



Ready, set, GO!

The start of 2026 is here, and our travel plans are coming together. Join us on Wednesday, March 11 at the Milbank Visitor's Center from 1 to 3 PM for a yummy treat and to hear our travel plans! If there is inclement weather, give us a call to make sure it's not canceled. We're hoping for fair weather, and we look forward to seeing warm smiles from our First Class Club members.

Our winter season started out frigid and blustery, but the time change is coming, which means the days will get longer and the weather warmer. For right now, we'll enjoy not being bitten by mosquitoes!

## Val and Amber



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## Italian Chicken Pastina Soup

### 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!

### 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](http://allrecipes.com)

## 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.
- 14** **Valentine's Day**
- 16** **Presidents' Day**
  - Bank location closed.

## MARCH

- 8** Daylight Saving Time begins
- 11** **First Class Club Open House at the Visitor Center (1101 E 4th Ave, Milbank), 1–3 PM**
- 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).

