



Hello!

My name is Rula Dajani, and I am excited to introduce myself as the new branch manager at our Edina location. Although I joined First Bank & Trust this summer, I bring over 22 years of banking experience to our team.

One of the most rewarding parts of my role is connecting with our community—whether that's through attending local events, volunteering, or simply being available wherever needed. Outside of work, I'm an avid reader with a passion for getting lost in a good book.

I look forward to meeting you and supporting your financial journey!

*Rula*



**Rula Dajani**  
First Class Club Coordinator  
952.230.9036  
rula.dajani@bankeasy.com



## Upcoming Events

# CALENDAR



## OCTOBER

**13 Native American Day/Indigenous Peoples' Day**

- Bank location closed.

**31 Halloween**

## NOVEMBER

**2 Daylight saving time ends**

**11 Veterans Day**

- Bank location closed.

**27 Thanksgiving**

- Bank location closed.



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