



The Frontline

By Michael G. Steelman

Have you ever wondered why bank tellers are called “tellers?” The word Teller comes from the late 15th century and described a person who kept accounts, or simply counted, and thus bank tellers evolved.



In the old days tellers stayed at their work stations and did everything manually; the counting, sorting, and deposits,



were all manual functions. Now, it is a much different job. Today, bank tellers at

Farmers and Merchants State Bank are called “Customer Service Representatives,” because



they do so much for our customers. The customer service representatives are the front line of the bank, and generally the first people to assist our customers. They do so with



professionalism, a smile, and helpfulness. They are technology savvy and use computers for a great deal of their work. Our customer

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service representatives are highly trained in security, regulations, and customer service. The bank is so fortunate in having tellers that enjoy working with our customers and who go out of their way to help customers in any way.

When you walk in the door of the main bank and approach the teller line, you'll see Peggy Weiss quietly smiling and ready to help with whatever transaction you may have. Peggy has been with the bank for 20 years and is a key person in the bank's front-line operations. Some of the other ladies in Operations help Peggy out when things get busy, so you may see Jennifer Hood, Krystal James or Kathy Danner assisting whenever needed.

At the bank's drive through branch, whether you are driving through or walking in the door, you will be happy to see Melissa Pearce, Monica Lafary, and when needed, Stephanie Christen-

son, and B-PC student Paige Sargeant on Saturdays. They are a professional, fun bunch who love people.

Many of the other employees at the bank started their careers as tellers and moved into other positions. Your author received training in many areas of the bank including teller work. I could never get the balancing right, so they moved me into other positions. The accuracy of



our tellers throughout the year is amazing.

I want to thank all of our tellers for their excellent work and their care for our customers and their community. We are honored everyday to work with them.

Friends in Motion

UPCOMING COMMUNITY EVENTS

Apr. 7 & May 5 - 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 Play Days
May 10 - 12



Sudoku

	2		4	5	6		1	
4								
	8	3		1	2			
1			4				9	
	7	8	6					1
3								7
	2						6	
7	1		8	4				
8		2						

Anniversaries being celebrated include: **Gene and Linda McGrew** (55 years) of Bushnell.



Happy anniversary!

Birthday celebrations include: **Daryl Reid** of Mar-ian, IL, **Glen Stroops** (88) of Macomb, **Anna Kugler** (77), **Ron Rapp** (71), and **Peggy Norris** (88), all of Bushnell. Happy birthday to



April 26 & 27



May
24th - 27th
2018

GRILLING TIME IS HERE!

BBQ BACON WRAPPED BRUSSELS SPROUTS

Rachel Hyde

- 1 lb. Brussels sprouts (fresh, whole - about 15- rinsed and ends trimmed)
- 3 Tbsp. butter
- 2 Tbsp. honey
- 1/8 tsp. smoked paprika
- 1/8 tsp. each, salt & pepper
- 8 slices bacon, cut in half

Steam Brussels sprouts for about 5 minutes to soften before grilling. Rinse under cool water.

In a microwave safe bowl, melt butter and add honey and smoked paprika, stir to combine. Set aside. In a medium to large mixing bowl, coat the



cooled Brussels sprouts with the honey butter mixture. Wrap each Brussels sprout with a half strip of bacon, then arrange on skewers by inserting the skewer through the point where you overlap the bacon ends. Top with salt and pepper.

Grill for about 5-10 minutes, depending on the heat. Rotate the Brussels sprouts during grilling to cook evenly and prevent burning on one side. Remove from the grill when nicely browned and fork tender. Serve immediately, topped with your favorite BBQ sauce. (optional)

GRILLED CHICKEN CAESAR SKEWERS

Deb Powell

- 2 boneless, skinless chicken breasts cut into 1" cubes
- 1/3 cup Caesar dressing
- 1/4 cup virgin olive oil, divided
- juice of one lemon, divided
- Kosher salt and pepper
- 1/2 French baguette, 1" cubes

- cherry tomatoes
- 6 Romaine lettuce leaves
- 1/2 cup grated parmesan

In a bowl, toss chicken with dressing, 2 Tbsp. olive oil and half the lemon juice. Cover with plastic and marinate in fridge for 30 minutes. Soak 12 bamboo skewers in water for 30 minutes. Pre-heat grill.



Divide and thread chicken onto 6 skewers. In bowl toss bread with 2 Tbsp. olive oil to coat and alternate tomatoes and bread on the other 6 skewers. Cook chicken about 10 minutes and grill bread until charred, 5 minutes. Top the Romaine lettuce leaves with chicken, charred bread, and tomatoes. Drizzle more Caesar dressing on the lettuce leaves, sprinkle with parmesan, and sprinkle lemon on top.

GRILLED POTATOES WITH BACON-RANCH SAUCE

Kathy Lynn

- 2 Tbsp. olive oil
- 1 Tbsp. barbecue seasoning
- 2 garlic cloves, minced
- 2 tsp. lemon juice
- 1-1/2 lbs. small potatoes, quartered

Sauce

- 2/3 cup ranch dressing
- 4 tsp. bacon bits
- 2 tsp. minced chives
- Dash hot pepper sauce

In a large bowl, combine oil, barbecue seasoning, garlic, and lemon juice. Add potatoes; toss to coat. Place on a double thickness of heavy-duty foil (about 28 in. square). Fold foil around potato mixture and seal tightly. Grill, covered over medium heat for 20-25 minutes or until potatoes are tender. In a small bowl, combine sauce ingredients. Serve with potatoes.