



Don't Share on Social Media

Social media sites are littered with seemingly harmless little quizzes, games and surveys urging people to reminisce about specific topics, such as “What was your first job,” or “What was your first car?” The problem with participating in these informal surveys is that in doing so, you may be inadvertently giving away the answers to “secret questions” that can be used to unlock access to a host of your online identities and accounts.

Hopefully, most of you would never respond to such questionnaires. But, it never hurts to be reminded because certain social networks are overrun with these data-harvesting schemes. Also, urging your friends and family members to stop participating in these quizzes will keep them, and their contacts, much safer.

On the surface, these simple questions may be otherwise well-meaning companies and individuals. Nevertheless, your answers to these questions may be

giving identity thieves and scammers ample ammunition to start gaining backdoor access to your various online accounts.

There are many ways to protect yourself on social media. Do not click on shortened links in emails and social media messages you receive. Never enter your login credentials in a website that you linked to from a social media post. Malicious websites that look real are often used to steal login credentials to compromise accounts.

Fake coupons are also used by scammers on social media, requiring you to click a link to download it, but could infect your device with malware.

Click baiting is another way a scammer can get your information or install malware on your computer. Click baiting is when there is a “teaser” to get you to click on a link. For instance, it might say “you won’t believe what happened next... or challenge you “I bet you can’t...”

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or promise a sweepstakes or giveaway. Once you click, you will be prompted to enter information, exposing your personal data, or it may attempt to download malware onto your device.

Another way to avoid this type of scam is to look for spelling errors.

Lastly, when using social media, avoid accepting friend requests from people you do not know. The scammer can

use this to gain access to your personal information, with a goal of stealing your identity. Information you should NOT share on social media includes, date of birth, address, phone number, answers to common security questions, such as your first car, high school, pet's name, etc., also your location-based check-in. These check-ins let everyone know you are not home and can make you a target.

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Friends in Motion

Anniversaries being celebrated include:

Ron and **Shirley Rapp** (51 years), **Elmer** and **Margaret White** (64



years), **Edward** and **Betty Wilson** (64 years), all of Bushnell. Happy anniversary to all!

Birthday celebrations include: **K. Delbert Curtis** (86) of Avon, **Bernie McCance** (80)



of Smithfield, **Dorothy Melvin** (91) of Macomb, **Keith Ferris**

(84), **Kenny Knott** (60), **Paul Gossett**, **Eileen Rauschert**, **Judy Walters**, and **Nadyne (Tiny) Walters**, all of Bushnell. Happy birthday to all!

UPCOMING COMMUNITY EVENTS

June 2 & July 7 - 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.

2018
Town & Country
Fall
Festival
Aug. 22-25

June 17, 2018



Main Dishes

CROCK POT MISSISSIPPI PORK CHOPS Sherry Pico

6 - 8 boneless pork chops (cut medium or thick)

1 Brown Gravy mix packet

1 Ranch mix packet

1/2 cup Pepperoncini juice

1/2 cup beef or chicken broth

1/4 cup butter

6 - 8 whole Pepperoncini's

Place pork chops in your slow cooker. Pour juice and broth on top. Sprinkle with mixes. Top with butter and pepperoncini's. Cook for 2 1/2 hours on high or until pork is tender.



SWEET AND SOUR CHICKEN Stephanie Christensen

1 box Chicken Helper sweet & sour chicken

2 cups water for rice

1 lb. boneless skinless chicken breasts

3 Tbsp. vegetable oil

1 small onion, cut into thin wedges

1/2 large green bell pepper, cut into 3/4 inch pieces.

1/2 large red bell pepper, cut into 3/4 inch pieces

1 1/4 hot water for sauce

1 can (20 oz.) pineapple chunks, drained

Pour rice from Chicken Helper box into a 2-quart saucepan. Add 2 cups water. Heat just to boiling. Reduce heat; cover and simmer about 20 minutes, without stirring, until rice is tender and liquid is absorbed.

Meanwhile, cut chicken into 1-inch pieces; pat dry. Place chicken in medium bowl. Add seasoned coating

from Chicken Helper box; toss to coat.

In a 10-inch nonstick skillet, heat 1

Tbsp. of the oil over medium-high heat. Add onion and bell peppers; cook 3 minutes, stirring frequently. Remove from skillet. In same skillet, heat remaining 2 Tbsp. oil. Carefully add chicken; cook about 6 minutes, stirring occasionally until deep golden brown on all sides.

Carefully pour 1 1/4 cups hot water into skillet with chicken; stir in sauce mix from Chicken Helper box. Return vegetable to skillet. Heat to boiling; reduce heat and simmer uncovered 3 to 5 minutes, stirring occasionally until sauce thickens and chicken is no longer pink in center. Stir in pineapple. Heat until hot. Serve over rice.

CROCK POT CHICKEN AND GRAVY Jessie Havens

2 lbs. skinless, boneless chicken breasts

2 cups chicken broth

2 packets chicken gravy mix

Place chicken breasts in crock pot. Pour in chicken broth and cook on high 3 - 4 hours or until chicken easily pulls

apart. Pour 2 cups of broth out of crock pot and into a saucepan. Discard any remaining liquid. Add two gravy packets to saucepan and

whisk well. Simmer on low until gravy thickens. While simmering, remove chicken from crockpot and shred into large pieces. Serve chicken and gravy over mashed potatoes.

