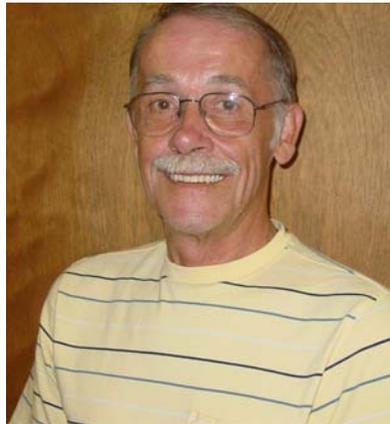




In Memorium



John Frank, a 15 year employee of Farmers and Merchants State Bank of Bushnell passed away on June 29, 2018. John was born October 22, 1946, in Keokuk, IA to Paul and Doris Frank. He married Rosemary Allen on August 3, 1974 in Bushnell, IL. She survives.

Also surviving, daughter Paula (Matt) Carpenter of Marquette Heights, IL and their two daughters Julia and Jocelyn. John had two sisters Jean Douglas and Judy Shepard, and one brother Jim.

John worked at Porcelain Products in Macomb from 1965 until it closed in 2003. John then went to work at Farmers and Merchants State Bank of Bushnell for 15 years before retiring in 2018.

John was an avid St. Louis Cardinal fan and enjoyed fishing and going to games with his son-in-law Matt.

John was a veteran of the United States Army having served in Vietnam from 1966-1967, where he received a Purple Heart. John was a life member of VFW Post 1422 in Bushnell, where he served 14 terms as Post Commander, and also as a member of the Honor Guard. John was a member of the Macomb American Legion and Veterans Assistance Committee for McDonough County. John was a veteran on the September 2017 Greater Peoria Honor Flight, escorted by his daughter Paula, and over 2,000 people attended his welcome home.

John quickly became part of our bank family, and will always remain in our hearts.



Small Town Big Heart

At a conference recently, when a fellow attendee asked what our bank size was, I told him we are a small community bank in a town of about 3,000 people. He looked at me . . . and laughed. He said “his company was \$1.2 billion,” and turned and started talking to someone else. I just smiled. I learned his company is located in a Chicago suburb. Good for him, and good for his company. He didn’t ask what our bank does in a small community, how we strive every day to help all of our customers, help our community and, well, do all the things a community bank should do.

There are some great people in Chicago, but many people up there have no idea that there is a great big state south of Interstate 80. They have never been downstate; they think I have a Southern accent. When I am convinced they think I am a “hillbilly,” I shift into role-playing and tell them I get up early every morning to “milk the chickens” and “round up the buffalo.” They usually say, “Really!” And I say “Yeah, it’s just like Little

House on the Prairie.”

It’s amusing but frustrating. Do they know where their food comes from? Do they understand the technology in farming today?

I am proud to be a community banker, to know our customers and work with fellow employees that feel the same as me. I never try to convince “big city” people to understand small towns, to respect our farmers and our small town way of life.

And in all fairness there are some great urban dwellers. But whether they know it or not, every time they eat a cheeseburger, eat or use a product made of corn or soybeans (and nearly everything is), then they are affirming our existence .

Thank you big city cousins, and come down and see us sometime. We’d love to see y’all. Maybe we’ll let you milk the chickens.



Friends in Motion

Anniversaries being celebrated include: **K. Delbert** and **Ruth Curtis** (62 years) of Avon, **Daryl** and **Eloise Reid** (56 years) of Marion, IL, **Bob** and **Kay Wheeler** (61 years) of Macomb, **Allen** and **Clarice Blout** (63 years) of Ellisville, and **George** and **Carolyn Pensinger** (62 years) of Bushnell. Happy anniversary to all!



Birthday celebrations include: **Ruth Curtis** (81) of Avon, **Eloise Reid** of Marion, IL, **Lloyd Thorman** (93) of Macomb, **Isabelle Ferris**, (88), **Jim Haynes** (86), **Jada King** (86), **Linda McGrew**, and **Betty Wilson**, all of Bushnell. Happy Birthday to all!



