



# Marquette Community Federal Credit Union

FALL 2020  
VOL. 22/ISSUE 3

NEWS

## MOBILE APP USAGE TIPS

Have you used our mobile app yet? We've definitely seen an increase in sign-ups and usage over the last six months. With the addition of mobile deposit, it's become a great alternative for banking. We want to help you use the app more effectively and efficiently. Ensure your mobile deposit goes through with these simple steps.

1. Sign your check on the first line.
2. On the second line, write your account number.
3. On the third line, include the text "for mobile deposit only" or check the box that says "CHECK HERE FOR MOBILE DEPOSIT."

Our mobile app is FREE to all of our members. For instructions on downloading our mobile app, visit our website at [www.marquettecomm.org/mobile-banking](http://www.marquettecomm.org/mobile-banking).

<small>ENDORSE / CHECK HERE</small>
<input checked="" type="checkbox"/> <i>Your Signature</i>
Your Account #
For Mobile Deposit Only
<small>DO NOT WRITE, STAMP, OR SIGN BELOW THIS LINE</small>

<small>ENDORSE HERE.</small>
<i>Your Signature</i>
Your Account #
<input checked="" type="checkbox"/> CHECK HERE FOR MOBILE DEPOSIT
<small>DO NOT SIGN / WRITE / STAMP BELOW THIS LINE FOR FINANCIAL INSTITUTION USAGE ONLY*</small>

## Employee Spotlight



Cathy has been working at the credit union since 2001 and wears many hats – Member Services Representative, Receptionist and Title Clerk.

She is married with two children, four grandchildren, two dogs and a bunch of chickens. She loves spending time with her family and friends. In her spare time, Cathy enjoys making jewelry, gardening, canning and fishing.



Dan is the Branch Manager at our Harvey location. He has been working at the Credit Union since 2009.

He is married with two sons. He enjoys golfing, fishing, camping and spending time with family. He also volunteers as the assistant freshman basketball coach at MSHS. In his spare time he tends to his farm. He currently has 30 chickens, eight ducks and two Japanese geese.

**MARQUETTE OFFICE**  
1230 W. Washington St.  
Marquette, MI 49855  
Phone: 228-9850  
Fax: 228-7662

**Marquette Office Hours:**  
*Drive Through*  
Mon. – Thurs.: 8:00 to 5:30  
Fri.: 8:00 to 6:00  
Sat.: 9:00 to Noon  
*Lobby*  
Mon. – Thurs.: 9:00 to 5:00  
Fri.: 9:00 to 6:00  
Sat.: 9:00 to Noon

**HARVEY BRANCH**  
5096 US Highway 41 S.  
Marquette, MI 49855  
Phone: 228-9850  
Fax: 249-9670

**Harvey Branch Hours**  
Mon. – Fri.: 9:00 to 6:00  
Sat.: 9 to Noon

VISA Card Information:  
(855) 308-7880

**BOARD OF DIRECTORS**  
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[www.marquettecomm.org](http://www.marquettecomm.org)

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# Falling Rates

## Fall Loan Special

**Up to \$10k**  
**Terms up to 48 months**  
**No collateral required**



**APPLY TODAY**

### MICK'S PICK

#### EASY-AS-PIE APPLE COBLER

Prep time: 30 mins  
Cook time: 1 hour  
Total time: 1 hour 30 mins  
Serves: 15 servings

A straight-forward, no-fuss apple cobbler recipe for a quick dessert that everyone will love

#### Ingredients

*For the Apples:*

- 6 apples, cored and thinly sliced juice of 1 lemon
- ½ teaspoon vanilla extract
- ½ cup granulated sugar
- ½ cup brown sugar
- ⅓ cup all-purpose flour
- 1 teaspoon ground cinnamon
- ½ teaspoon kosher salt

*For the Cobbler Topping:*

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon kosher salt
- ¼ teaspoon ground cinnamon
- 1 cup whole milk or buttermilk
- 1 egg + 1 teaspoon water, beaten
- raw sugar, for sprinkling (optional)
- whipped cream or ice cream, for serving (totally optional)



#### Instructions

1. Preheat your oven to 375 degrees F. Butter or grease a 9x13-inch baking dish liberally.
2. Wash and dry your apples, then slice them thinly. In a large, microwave-safe bowl, melt your butter. Once melted, stir in the vanilla extract and lemon juice. Add in the apples to the melted butter mixture and toss to combine. In a medium sized, bowl, mix together the granulated sugar, brown sugar, flour, cinnamon, and salt. Sprinkle the flour mixture over the apples and toss to combine. Place the apples in your 9x13-inch baking dish and set aside.
3. You can go ahead and use the same large bowl that you mixed the apples in to make the topping, if you like (I did). Just quickly rinse or wipe out the bottom, if there's any leftover sugar mixture. Whisk together your flour, baking powder, salt, and cinnamon. Slowly pour in your milk, using a wooden spoon to mix everything together, until a thick dough forms.
4. Using your hands, make 12 rough discs of dough with your hands and place them in a row on top of your apples (3 across, 4 down). They do not have to be at all perfect or evenly sized, as they will puff up when baked. Beat together your egg and water, and brush lightly over the tops of the discs. Sprinkle liberally with raw sugar, if you so desire. Bake for 55-60 minutes, until lightly browned and bubbling. You can serve this hot, room temperature, or cold—dealer's choice! I do highly recommend some whipped cream or vanilla ice cream, though, if you can. Enjoy.