



Christmas Is . . .

Christmas is midnight Mass
on a clear, cold night,
a walk on snowy sidewalks
made warm in the halo of streetlights.

Christmas is shopping in crowds,
rushing to get it all done,
then listening to a choir
before being on the run.

Watching the little children,
crying, laughing, lined up with moms,
to see a jolly Santa
and get a photo while they're calm.

It is knowing we are blessed
when many have empty pockets,
and stopping on a cold, cold day
to feed the Salvation Army bucket.

The quiet of Christmas morning
awoken by the sound of pattering feet,
with eyes wide in disbelief
at the bounty of the tree and gifts beneath.

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The joy of giving, which
makes your heart beat and smile,
the children unwrapping presents
squealing with delight at the surprise.

Christmas is the chaos
of the kitchen full of family,
cooking, talking and laughing,
the estranged declaring amnesty.

Christmas is eating leftovers,
more tasty than at first,
and sampling all the dishes
until you think that you might burst.

Christmas is joy and wonder,
and pondering a New Year.
It's memories and homemade love,
Santa and eight tiny reindeer.

When the day is over,
when time is turning thin,
you remember it's his birthday
with joy and a life given for our sin.

*Merry Christmas
Everyone!*

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December 2017

Friends in Motion

Anniversaries being celebrated include: **Jim and Susie Bucher** (62 years) of Macomb, **Robert and Patricia Rutledge**



(69 years) of Adair, **Jerry and Sharon Walter** (55 years) of Prairie City, **Don and Jada King** (66 years), and **Larry and Anna Kugler** (55 years), both of Bushnell. Happy anniversary to all!

Birthday celebrations include:

Thelma Fox (94) of Bushnell, **Charles Hess** (89) of Marietta, and **Kay**



Wheeler (78) of Macomb. Happy birthday to all!

Remember, if you would like to have your birthday or anniversary in our newsletter, see any teller to fill out the form.

UPCOMING COMMUNITY EVENTS

Dec. 2 & Jan. 6 - VFW breakfast, 7 to 10 am

Dec. 1. & Mar. 3- Free blood pressure, pulse/oxygen, cholesterol and blood sugar checks at F&M Main Bank Lobby, 9 to 10 am.

Dec. 22 - Santa Pictures in the main bank lobby from 1:00 p.m. until 3:00 p.m. Don't forget to bring your cameras!



Christmas Cookies

PEPPERMINT PUFF PASTRY STICKS

Kathy Lynn

1 sheet frozen puff pastry, thawed
1- 1/2 cups crushed peppermint candies
10 oz. milk chocolate candy coating, coarsely chopped.
Preheat oven to 400 degrees. Unfold pastry sheet. Cut in half to form two rectangles. Cut each rectangle crosswise into 18 strips, about 1/2 in. wide. Place on ungreased baking sheets. Bake 12-15 minutes or until golden brown. Remove from pans to wire racks to cool completely.



Place crushed candies in a shallow bowl. In a microwave, melt candy coating; stir until smooth. Dip each cookies halfway in coating; allow excess to drip off.. Sprinkle with peppermint candies. Place on waxed paper, let stand until set. Store in an airtight container. Yield: about 3 dozen.

CRANBERRY CHOCOLATE CHUNK COOKIES

Jessie Havens

3/4 cup butter, softened
3/4 cup packed brown sugar
1/4 cup sugar
3 Tbsp. light corn syrup
2 large eggs
2 tsp. vanilla
1/2 tsp. salt
1 tsp. baking soda
2- 1/2 cups flour
1- 1/4 cups walnuts, chopped

1 cup dried cranberries
4 oz. white chocolate, chopped
4 oz. semisweet chocolate, chopped
Preheat oven to 375 degrees. Combine butter, sugars and corn syrup. Beat well. Mix in eggs and vanilla until blended. Combine flour, baking soda and salt. Add to batter in two batches, beating well in between. Stir in two-thirds of walnuts, cranberries, and chocolate pieces. Refrigerate dough at least 15 minutes. Drop by rounded tablespoons onto a greases cookie sheet. Bake 5 minutes. Immediately press in extra walnut cranberries and chocolate pieces to cookie. Bake an additional 6-8 minutes until edges are golden brown. Place on rack to cool.



HOLLY COOKIES

Davann Cadwalader

1 stick butter
24 large marshmallows
1 tsp. vanilla
2 tsp. green food color
4 - 1/2 cups cornflakes
Red Hot candies for decorating.

In a large pan on low heat, combine butter and marshmallows and stir until melted. Add vanilla and food color. Take off the heat and stir in the cornflakes. Drop by teaspoon onto wax paper. Decorate with red hot candies.

