



Red, yellow, orange, and brown leaves are falling all around!
Hello, fall!

We're wrapping up our travel for 2025 and looking forward to all our trips in 2026! We released one of our 2026 trips—The Music Man at the Washington Pavilion—so be sure to sign up soon if you're interested. Also, mark your calendar for our annual open house on March 11 at the Milbank Visitors Center from 1 to 3 PM.

Our last First Class Club Day (shred day) for 2025 will be Wednesday, November 12. November is the month of gratefulness, and are we ever blessed with a robust First Class Club. In fact, our club is celebrating 30 years! Stop by, say hi and tell a story about some trips, bring your items to shred, and enjoy a treat.

Val and Amber



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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.

- 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 4:30 PM.



- 27 Thanksgiving**
• Bank location closed.

Easy Fall Apple Cider Recipe

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.