



We are still playing in the snow, but it is never too early to start thinking about the warmer weather that will be here soon! We would like to plan a fun day at a nearby ballfield and would like you to let us know if you would be interested in joining us. Please let us know if you would like to head north and catch a fun day of RedHawks baseball in Fargo.

Our next First Class Club Day is Wednesday, February 11. We invite you to stop in from 9 to 11 AM for coffee, treats, and conversation and/or bring your documents to shred during our lobby hours of 9 AM–4 PM.

Also, if you've stopped in at the bank recently, you may have noticed that we've added a new member to our team. Kara Malsam joins us as Retail Banking Supervisor, and she is excited to meet all our First Class Club members!



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Italian Chicken Pastina Soup

Ingredients

- 8 cups lower-sodium chicken broth
- 2 cups chopped sweet onion
- 1 ½ cups carrots, peeled and coarsely chopped
- 2 celery ribs, coarsely chopped
- 6 garlic cloves, smashed and peeled
- ¾ teaspoon salt
- 4 thyme sprigs
- 2 fresh bay leaves
- 2 ounces Parmigiano-Reggiano cheese rind, plus grated cheese for garnish
- 4 ounces uncooked pastina pasta
- 2 cups shredded rotisserie chicken
- Fresh flat-leaf parsley leaves, for garnish

Source: allrecipes.com

Directions

1. Bring broth, onion, carrots, celery, garlic, and salt to a boil in a large saucepan or small Dutch oven over high. Reduce heat to medium low, and simmer until vegetables are softened, about 10 minutes. Using a slotted spoon, transfer vegetables and 1 cup of broth to a blender.
2. Secure lid on blender and remove center piece to allow steam to escape. Place a clean towel over opening. Process until smooth, about 30 seconds. Stir blended carrot mixture back into soup.
3. Add thyme sprigs, bay leaves, and Parmigiano-Reggiano cheese rind. Bring to a boil over medium-high heat. Add pasta, reduce heat to medium-low, and simmer, stirring occasionally, until pasta is tender, 18 to 20 mins, adding shredded chicken in the last 3 minutes of cooking.
4. Remove from heat. Remove then discard thyme sprigs, bay leaves, and Parmigiano-Reggiano cheese rind.
5. Serve with grated Parmigiano-Reggiano cheese and enjoy!

Upcoming Events CALENDAR

FEBRUARY

Black History Month

2 **Groundhog Day**

11 **First Class Club Day – Join us for coffee and treats from 9 to 11 AM. Bring your documents to shred until 4 PM.**

11–14 **Watertown Winter Farm Show at Codington County Extension Complex**

14 **Valentine's Day**

16 **Presidents' Day**

- Bank location closed.

MARCH

8 **Daylight Saving Time begins**

14–15 **Watertown Home Show at Codington County Extension Complex**

17 **St. Patrick's Day**

20 **First Day of Spring**

FUN SPRING ACTIVITIES:

- Go for a hike or walk.
- Go birdwatching.
- Take a scenic drive.
- Start an indoor herb garden.
- Host a spring-inspired DIY project workshop (soap making, paper flowers, etc.).
- Host a spring-themed party (Spring Break or Spring Equinox).

