



Avoid Skimmers at the Pump

Skimmers are illegal card readers attached to payment terminals — like gas pumps — that grab data off a credit or debit card's magnetic stripe without your knowledge. Criminals sell the stolen data or use it to buy things online. You won't know your information has been stolen until you get your statement or an overdraft notice.

Skimmers are nothing new, but technology has made them smaller and harder to find. Sometimes, they're even hidden inside a gas pump.

Here are tips to help you avoid a skimmer when you gas up:

- ★ Make sure the gas pump panel is closed and doesn't show signs of tampering. Many stations now put security seals over the cabinet panel. This is part of a voluntary program by the industry to thwart gas pump tampering. If the pump panel is opened, the label will

read "void," which means the machine has been tampered with.

- ★ Take a good look at the card reader itself. Does it look different than other readers at the station? You can try to wiggle the card reader before you put in your card. If it moves, report it to the attendant. Then use a different pump.

- ★ If you use a debit card at the pump, run it as a credit card instead of entering a PIN. That way, the PIN is safe and the money isn't deducted immediately from your account. If that's not an option, cover your hand when entering your PIN. Scammers sometimes use tiny pinhole cameras, situated above the keypad area, to record PIN entries.

- ★ Monitor your credit card and bank accounts regularly to spot unauthorized charges.

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Skimmers

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★ If you're really concerned about skimmers, you can pay inside rather than at the pump. Another option is to use a gas pump near the front of the store. Thieves may target gas pumps that are harder for the attendant to see.

★ If your credit card has been compromised, report it to your bank or card issuer. Federal law limits your liability if your credit, ATM, or debit card is lost or stolen, but your liability may depend on how quickly you report the loss or theft.

**Bushnell City-wide
Fall Cleanup
September 14th and
September 15th.**



www.bushnellbank.com

Tips for Extreme Heat Safety

***Do NOT leave children unsupervised in parked cars.** Even in 60 degree temperatures, the car interior can heat to 110 degrees in a matter of minutes.

***Seek shelter in cool areas.** Air conditioning is the best form of protection against heat-related illness, so be sure to spend as much time in air-conditioned spaces, such as malls, public libraries, and heat shelters, during extreme heat waves.

***Stay informed.** Listen to local news and weather channels for health, safety and weather-related updates, including heat warnings.

***Wear appropriate clothing and sunscreen.** Choose lightweight, light colored, breathable fabrics, such as cotton, as well as sunscreen to protect you and your child from the heat and potential sun-related skin damage. Hats and umbrellas can also be helpful.

***Drink lots of fluids.** Drink plenty of liquids, regardless of your activity level. Check your baby's diaper for dark urine, which can indicate dehydration. You should drink fluids before, during and after being exposed to extreme heat.

***Know how to identify heat-related illnesses.** Learn symptoms and signs of heat-related conditions such as heat stroke, exhaustion, cramps, and severe sunburn. Seek medical attention immediately if children show any of these symptoms.

***Get lots of rest.** Strenuous activities should be reduced, eliminated or rescheduled to the coolest time of the day.

Friends in Motion

Anniversaries being celebrated include: **K. Delbert** and **Ruth Curtis** (61 years) of Avon, **Daryl** and **Eloise Reid** (55 years) of Marion, **Bob** and **Kay Wheeler**



(60 years) of Macomb, **Allen** and **Clarice Blout** (62 years) of Ellisville, **Harris** and **Patricia Lafary** (68 years), **George** and **Carolyn Pensinger** (61 years), and **Dale** and **Tiny Walters** (67 years), all of Bushnell, Happy anniversary to all!

Birthday celebrations include: **Ruth Curtis** (80) of Avon, **Lloyd Thorman** (92) of Macomb, **Isa-**



belle Ferris (87), **Jim Haynes** (85), **Jada King** (85), **Linda McGrew**, and **Betty Wilson**, all of Bushnell, and **Eloise Reid**, of Marion. Happy birthday to all!

UPCOMING COMMUNITY EVENTS

Aug. 5 & Sep. 2 - VFW breakfast, 7 to 10 am

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

**Grills
Gone
Wild!
Saturday,
Sept. 9,
2017**



**Bushnell Fall Festival
Wednesday, August
23rd - Saturday,
August 26**



Grilled Potatoes

BACON RANCH GRILLED POTATOES

Melissa Pearce

1-1/2 lbs. potatoes (I use Yukon gold)
1/3 cup Litehouse Ranch Dressing
4 slices of bacon, cooked and crumbled
1/4 cup shredded cheddar 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.



Cut off a piece large enough to fold over potatoes on all sides. Spray evenly with non-stick cooking spray. Mix potatoes with ranch dressing. Lay 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.

GRILLED POTATOES & PEPPERS

Lindsey Waller

8 medium red potatoes, cut in wedges
2 medium green peppers, sliced
1 medium onion, cut in thin wedges
2 Tbsp. olive oil
5 garlic cloves, thinly sliced
1 tsp. paprika
1 tsp. steak seasoning
1 tsp. Italian seasoning

1/4 tsp. salt
1/4 tsp. pepper

In a large bowl, combine all ingredients. Divide between two pieces of heavy-duty foil (about 18 inches square).

Fold foil around potato mixture and crimp edges to seal. Grill covered, over medium heat 40 - 45 minutes or until potatoes are tender. Open foil carefully to allow steam to escape. Yield: 10 servings.



COOK OUT POTATOES

John Frank

Non-stick cooking spray
1-1/2 lb. Yukon gold potatoes, sliced
1/3 cup real bacon bits
1/2 tsp. garlic salt
1 medium onion, halved and sliced
1-1/3 cup shredded sharp Cheddar cheese
1/3 cup chopped pepper (any color)

Spray 9x9 in. foil pan with non-stick spray. Place half the potatoes, onions, peppers, bacon bits, garlic salt and cheese in the pan. Repeat with a second layer.

Cover tightly with foil. Grill over medium heat for 1 hour.

