



Monthly Interest

FDIC

On the Horizon:

July 4- Independence Day, Bank Closed

6- First Friday on Seminary

13- Knox County Relay For Life, Knox College

26– Taste of Galesburg

27, 28- Great Balloon Race

July 31-August 4- Knox County Fair August 3 – First Friday

16- Abingdon Community Festival

& Avon Fat Steer Show

17-19- Heritage Days

18- United Way Family Fun Day 24- Red Cross Glow Ball Golf

Outing

25- Knoxville Cruise Night

September 3- Labor Day

National Stearman Fly-In

7- First Friday

8- Art in the Park9- Cardboard Boat Regatta &

Rubber Duck Race

Discipline is the bridge between goals and accomplishment.

-Jim Rohn



July 2012 Issue 2 prove sponsor of see you there!

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Topics & Tidbits

Relay For Life Golf Outing:

This year's outing (June 9th) was our most successful yet! We tied our record number of teams with 22 but brought in \$1,400 more than in any other year. Thanks to all of those who donated, volunteered, and golfed, we raised \$4,100 for Relay For Life!

Relay For Life Cook Book:

We are currently putting together a Relay For Life cookbook to be sold later this year. We are still seeking recipes to include in the book and would love to include your favorite recipes! Submit your recipe to your local TSB office, or email it to info@tompkinsstatebank.com. Reserve a copy today!

Thank you to everyone who has helped make this year's Relay For Life Campaign so successful! Between our bake sales, Girls Nite Out, Guest Server Night at Club 41, and Golf Outing, we have already raised more than \$7,000! By the end of the campaign in August, we hope to have more! **Way to go Team TSB!**



Tompkins State Bank would like to welcome our newest employees:

Michele Deiss
Full Time Teller, Galesburg Office

Kelsey Lewis,
Part Time Teller, Knoxville Office

Robert Juraco,
VP Treasury Services, Knoxville Office

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Hashbrown Casserole

INGREDIENTS:

2 lbs. sausage

2 c. shredded cheddar cheese

1 (10.75 oz.) can cream of chicken soup

1 c. sour cream

1 (8 oz.) container French onion dip

1 c. chopped onion

1 (30 oz.) pkg. frozen shredded hash browns, thawed

1/4 c. each red and green bell pepper

Salt & pepper to taste

This is just one of the many delicious recipes that will be found in our Relay For Life

Cookbook!

This recipe is courtesy of Rhonda Briggs.

DIRECTIONS:

In a skillet, cook sausage until browned. Drain.

In a large mixing bowl, combine cheese, soup, sour cream, French onion dip, onion, peppers, salt & pepper. Fold in hash browns.

Spread 1/2 of hash brown mixture in bottom of 9x13 greased baking dish. Spread 1/2 of sausage over hash brown mixture. Repeat layering with remaining hash browns and sausage.

Bake at 350 degrees for about 1 hour or until golden brown.

Have something you would like to share? email it to asmith@tompkinsstatebank.com or tell us about it on Facebook!