



Upcoming Events


CALENDAR



OCTOBER

- 9** **Free Adult Walk-In Hearing Screening**, 8 AM–6 PM, Professional Hearing Services
- 13** **Native American Day/Indigenous Peoples' Day**
 - Bank location closed.
- 15** **RSVP deadline for Shamrocks Hockey in the Puck Luck Lounge**
- 25** **South Dakota Coin & Stamp Association's Annual Coin & Stamp Show**, Codington County Extension Complex, 9 AM–4 PM
- 31** **Halloween**

NOVEMBER

- 2** **Daylight saving time ends**
- 11** **Veterans Day**
 - Bank location closed.
- 12** **First Class Club Day** – Join us from 9 to 11 AM for coffee and treats and *celebrate the First Class Club turning 30!* Bring your documents to shred until 4 PM. 
- 20** **Farm Business Banquet**
- 21** **Shamrocks Hockey in the Puck Luck Lounge**
- 27** **Thanksgiving**
 - Bank location closed.
- 28** **Holiday Lighted Parade**, Downtown Watertown at 6:30 PM
- 28–30** **Optimist Club Winter Wonderland**
- 28–30** **Santaland**, Watertown Mall every Friday 4–7 PM, Saturday 10 AM–4 PM, and Sunday noon–4 PM

Greetings, First Class Club,

Check your calendar and let us know if you can join us for these upcoming local events!

- **October 7:** Travel Show hosted by Becky at 10 AM at Element in Watertown (1 N Broadway). Light refreshments will be served, and travel brochures will be available.
- **October 15:** RSVPs are due for the Shamrocks Hockey game
- **November 12:** First Class Club Day – Join us from 9 to 11 AM for coffee and treats and celebrate the First Class Club turning 30!

And as we fall into autumn, it feels like the perfect time to start slowing down after the hustle and bustle of summer. It's also a wonderful reminder that change can be BEAUTIFUL—just look around at the vibrant colors! I think I have finally learned my lesson with mums and will be decorating with only pumpkins outside—but that only means I should get more pumpkins, right?! As always, we are grateful for the stories and relationships we have built with you all, and we look forward to seeing you at the local events.

Annie



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Easy Fall Apple Cider Recipe



Serve hot with an extra cinnamon stick or refrigerate and enjoy cold.

INGREDIENTS:

- 8–10 medium apples (a mix of sweet + tart is best, like Honeycrisp and Granny Smith)
- 1 orange (optional, adds a nice citrusy warmth)
- 3–4 cinnamon sticks
- 1 tablespoon whole cloves
- 1 tablespoon whole allspice (optional)
- ½–1 cup brown sugar (adjust to taste)
- 10 cups water

INSTRUCTIONS:

- 1. Prep fruit:** Wash apples and orange, then quarter them (no need to peel or core).
- 2. Combine:** Place apples, orange, cinnamon sticks, cloves, and allspice into a large pot. Cover with water.
- 3. Simmer:** Bring to a boil, then reduce heat and simmer uncovered for 2 hours.
- 4. Mash & strain:** Use a potato masher to mash fruit. Simmer 1 more hour. Strain through a fine mesh sieve or cheesecloth.
- 5. Sweeten:** Stir in brown sugar to taste while the cider is warm.