

Get to know your friends & neighbors at Happy State Bank!



Chad Dyslin

Assistant Vice President - Lending
(806) 349-9941

"I love working at Happy because of the community involvement. It's nice to work for a company that invests in their local communities as much as Happy does. Happy is also special to me because of the atmosphere, culture and the great people I work with daily. I've met some of my best friends working at Happy."

- Chad Dyslin

Chad has worked at Happy State Bank since 2017 and is currently a lending team portfolio manager.

Chad Dyslin's Meat & Potatoes Casserole

- 5 small Potatoes
- 2 lbs Ground Beef, browned
- 2 cans Cream of Mushroom Soup
- 1 1/2 cups Milk
- 1 1/2 cups Shredded Cheese

Peel and slice potatoes - set aside. In a mixing bowl, combine soup, milk, salt and pepper to taste. Mix well.

Spray a 9x13 baking dish with non-stick spray. In the pan, layer potatoes, beef, soup and cheese. Repeat. Top with remaining cheese.

Cover with foil and bake at 350° degrees for 1 hour. Remove foil and bake 30 minutes longer or until potatoes are fork tender.

Enjoy!

Number 202

HAPPY STATE BANK

EST. 1908



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