

Greetings, First Class Club!

Where has 2025 gone? As the year quickly comes to a close, I find myself reflecting on the past months. I'm so thankful for each of you who has helped make First Class Club such a success over the past 30 years.

I invite you to join us for **First Class Club Day**—not only as a chance to clear out old documents, but also to celebrate our 30th anniversary! Even if you don't have items to shred, please stop by for treats, coffee, fellowship, and a special giveaway (you'll have to come that day to see what it is!).

I also want to wish a heartfelt **happy Veterans Day** to all who have served. I come from a long line of veterans, and I am proud of my family's service as well as the service of so many of you. Truly, we are the home of the free because of the brave.

Looking ahead, we still have room on our Chanhassen trip to see *White Christmas*, **British Landscapes** trip, and **Cape Cod & Boston trip**. The **Rhine River Cruise** is filling quickly, so I hope you'll join us on Tuesday, October 7 to learn more about it.

Finally, I wish you and your loved ones a warm and joyful Thanksgiving.

With gratitude,

Becky



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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:

- 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.
- 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.

Upcoming Events **CALENDAR**

OCTOBER

- 7 The Rhine River Cruise Travel Shows
 - · Watertown: 10 AM at Element at 1 N Broadway
 - Sioux Falls: 1–3 PM at First Bank & Trust at 2300 W 57th Street
 - Brookings: 5:30–7 PM at Brookings Main Training Rooms

RSVP to Becky. Brochures will be provided during the travel shows. Light refreshments will be served.

- 13 Native American Day/Indigenous Peoples' Day
 - Brookings Main, Brookings East, Toronto, and White locations closed
 - Brookings Hy-Vee and Brookings Walmart locations open normal hours
- 14 First Class Club Movie Day at 1:30 PM
- 29 Book Club, The Cuckoo's Calling by Robert Galbraith (a.k.a. J.K. Rowling) Brookings Main, 2–3 PM. Please check in at reception.
- 31 Halloween

NOVEMBER

- 2 Daylight saving time ends
- 11 Veterans Day
 - · All bank locations closed
- 11 First Class Club Movie Day at 1:30 PM
- 12 First Class Club Day Join us from 9 to 11 AM at Brookings Main for coffee and treats and to *celebrate the First Class Club turning 30!* Bring your documents to shred until 5 PM.



- 26 Pumpkin Pie Day at Brookings Main, 11 AM-4 PM
- **Book Club** Brookings Main, 2–3 PM. Please check in at reception.
- 27 Thanksgiving
 - · All bank locations closed

MOVIE S DAY DETAILS

Dates & Times:

Tuesday, October 14 at 1:30 PM (doors open at 1 PM)
Tuesday, November 11 at 1:30 PM (doors open at 1 PM)

Location: Cinema 8 Theatre in Brookings **Cost:** \$5 (includes ticket, pop, and popcorn)

Bring a friend, neighbor, or family member. You may even win a door prize! For specific movie information, check the bank entrance doors or the drive-up window, visit BANKeasy.com/first-class-club, or give Becky a call at 605.696.2285 approximately one week before the movie date.