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



Dillon was raised in the small town of Anton, Texas; where his family was involved in farming and ranching. He graduated from Texas Tech University with a B.S in Agricultural Economics and an M.B.A. Today, he lives in Hereford and assists Happy Lenders with monitoring and preparing loan requests. He and his wife, Ashley, have two children and a third one on the way. Dillon loves spending time in the outdoors hunting and hiking, and he's a member of the Texas Masonic Lodge.

"The culture of Happy State Bank is what drew me to the bank. It is very refreshing to work in a culture of

Dillon Spradley

Portfolio Manager (806) 394-2265





doing the right thing." - Dillon Spradley

Out along dotted line and save

Dillon Spradley's Cowboy Breakfast Casserole

2 lbs hot breakfast sausage 1 (30-32oz) bag of frozen tater tots

1 tsp salt

½ tsp of pepper

1/4 tsp garlic powder

1/4 tsp onion powder

2 cups Colby Jack cheese

8 eggs

2 cups milk

with cooking spray. In a large skillet cook sausage until no longer pink and drain fat. In a large bowl toss together tater tots, cooked sausage, (add cooked bacon if desired), cheese and pour into baking pan. Whisk eggs, salt, pepper, garlic powder, onion powder and milk (can add 1 can of drained diced green chilies if desired). Pour over tater tot mixture. Bake uncovered for 60-70 minutes or until eggs are set. Can add extra cheese on top to melt if desired.

Preheat oven to 350° and lightly spray a 9x13 pan

Number 183