

# Marquette Community

# Federal Credit Union

WINTER 2021 VOL. 24/ISSUE 4



#### OFFICIAL ANNUAL MEETING NOTICE

Notice is hereby given that the Members' Annual Meeting of Marquette Community Federal Credit Union will be held at the Credit Union office at 1230 W Washington St, Marguette, MI 49855 on Thursday, March 17th, 2022 at 7:00 pm for the purpose of electing directors of the Credit Union and transacting other such business as may properly come before the meeting. Members of the credit union are urged to attend. The officers will report on the activities of your Credit Union for the past year, including reviews of financial results and audits. Due to the continued Coronavirus Pandemic situation, the Board of Directors have decided to limit the maximum number of members in attendance to 25. Those wishing to attend are asked to contact a Member Service Representative at the credit union by March 11, 2022 so they can be put on a list. You will be required to be on the list in order to attend.

The bylaws authorize a nine member Board of Directors to be responsible for the control and operation of your Credit Union. A full board term is three years. Position openings alternate so that no more than three regular terms end in any year. This provides continuity of the board.

Chairman Thomas Meravi appointed the following to serve on the nominating committee: Phil Joffee, John Greenberg, and Randy Girard. The committee will present a slate of candidates at the annual meeting for the three open three year positions.

Nominations will not be accepted from the floor during the meeting. Any member interested in running for the board may submit a written petition indicating the name of the person to be nominated. This petition must be signed by twenty members of this credit union and accompanied by a letter from the person to be nominated indicating his or her willingness to serve if elected. Each nominee by petition must submit a statement of qualifications and biographical data with the petition. All such nominations must be completed and received by the Board Secretary, Connie Williams, by February 4, 2022. No names may be placed in nomination for any vacancy for which elections are being held except as provided above or by the nominating committee.

## **Employee Spotlight**



Cameron is a teller who started in August 2021. He studies Korean and is interested in aviation. He enjoys playing guitar, going on walks through nature, and playing games with friends.



Haileigh is a Teller and a student at NMU. She enjoys hiking, working out, and hanging out with friends.



Luke is a Teller. He was born and raised in Marquette. In his free time, he enjoys disc golfing, playing tennis, running and hunting. In her spare time, she enjoys swimming, taking walks, reading, gaming and watching movies.

#### **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

Lobby

Mon. – Fri.: 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. – Thurs.: 9:00 to 5:00

Fri.: 9:00 to 6:00 Sat.: 9 to Noon

VISA Card Information:

(855) 308-7880

#### **BOARD OF DIRECTORS**

Tom Meravi, Chairman Sue Noel, Vice Chairman Connie Williams, Secretary Brian Anderson, Director Garry Tollefson, Director John Greenberg, Director Randy Girard, Director Russ Ault, Director



www.marquettecomm.org

Find us on Facebook! @marquettecomm

### **Community Involvement**

We collected toys in our lobby for Toys for Tots, and participated in the Adopt-a-Family program



and bought gifts for a family in need. Pictured here are Noah, Laurie, and Mikayla.





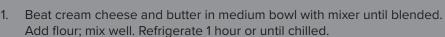
#### **MICK'S PICK**

#### **ONE-BITE PECAN PIES**

#### **Ingredients**

- 4 oz. Cream Cheese, softened
- 1/2 cup butter, softened
- 1 cup flour
- 1 egg, beaten
- 3/4 cup packed brown sugar
- 1 tsp. vanilla
- 3/4 cup finely chopped pecans

#### **Directions**



- Heat oven to 350°F. Divide dough into 24 balls. Place 1 ball in each of 24 miniature muffin pan cups; press onto bottoms and up sides of cups.
- 3. Mix egg, sugar and vanilla in separate medium bowl until blended; stir in nuts. Spoon into pastry shells, filling each shell 3/4 full.
- 4. Bake 25 min. or until crusts are lightly browned. Cool 5 min. Remove from pans to wire racks; cool completely.
- 5. Dust with powered sugar

