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**The VOICE Newsletter designed
exclusively for our VIP Members**



CYBER THREAT ACTORS EXPECTED TO LEVERAGE CORONAVIRUS OUTBREAK

MS-ISAC (Multi-State Information Sharing & Analysis Center)

Take a moment to review steps to avoid scams recommended by the MS-ISAC especially now with the recent Coronavirus Outbreak.

CTA (Cyber Threat Actors) leverage interest during public health threats and other high-profile events in order to conduct financial fraud and disseminate malware.

The potential of misinformation during times of high-profile global events and public health threats is high and users should verify information before trusting or reacting to posts seen on social media. Malicious actors often use social media to post false information or links to malicious websites.

It is likely that CTAs will capitalize on the outbreak to send phishing emails with links to malicious websites advertising relevant information. It is possible these websites will contain malware or be phishing websites requesting login credentials.

FOLLOW THESE RECOMMENDATIONS:

- Users should exercise extreme caution when responding to individual pleas for financial assistance such as those posted on social media, crowd funding websites, or in an email, even if it appears to originate from a trusted source.
- Be cautious of emails or websites that claim to provide information, pictures and videos.
- Do not open unsolicited (spam) emails or click on the links or attachments in those emails.
- Never reveal personal or financial information in an email or to an untrusted website.
- Do not go to an untrusted or unfamiliar website to view the event or information regarding it.
- Malicious websites often imitate a legitimate website, but the URL may use a variation in spelling or a different domain (e.g., .com vs .org).





Spring Recipe Idea

Rhubarb Sour Cream Coffee Cake Taste of Home

https://www.tasteofhome.com/recipes/rhubarb-sour-cream-coffee-cake/?_cmp=stf

What's better than fresh rhubarb from the garden to impress your guests? Check out this kitchen tested coffee cake with fresh or frozen rhubarb...

Ingredients

¾ cup butter, softened
1 ½ cups sugar
3 large eggs
1 ½ tsp vanilla extract
3 cups all purpose-flour
2 tsp baking powder
1 tsp baking soda
¾ tsp salt

1 cup sour cream
3 cups chopped fresh or frozen rhubarb
Topping:
½ cup packed brown sugar
¼ cup all purpose flour
1 tsp ground cinnamon
¼ cup cold butter



Directions

In a large mixing bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Add vanilla; mix well.

In a bowl, combine the flour, baking powder, baking soda and salt. Add to the creamed mixture alternately with the sour cream. Fold in the rhubarb. Spread into a greased 13x9 inch baking dish.

For topping, in a small bowl, combine the brown sugar, flour and cinnamon. Cut in butter until mixture resembles coarse crumbs; sprinkle over the top. Bake at 350 degrees, until a toothpick inserted in center comes out clean, 45-50 minutes. Cool on a wire rack.