



# Marquette Community Federal Credit Union

WINTER 2023

NEWS

## OFFICIAL ANNUAL MEMBERSHIP MEETING NOTICE

Notice is hereby given that the Members' Annual Meeting of Marquette Community Federal Credit Union will be held at the Northern Center of Northern Michigan University, Marquette, MI 49855 on Thursday, March 16th, 2023 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.

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: Sue Noel and John Greenberg. 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, 2023. 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



Michael is one of our Tellers. As a Marquette native, he enjoys hiking around the natural areas the U.P. has to offer. While at home, Michael spends time with his cat Marceline and plays video games.



Jenna is a Teller. She was born and raised in Sault Ste. Marie. She is an only child but has always considered her animals to be her siblings. She is also engaged and has two step children. Jenna loves to do yoga, play basketball and paint.



Autumn is a Teller. She moved to the UP from Idaho in December 2021. She is married and has two dogs in her growing family. She enjoys writing, reading and teaching music in her spare time. She has recently finished a novel and is working on her second.

## 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

*Tom Meravi, President*  
*Sue Noel, Vice President*  
*Connie Williams, Secretary*  
*Garry Tollefson, Treasurer*  
*Phil Joffee, Director*  
*Randy Girard, Director*  
*Ron Raisanen, Director*  
*John Greenberg, Director*  
*Brian Anderson, Director*



[www.marquettecomm.org](http://www.marquettecomm.org)

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

## Community Involvement

We were very much in the spirit of giving this holiday season. We collected donations for Toys for Tots and the TV6 Canathon. Thank you to all who donated!



We also made Christmas a little brighter for two families.

### MICK'S PICK

#### CABBAGE ROLLS



#### Ingredients

- 1 medium head cabbage (3 pounds)
- 1/2 pound uncooked ground beef
- 1/2 pound uncooked ground pork
- 1 can (15 ounces) tomato sauce, divided
- 1 small onion, chopped
- 1/2 cup uncooked long grain rice
- 1 tablespoon dried parsley flakes
- 1/2 teaspoon salt
- 1/2 teaspoon snipped fresh dill or dill weed
- 1/8 teaspoon cayenne pepper
- 1 can (14-1/2 ounces) diced tomatoes, undrained
- 1/2 teaspoon sugar

#### Directions

1. Cook cabbage in boiling water just until outer leaves pull away easily from head. Set aside 12 large leaves for rolls. In a small bowl, combine the beef, pork, 1/2 cup tomato sauce, onion, rice, parsley, salt, dill and cayenne; mix well.
2. Cut out the thick vein from the bottom of each leaf, making a V-shaped cut. Place about 1/4 cup meat mixture on a cabbage leaf; overlap cut ends of leaf. Fold in sides. Beginning from the cut end, roll up. Repeat.
3. Slice the remaining cabbage; place in a Dutch oven. Arrange the cabbage rolls seam side down over sliced cabbage. Combine the tomatoes, sugar and remaining tomato sauce; pour over the rolls. Cover and bake at 350° until cabbage rolls are tender, 1-1/2 hours.