



Marquette Community Federal Credit Union

FALL 2022

NEWS



We've expanded our field of membership to persons who live, worship, work (or regularly conduct business in), volunteer, or attend school, and businesses and other legal entities in Alger, Baraga, Delta, Dickinson, Houghton, Iron, Keweenaw, Marquette and Menominee Counties, Michigan.

Employee Spotlight



Justin is one of our Tellers. He has lived in Marquette since 2006.

In his free time, he enjoys writing, watching cheesy horror movies, and playing games of all sorts.



Megan has been a Teller since October 2021.

She has four younger siblings. Megan enjoys spending time with her dog and adventuring outdoors.



Laurie is a 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. 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

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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Sue Noel, Vice President
Connie Williams, Secretary
Garry Tollefson, Treasurer
Phil Joffe, Director
Randy Girard, Director
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John Greenberg, Director
Brian Anderson, Director



www.marquettecomm.org

Find us on Facebook!

@marquettecomm

Community Involvement

We donated \$250 to Marquette county suicide prevention with our “Jeans on Friday” money. Pictured here are Sarah Derwin from the Marquette County Health Department and Sabrina VanLinden, Teller Supervisor.



We also celebrated Plaidurday on Friday, October 7!

MICK'S PICK

APPLE PIE BARS



Ingredients

- 2 ½ cups all-purpose flour
- 1 teaspoon salt
- 1 cup shortening
- 1 egg yolk
- ½ cup milk
- 10 apples - peeled, cored and thinly sliced
- ½ cup light brown sugar
- ¼ cup white sugar
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- 1 egg white

Directions

1. Preheat oven to 375 degrees F (190 degrees C.)
2. In a large bowl, combine flour and salt. Cut in shortening until mixture resembles coarse crumbs. Beat egg yolk in measuring cup and add enough milk to make 2/3 cup total liquid. Stir into flour mixture until all flour is damp. Divide the dough in half. On floured surface, roll half the dough into a rectangle and fit into a 9x13 inch pan.
3. In large bowl, combine apples, brown sugar, white sugar, cinnamon and nutmeg. Put apple mixture in pan. Roll out remaining dough and place over apples. Seal edges and cut slits in top dough. Beat egg white till frothy and brush on crust.
4. Bake in the preheated oven for 50 minutes, or until golden brown.