

The



Monthly Interest



On the Horizon:

October:

- 26 Knoxville Celebrate My Drive
- 26 Abingdon Spooktacular Parade
- 31 Halloween

November:

- 8 Kiwanis Annual Pancake Day
- 11 Veterans Day, Bank closed
- 28 Thanksgiving, Bank closed
- 29 Black Friday

December:

- TSB Holiday Open House
- 24 Christmas Eve, Early close
- 25 Christmas, Bank closed
- 31 New Years Eve, Early close

A Real Community Bank®

The whole purpose of education is to turn mirrors into windows

-Sydney J. Harris



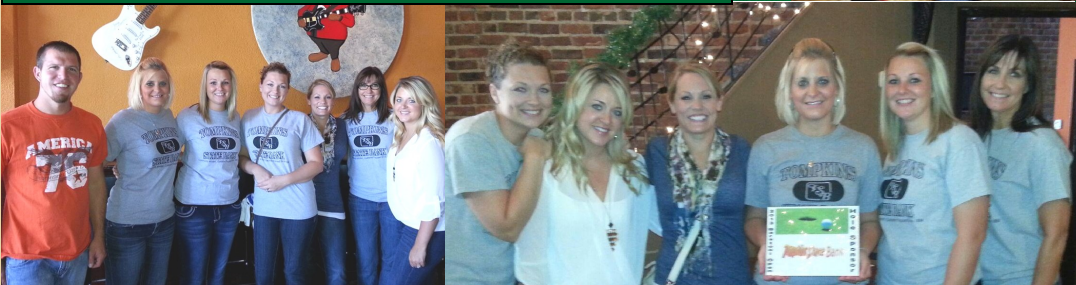
TIP of the MONTH

Issue 8

October 2013



Clockwise: Above: At the Fireman's 75th Anniversary Right: Shelby at the barstool open Next: Ashley and her son Quinton at the Doggie Jog Below: TSB teams at the Big Brothers Big Sisters barstool open



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

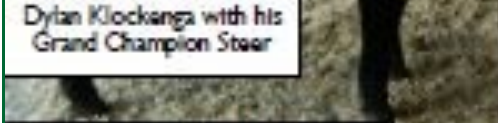
It was a busy summer...



Dylan Klockenga with his Grand Champion Steer



Cole Sheckler with Edna Cottingm's granddaughters Makayla and Carson



Alyson Derry at the scrambles



Colby Stoneking with his pig



Angel Craver with her first steer



Quinton Woodruff at the Fat Steer show races



Tori Adolphson with her first place cake



Lyla Gibb riding the rides



Kelton Ryan at the Kiddie Parade

Employees out & about



Bob, Kelsey and Loren at the Booster's Golf Outing



Relay For Life 2013

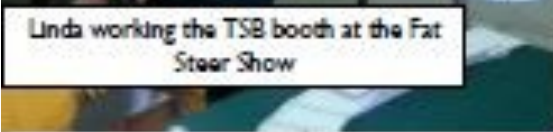
Relay for Life team photo



Linda working the TSB booth at the Fat Steer Show



Our TSB Glow Ball Team



Amber at the Booster's Golf Outing



Trivia Night



Above & Right- Employees working the Café in the Park



Tara and Jennie at the St. Jude Run



Recipe
of the
Month

Pumpkin Cookies

INGREDIENTS:

2 1/2 cups flour
1t baking powder
1t baking soda
2t cinnamon
1/2t nutmeg
1/2t ground cloves
1/2t salt
1/2 cup butter
1 1/2 cups white sugar
1 cup canned pumpkin
1 egg
1t vanilla



Icing:

3 cups confectioners' sugar
3T milk
1T melted butter
1t vanilla

DIRECTIONS:

- Preheat oven at 350°.
- Combine flour, baking powder, baking soda, cinnamon, nutmeg, cloves, and salt. Set aside.
- In a medium bowl, cream together 1/2 cup butter and white sugar. Add pumpkin, egg, and vanilla and beat until creamy. Mix in dry ingredients.
- Drop on cookie sheet by tablespoons; flatten slightly.
- Bake for 15-20 minutes. Cool cookies and drizzle with icing.
- To make glaze: Combine confectioners' sugar, milk, butter, and vanilla. Add milk as needed to achieve drizzling consistency.