Most banks issue debit cards to their checking account holders. These cards are convenient because you can use them as you would a credit card without ever having to pay interest on purchases. When you use a debit card online your checking account is debited fairly quickly after you make the purchase. Even though this method is convenient, you should take steps to protect yourself when using your debit card for online purchases.

- Purchase goods only through reputable, secure websites. One way to tell if the website is secure is if the URL has "https://" rather than "http://."
- Use your debit card only on a secure network. If you are on a shared network (like at a hotel or internet café) or using a laptop to access wireless internet, you should NOT use your debit card.
- Credit cards offer buyer protections that are unavailable to debit card users
- Online shopping has indeed come quite far in the past few years, but there are still fraudulent vendors, sites get hacked and numbers get stolen. If your credit card number gets stolen and used, you are only liable for $50 of what was charged
- When you use your debit card online, people have the ability to make a fake card, and merchants won't always stand good for the refund if a person has stood in front of them with a card

In support of the MS Society the State Bank of Table Rock is participating in the 2012 MS Walk.
Saturday, April 21st
Auld Park Pavilion in Lincoln
Registration is at 10am and the walk will begin at 11am
If you would like to donate or walk please contact Amy at (402) 839-2035 or Bobbie/Tamara at (402) 484-5444

Table Rock and Roca Branches WILL BE CLOSED

“GO GREEN” WITH E-STATEMENTS
AND RECEIVE A $5 Subway Card

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In the Spotlight... HUMBOLDT: TANA BROWN

Tana Brown, daughter of Glen and Maurine Vice, grew up east of Shubert. She moved to Pennsylvania soon after getting married. Her 3 sons were born and raised there. Robert, his wife Danielle and grandson Caleb, as well as Dave and his wife Tabatha live in Salem, Ohio. Ronnie and his wife Lizzie live in Newark, Delaware.

After being a homemaker and homeschool mother, Tana began her banking Career in 1998 with Corestates. They merged to First Union and then Wachovia. Tana also worked for a small town bank, Gratz National Bank, before moving back to Nebraska with her husband, David, in 2007. She began employment with the State Bank of Table Rock in the Table Rock office in December of 2007. She transferred to the Humboldt location in September of 2008.

In her spare time Tana enjoys working in her yard, crocheting afghans for her grandchildren—two more are on the way, helping with the Shubert ALA Unit, and helping in the ladies and music ministries of her church.

Calendar of Events:
April 7—Humboldt Easter Egg Hunt 10:30 am
April 7—Table Rock Easter Egg Hunt 1:00 pm
April 7—Pawnee City Easter Egg Hunt
April 7—DuBois Easter Egg Hunt 2:00 p.m.
April 8—EASTER
April 21—MS Walk, Auld Pavillion, Lincoln 11 a.m.
May 5—Lisa Jo Walk for Cancer in Humboldt
May 5—Ice Cream Social for 100 yr. Band Stand celebration in Humboldt
May 13—Mother’s Day
May 28—Memorial Day (Bank Closed)

Spring Breeze Cheesecake Pie

Ingredients
- 1 package (8 ounces) cream cheese, softened
- 1/3 cup sugar
- 1 cup (8 ounces) sour cream
- 2 teaspoons vanilla extract
- 1 carton (8 ounces) frozen whipped topping, thawed
- 1 graham cracker crust (9 inches)

Topping
- 3 cups chopped fresh or frozen rhubarb
- 1/3 cup sugar
- 1/8 teaspoon ground cinnamon
- 1 tablespoon cornstarch
- 2 tablespoons cold water

Directions
- In a small bowl, beat cream cheese until smooth. Gradually beat in sugar. Beat in sour cream and vanilla. Set aside 1/2 cup whipped topping for garnish; cover and refrigerate. Beat 1/2 cup whipped topping into cream cheese mixture; fold in remaining whipped topping. Spoon into the crust. Cover and refrigerate for at least 2 hours.
- For topping, in a large saucepan, bring the rhubarb, sugar and cinnamon to a boil. Reduce heat; simmer, uncovered, for 5-8 minutes or until rhubarb is tender.
- In a small bowl, combine cornstarch and cold water until smooth. Gradually stir into rhubarb mixture. Return to a boil; cook and stir for 1-2 minutes or until thickened. Cool to room temperature.
- Cut pie into slices; top with rhubarb sauce and reserved whipped topping. Yield: 6-8 servings.