



Random Winter Thoughts

Since I had writer's block this month, I decided to relate some random thoughts.

As I write this newsletter article, the wind is blowing outside and the streets and sidewalks are pure ice. We have had a very challenging winter, with snow storms, ice, freezing rain, wind, and a generally pretty miserable season. I know we have been lucky the past few winters, but it doesn't make this winter any easier. I think back to the



winters of 1978 and 1979, and think of the similarities; extremely cold Siberian air, tons of snow, wind; all seemingly endless.

This year "cabin fever" has set in. Apparently the first



known use of the phrase "cabin fever" was in 1918, and according to the Merriam Webster dictionary, it denotes an "unhappy and impatient feeling that comes from being indoors too long." I've talked to many people that have stayed inside through the winter, and have only ventured outside to go to the grocery stores to make sure they are stocked up on supplies before the next storm hits. Since I am writing this article in the middle of February, hopefully, by the time you receive this newsletter, we will be on our way to a refreshing spring.

Speaking of cabin fever, my wife and I celebrated our 50th

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wedding anniversary in January. Since we met in 1st grade, we have known each other for some time. So as I always do, I have

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given her a rose a year for each year we have been married. This has now turned into a rather expensive proposition, since the florist had to deliver the 50 roses in a 5-gallon plastic bucket. It's hard to believe we've been married 50 years. I know there are many couples in our community that have been married for 50 years or longer. I don't know about any of the other couples, but I am putting my wife in for a sainthood for tolerating me all these years.

Not to be political, but I don't know if anyone else is as tired of hearing fights about "the wall" and government shut-downs. I am not taking one side or the other, but I will say that Congress had years and years to do its job and assure that we have a fair immigration system in our country. Our country has always welcomed immigrants, and there should be a fair, fast, and legal system to welcome people into our coun-

try that want to work, take care of their families, and educate their children. Congress, instead of pointing fingers, how about setting politics aside and doing your job on immigration and all the other challenges of our country?

My daughter, Lainie, is nearing the end of her term of Peace Corp service, and should finish in July or August. She has been teaching little kids in a small village on the island of St. Vincent and the Grenadines, which is an island near the coast of South America. She will have served for 27 months in her commitment to the Peace Corp, and we are hoping she will return to teaching or her career of choice this fall. We are very proud of her service in the Peace Corp.

Part of my work in banking is at the Federal Home Loan Bank of Chicago, where I am presently serving as Chairman of the Board. The Federal Home Loan Bank of Chicago is a cooperative with over 700 members from Illinois and Wisconsin, and we are chartered to serve the needs of our members for their liquidity needs, as well

Friends in Motion

Anniversaries being celebrated include:

Lyndall and Norma Pigg

(75 years) of Macomb. Happy Anniversary!



Birthdays include: **Kermit Barrett** (87) of



Blaindinsville, **Wilma Hess** (86) of Marietta, **Dwight Loy** of Dixon, **Sue**

Buchen, Joanne Ervin (88), **Mike Filbert** (57), **Shirley Rapp**

UPCOMING COMMUNITY

Mar. 2 & Apr. 6 - VFW breakfast, 7 to 10 am.

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

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as mortgages and affordable housing. I am proud to report that in 2018, we gave over \$40 million to affordable housing and down payment assistance to our members to help their communities. Since 1989, the Federal Home Loan Bank of Chicago has awarded more than \$455 million in affordable housing grants, and \$193 million in down payment grants to home buyers.

Since you are likely reading this newsletter in March, baseball starts in March with a game between Oakland and Seattle at the Tokyo Dome in Tokyo, Japan on March 20th and 21st. The traditional opening day, with all of the major league baseball teams will take



Observed each year on March 23rd is National Puppy Day. National Puppy Day will be celebrated on the Friday or Monday closest to March 23rd if that day falls on a weekend. This day was created to celebrate the magic and unconditional love that

Food for Thought

PARMESAN-BROILED TILAPIA

Peggy Weiss

- 1/2 cup grated Parmesan cheese
- 3 Tbsp. butter, softened
- 2 Tbsp. mayonnaise
- 1/4 tsp. dried basil
- 1/8 tsp. onion powder
- 1/8 tsp. celery salt
- 4 tilapia fillets (6 oz. each)
- 4 lemon wedges



In a small bowl, mix the first seven ingredients. Arrange fillets in a 15x10x1 inch baking dish coated with cooking spray. Spread cheese mixture over fish. Broil 4 inches from heat 4-5 minutes or until topping is lightly browned and fish flakes easily with a fork. Rotate pan halfway for more even browning. Serve with lemon wedges.

OVEN STYLE BUFFALO WINGS

Lindsey Waller

- 20 chicken wings (separated at drumette)
- 1/2 cup butter, melted
- 1/2 cup hot sauce
- 3/4 cup flour
- 1/2 tsp. cayenne,
- 1/2 tsp. garlic powder
- 1/2 tsp. salt

Mix flour, cayenne, garlic

and salt in a large zip-lock bag or a bowl. Coat wings in flour mixture and place on ungreased cookie sheet. Place in refrigerator to cool and firm



up the coating for an hour or so. Preheat oven to 400 degrees. Mix melted butter and hot sauce in a bowl. Gently coat wings in sauce mixture and place back on cookie sheet in a single uncrowded layer. Bake for 45 minutes, turning half way. Serve with blue cheese dressing to dip.

PINA COLADA FRUIT DIP Melissa Pearce

- 2 cups frozen whipped topping, thawed
- 4 oz. cream cheese, softened
- 1/2 cup crushed pineapple



- 1/3 cup sweetened coconut flakes
- Cherries, for garnish
- Fresh fruit for dipping

In a medium bowl, whisk together the whipped topping and cream cheese. Stir in crushed pineapple and coconut flakes. Mix until fully combined. Top with a