Spiker** (22 years) of Edwards, CO. Happy anniversary Jim and Barb!



Birthday celebrations include: **Swede Borg** (75) of London Mills, **Deb Hobbs** (74) of Good Hope, **Kay McCance**

(78) of Smithfield, **Margaret White** (82) of Avon, **Sara Hudson** (90), **Carolyn (Deedee) Pensinger** (82), **Karen Thompson** (73),



**Lyndall Pigg**, and **Harris Lafary**, all of Bushnell.

Happy birthday to all!

## Memorial Day May 28, 2018

TO ALL PRESENT AND PAST  
U.S. SERVICEMEN AND WOMEN

WE THANK YOU FOR  
YOUR SERVICES.



### UPCOMING COMMUNITY EVENTS

**May 5 & June 2** - VFW breakfast, 7 to 10 am.

**Jun. 1 & Sept. 7** - Free blood pressure, pulse/oxygen, cholesterol and blood sugar checks at F&M Main Bank, 9 to 10 am.



**May**  
**24<sup>th</sup> - 27<sup>th</sup>**  
**2018**

# Desserts to Share

## BANANA PUDDING CAKE

**Krystal James**

- 1 (18.25 oz.) box yellow cake mix
- 1 cup water
- 1/2 cup vegetable oil
- 3 eggs
- 2 cups cold milk
- 2 (3.5 oz.) pkgs. instant banana pudding
- 1 (8 oz.) container Cool Whip, thawed
- 1 cup vanilla wafer crumbs, or to taste.

Preheat oven to 350 degrees.

Grease and flour a 9x13 inch baking dish. Whisk cake mix, water, oil, and eggs together in a bowl until smooth; pour into the prepared baking dish. Bake until a toothpick inserted in the center comes out clean, 23 to 28 minutes.

Whisk cold milk and pudding mix together in a bowl until pudding is soft and thickened, about 2 minutes. Poke holes into the cake using the handle of a clean wooden spoon. Pour pudding over cake, spreading evenly. Spread whipped topping over pudding layer and sprinkle vanilla wafers over whipped topping.



## BUTTERFINGER PIE

**Davann Cadwalader**

- 1 bag fun size Butterfinger candy bars, crushed
- 1 (8oz) pkg. cream cheese, room temp.
- 1 (12oz.) container Cool Whip
- 1 pre-made graham cracker crust



Reserve 1/2 cup of crushed Butterfingers. Combine remaining candy bars, cream cheese, and Cool Whip in a large bowl. Pour into graham cracker crust. Sprinkle reserve candy bars on

top. Chill for 2 hours before serving. (You may use any candy bar you like!)

## PUMPKIN COOKIES WITH CREAM CHEESE FROSTING

**Kathy Danner**

- 2 cups all-purpose flour
- 1 tsp. baking powder
- 1 tsp ground cinnamon
- 1/2 tsp. baking soda
- 1/2 tsp. ground nutmeg
- 1/2 tsp. ground ginger
- 1 cup butter
- 3/4 cup sugar
- 3/4 cup brown sugar
- 2 tsp. vanilla extract
- 1 egg
- 1 (15oz) can pumpkin puree

### FROSTING:

- 1 (3oz.) pkg. cream cheese, softened
- 1/4 cup butter, softened
- 1 tsp vanilla extract
- 2 cups confectioners' sugar

Preheat oven to 350 degrees. Lightly grease baking sheets. Whisk flour, baking powder, cinnamon, baking soda, nutmeg and ginger together in a bowl. Beat 1 cup butter, white sugar, brown sugar, 2 tsp. vanilla extract, and egg with electric mixer in a



separate large bowl until smooth. Beat in pumpkin puree. Gradually stir dry ingredients into pumpkin mixture. Batter will be moist. Spoon by teaspoonfuls about 2 inches apart onto prepared baking sheets. Bake in a preheated oven until cookies are lightly browned. 10-12 minutes. Let cookies cool for about 5 minutes on sheets before removing to finish cooling on waxed paper. Beat cream cheese, 1/4 cup butter, and 1 tsp. vanilla extract in a bowl with an electric mixer until soft and creamy. Beat in confectioners' sugar about 1/2 cup at a time until frosting is smooth and spreadable. Frost cooled cookies with cream cheese frosting.