



Marquette Community Federal Credit Union

SUMMER 2023

NEWS

WE HAD A GREAT TIME ON OUR SUPERIOR SENIOR TRIP TO MACKINAW ISLAND!



Employee Spotlight



Abby is a Teller. She moved to the UP in 2015, but grew up in Traverse City. She has one older sister.

In her spare time, she is a pet sitter, and enjoys being outdoors and spending time with her friends.

She's currently working on getting her real estate license and hopes to advance her career in the financial industry.



Morgan is a Teller from Negaunee.

She is attending NMU.

In her free time, she enjoys playing softball and tennis, and spending time with her friends and family.

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 am - 12:00 pm

Lobby

Mon. – Fri.: 9:00 to 5:00

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

Find us on Facebook!
[@marquettecomm](https://www.facebook.com/marquettecomm)

**We will be having our Annual Member Picnic
on August 11 from 11am to 2pm.
Our staff will be serving Brats, Hotdogs,
Chips, and Popcorn.
Come on down for some fun!**



MICK'S PICK

Monkey Squares Banana Bread Bars



Ingredients

- 1 1/2 cups sugar
- 1 cup sour cream
- 1/2 cup butter, softened
- 2 eggs
- 1 3/4 cups (3 or 4) ripe bananas, mashed
- 2 tsp. vanilla
- 2 cups flour
- 1 tsp baking soda
- 3/4 tsp. salt
- 1/2 cup chopped walnuts (optional)
- Browned Butter Frosting
- 1/2 cup butter
- 3 3/4 cups powdered sugar
- 1 1/2 tsp. vanilla
- 3 Tbsp. milk

Directions

Heat oven to 375 degrees. Grease and flour 10x15 jelly roll pan or line with parchment paper (for thicker bars use a 9x13 pan and bake for 10 minutes longer than directed). Beat first four ingredients until creamy. Blend in bananas and vanilla for 1 minute. Stir in nuts and spread in pan. Bake 20 to 25 minutes until golden brown. Cool slightly until warm but not hot and frost with Browned Butter Frosting.

Directions for Frosting

Heat butter in saucepan over medium heat past the melting point until it is boiling and is a delicate brown. Remove from heat and immediately add the remaining ingredients. This should be thicker than glaze and thinner than frosting.

You can add milk to get the right consistency. Using a spatula, smooth over the top of the Monkey Squares immediately.