



Congratulations Lou Reno!

A Retirement party was held on Saturday, September 29, 2018, at “Tellers” in Bushnell, honoring Lou Reno for 46 years of dedicated service to

her career on June 1, 1972 as a teller at the drive-in on the cor-



Farmers and Merchants State Bank of Bushnell. Lou began



ner of the main bank building. Lou later moved to the loan



department and soon became the face of the loan department. Anyone who has done business with the loan department knew

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LOU

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Lou would take excellent care of them. Lou will be missed by all of her co-workers, customers and friends, but wish



her the very best in her retirement.

Lou's retirement party was attended by bank employees, directors, retirees, spouses, Lou's family, including husband Phil, daughter Erin, and Lou's pride and joy, granddaughter Campbell, and Lou's bothers Danny and Gary and their wives.



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!



**We will be closed
Monday, November 12,
2018
For Veterans Day**

Congratulations Logan!

Congratulations to Logan Frederick, a graduate of Bushnell-Prairie City High School, and son of Sonja Settles and Gary Frederick. Logan recently received the "Leaders of Distinction Awards" Twenty Under Forty award, which recognizes young professionals who excel in their career, are passionate about their community and are making a mark in Central Illinois. Logan is the Operations Improvement Leader/Associate Professor at Advocate BroMenn Medical Center/Illinois State University. Congratulations Logan!



Thursday,
November 22,
2018

Friends in Motion

Anniversaries being celebrated include: **Paul and Marcia Gossett** (59 years), **Linda and Cap Spangler** (61 years), both of Bushnell, and **J. Doyle and Eunice Lutz** (37 years) of



Good Hope. Happy Anniversary to all!

Birthday celebrations include: **Sally Borg** (75) of London Mills, **Eunice Lutz** ((70) of Good Hope, **Wilma Worthington** of Marietta, **Robert Wheeler** (82) of Macomb, **Virginia Efland** (97), **Marcia Gossett**, **Marjorie Hartwig**, **Don King** (87), and **Evelyn Rock** (78), all of Bushnell. Happy Birthday to all!



UPCOMING COMMUNITY EVENTS

Nov. 3 - 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.

Lou's Favorite Desserts

MILKY WAY CAKE

Lou Reno

8 (1-7/8 oz.) Milky Way candy bars
1/2 cup melted butter
2 cups sugar
1/2 cup butter softened
4 eggs
1 tsp. vanilla
1-1/4 cup buttermilk
1/2 tsp. baking soda
3 cups flour
1 cup chopped pecans
Milk Chocolate Frosting

Combine candy bars and 1/2 cup melted butter in a saucepan. Place over low heat until candy is melted, stirring constantly. Cool. Cream sugar and softened butter

till light and fluffy. Add eggs, one at a time, beating well after each one. Stir in vanilla. Combine buttermilk and baking soda. Add to creamed mixture alternating with flour, beating as you go. Stir in candy bar mixture and pecans. Pour batter into a greased and floured 10-in. tube pan. Bake at 325 degrees for 1 hr. and twenty minutes, or until done. Let cool. Remove from pan and frost.



CHOCOLATE CHIP PEANUT BUTTER COOKIES

Lou Reno

1 stick butter, softened
1/2 cup shortening
1 cup Reese's creamy peanut butter
1 cup sugar
1 cup packed light brown sugar
2 eggs
2-1/2 cups all purpose flour
1-1/2 tsp. baking soda
1 tsp. baking powder
1/2 tsp. salt
2 cups (12-oz. pkg.) Hershey's semi-sweet chocolate chips, or Hershey's milk chocolate chips.

Heat oven to 375 degrees. In a large bowl, beat butter, shortening, peanut butter, sugar, brown sugar, and eggs on medium speed of electric mixer until well blended.

Stir together flour, baking soda, baking powder and salt. Add to butter mixture beating

until well blended. Stir in chocolate chips.

Drop by rounded teaspoons onto an ungreased cookie sheet. Bake 8 to 10 minutes, or until set. Cool slightly. Remove from cookie sheet to wire rack. Makes about 6 dozen cookies.

