



Marquette Community Federal Credit Union

FALL 2019
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NEWS

EXPANDING OUR MOBILE SERVICES

Did you know that your Credit Union has a Facebook page? You can stay up-to-date on our services and programs, learn about new employees, participate in contests, see what's for sale, and view current job openings. Find us, like us, and share our posts!

Also, our website is now mobile friendly. You can use any device to learn about the Credit Union, apply for jobs, and find all our debit and credit card weekend and evening "emergency" numbers.

While there, you can read about our loan services - low rates, friendly service, local decision making, and fast approvals!



Visit www.marquettecomm.org for more information.

Employee Spotlight



Jordan is our newest Teller. Born in Georgia, he kept moving north until hitting Marquette. He enjoys board games, movies and computer art.

Ask him about sloth facts!



Sabrina has been promoted to Teller Supervisor. She started working at the credit union in 2014. In the little time she has between work and school, she enjoys spending it with her family, husband and their seven fur babies.



Laurie has been promoted to Member Services Representative. She is a Marquette native, and loves any holiday that involves sharing meals at family gatherings. Her hobbies include crocheting, bead weaving, writing and baking.

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. – 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

Tom Meravi, *Chairman*
Sue Noel, *Vice Chairman*
Connie Williams, *Secretary*
Jake Greer, *Treasurer*
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

Recently, Dan represented the Credit Union at the NMU Fall Fest.

After our Membership Picnic, we donated the leftover food to the Janzen House and the Warming Center.



MICK'S PICK

APPLE SHEET CAKE WITH SALTED CARAMEL FROSTING

Ingredients

Apple Sheet Cake

- 2 cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1½ teaspoons cinnamon
- Pinch of ground cloves
- Pinch of ground nutmeg
- 1 cup (2 sticks) unsalted butter, softened
- 2 cups sugar
- 4 large eggs
- 1 teaspoon pure vanilla extract
- ⅓ cup milk
- 2 cups peeled grated apples (about 3-4 medium apples)

Salted Caramel Frosting

- 1½ cups (3 sticks) butter
- 1½ cups light brown sugar
- ⅓ cup half and half
- Pinch of cream of tartar
- ¾ teaspoon fleur de sel or coarse salt
- 4½ cups confectioners sugar
- 2 tablespoons milk

Instructions

Apple Sheet Cake

1. Preheat oven to 350 degrees Fahrenheit. Grease and lightly dust with flour a 11" x 17" jelly roll pan and set aside.
2. In a medium bowl combine flour, baking powder, baking soda, salt, cinnamon, cloves and nutmeg and set aside.
3. In a large bowl using an electric mixer cream together butter and sugar. Add eggs one at a time



mixing after each addition followed by vanilla extract and milk. Stir in grated apples. Gradually add in flour mixture until blended.

4. Spread batter evenly on prepared pan and bake in preheated oven for 16-20 minutes until cake tester comes out clean when inserted in the middle.
5. Cool completely.

Salted Caramel Frosting

1. In a medium saucepan combine butter, brown sugar, half and half, and cream of tartar over medium heat stirring occasionally until butter is melted and sugar is dissolved. Bring to a boil and stir frequently for 2-3 minutes. Remove from heat and stir in salt. Let cool.
2. Add cooled caramel, reserving 1 tablespoon in a large bowl along with about one cup of confectioners sugar. Stir using an electric mixer medium speed until confectioners sugar is combined. Continue to add in confectioners sugar in about one cup at a time. Stir in milk until creamy.
3. Spread frosting on cooled cake. Drizzle with reserved caramel.
4. Serve with an additional sprinkle of fleur de sel (optional).