



Upcoming Events

CALENDAR



AUGUST

- 4–6 4-H Achievement Days
- 5 4-H BBQ
- 9–10 Twin Brooks Threshing Show
- 13 First Class Club Day – Join us for coffee and treats from 9 to 11 AM. Bring your documents to shred until 4 PM.
- 13–17 Mississippi River Cruise Trip
- 15–17 Ortonville's Cornfest
- 28 Mystery Trip
- 29 Chanhassen Dinner Theatre
White Christmas trip deadline

SEPTEMBER

- 1 Labor Day
 - Bank location closed.
- 22 First Day of Autumn

We're already at the end of summer—wow, did that go by in a blink! Hopefully you all get to enjoy a slice of watermelon and soak in some sun after a very wet June and enjoy the last of summer.

Our summer at work consisted of starting our 2026 trip planning. We are excited to announce a 2026 trip—**The Music Man at the Washington Pavilion!** See the travel section for more information, but make sure to sign up, as the deadline date is 3 months before the trip!

Our next First Class Club Day is Wednesday, August 13. Bring in some items to shred, or simply stop in and enjoy some treats. We've been celebrating our charter turning 100 this year, and we would like to celebrate with all our First Class Club members with cake!

Val and Amber



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SUMMER BERRY YOGURT PARFAIT

Ingredients:

- 1 cup fresh strawberries, sliced
- 1 cup fresh blueberries (or any berries of choice)
- 1 cup low-fat vanilla Greek yogurt
- ½ cup low-sugar granola or crushed graham crackers (optional for texture)
- 1 tablespoon honey (optional)
- A few mint leaves for garnish (optional)

Instructions:

1. In a clear glass or small bowl, spoon a layer of yogurt at the bottom.
2. Add a layer of mixed berries.
3. Sprinkle a spoonful of granola or crushed graham crackers if desired.
4. Repeat the layers until the glass is full.
5. Drizzle with honey on top for extra sweetness (optional).
6. Garnish with a mint leaf for a fresh finish.

Tips:

- Use pre-washed, pre-sliced fruit to save time and reduce effort.
- Substitute with dairy-free yogurt if needed.
- For softer texture, skip granola and let parfait sit for a few minutes before eating.