UPCOMING COMMUNITY EVENTS

Aug. 4 & Sep. 1 - VFW breakfast, 7 to 10 am.
Sept. 7 & Dec 7 - Free blood pressure, pulse/oxygen, cholesterol and blood sugar checks at F&M Main Bank, 9 to 10 am.

Bushnell Fall Festival August 22nd - 25th



United States Cities

S	A	V	A	N	N	A	H	T	S	T	P	S	E
O	E	N	U	K	W	M	P	E	W	O	P	A	H
E	H	I	T	A	T	I	H	A	A	L	H	L	D
C	L	P	I	P	N	A	E	U	S	E	I	L	E
H	H	I	H	C	I	M	O	N	H	D	L	A	C
U	E	I	M	O	N	I	N	L	I	O	A	D	I
I	O	E	C	L	E	D	I	H	N	N	D	N	N
M	N	M	K	A	L	N	X	E	G	N	E	N	C
N	O	D	A	U	G	X	I	O	T	I	L	H	I
H	T	D	E	A	A	O	N	X	O	T	P	R	N
U	S	T	G	N	A	W	I	L	N	S	H	A	N
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I	B	N	I	X	A	E	D	I	P	A	A	A	T
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WASHINGTON
 CINCINNATI
 BOSTON
 PHOENIX
 DALLAS
 MILWAUKEE
 PHILADELPHIA
 PHOENIX
 MIAMI
 CHICAGO
 SAVANNAH
 AUSTIN
 DENVER
 TOLEDO
 DETROIT

Meat, Potatoes and Dessert . . . Can It Get Any Better?

HACKIN CHICKEN

Lindsey Waller

3 bone-in chicken breast halves, with skin
1 cup barbeque sauce
6 slices ham
1/3 pound thinly sliced Monterey Jack cheese

Preheat the oven to 350 degrees. Place chicken breasts skin side up in a glass baking dish. Bake chicken, uncovered for 35 to 40 minutes in the preheated oven. Remove from the oven, and coat each piece generously with barbeque sauce. Lay 2 folded slices of ham over each breast, and top with slices of cheese.

Return to oven, and continue baking for 10 to 15 minutes, until cheese is melted. Let stand 5 minutes before serving.



BACON RANCH GRILLED POTATOES

Melissa Pearce

1-1/2 lbs. of potatoes (I use Yukon Gold)
1/3 cup Litehouse Ranch Dressing
4 slices bacon, cooked and crumbled
1/4 cup shredded cheddar or Colby Jack cheese
2 Tbsp. fresh parsley, chopped finely
1/2 tsp. salt
pepper to taste
Non-stick cooking spray

Preheat grill to 350 degrees. Scrub and slice potatoes. Prepare foil. Use heavy



duty foil or a double layer of regular foil. Cut off a piece large enough to fold over potatoes on all sides. Spray foil well with non-stick cooking spray. Mix potatoes with ranch dressing. Layer on foil. Top with bacon, shredded cheese, salt, pepper, and parsley. With heat on medium, grill for about 15 minutes. Flip over and grill for another 15-20 minutes or until potatoes are fork tender.

TRIPLE-LAYER PRETZEL BROWNIES

Peggy Weiss

3 cups crushed pretzels
3/4 cup butter, melted
3 Tbsp. sugar
1 pkg. fudge brownie mix (13x9 inch pan size)
3/4 cup semisweet chocolate chips
1/2 cup creamy peanut butter

Preheat oven to 400 degrees. In a small bowl, combine pretzels, butter and sugar. Press into an ungreased 13x9 inch baking dish. Bake 8 minutes. Cool on a wire rack.

Reduce heat to 350 degrees. Prepare brownie mix batter according to package directions. Pour over prepared crust. Bake 35-40 minutes, or until a toothpick inserted in the center comes out with moist crumbs. Cool completely.

In a microwave, melt chocolate chips and peanut butter; stir until smooth. Spread over top. Refrigerate 30 minutes or until firm. Cut into bars. Store in an airtight container. Yield 2 dozen.

