

Our First Class Club members are welcome to join any of the trips being coordinated by our other locations, as well as the Brookings movie day. Be sure to check them out!

As always, please contact me if you have any questions, suggestions, or concerns.



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COMMUNITY DONATIONS

Pipestone County Historical Society, The Flying Dutchmen Athletic Booster Club, Pipestone Performing Arts Center, American Legion, Pipestone County Extension Office, Pipestone Area Elementary Boosters



INGREDIENTS:

- · 1 pound spaghetti noodles
- · 4 tablespoons unsalted butter
- ½ cup diced white onion
- · 1 tablespoon minced garlic
- · 1 red bell pepper, finely chopped
- 1 yellow bell pepper, finely chopped
- 1 cup trimmed and sliced baby bella mushrooms
- · 1 cup heavy cream
- ½ cup milk
- ½ cup chicken broth
- · 8-oz block cream cheese cut into pieces
- · 2 cups grated white cheddar cheese
- 2 oz Velveeta cheese cut into 1-inch pieces
- 1 teaspoon ground black pepper
- · 2 cups shredded rotisserie chicken

Chicken Spaghetti

INSTRUCTIONS:

- 1. Preheat the oven to 350°.
- 2. Spray a 9x13-inch baking pan with vegetable oil spray.
- Bring a large pot of generously salted water to boil. Cook the spaghetti until it's al dente according to the package directions. Drain thoroughly.
- Meanwhile, in a deep skillet, melt the butter over medium heat. Add the onion, garlic, and bell peppers and sauté until tender, about 6 minutes. Add the mushrooms and cook for 2 minutes.
- Stir in the cream, milk, broth, cream cheese, 1 cup of the cheddar, the Velveeta, and 1 teaspoon pepper. Cook, stirring often, until the cheese is melted and the sauce is creamy. Add the chicken and spaghetti and toss to coat.
- Transfer to the prepared banking pan.
 If desired, use tongs to transfer the spaghetti and swirl each new addition to make little nests. Top with remaining 1 cup of cheddar.
- Spray one side of a large piece of foil with oil, and cover the dish tightly with it. Bake for 20 minutes. Remove the foil and bake until lightly browned, 5 to 10 minutes.
- 8. Serve and enjoy!

Upcoming Events CALENDAR



DECEMBER

- 2 National Day of Giving
- 4–7 Let Heaven & Nature Sing by the Al Opland Singers
- 12 National Gingerbread House Day
- 18 National Twin Day
- 19 National Ugly Christmas Sweater Day
- 19 Phil Thompson: A Michael Bublé Christmas
- 21 First Day of Winter
- 24 Christmas Eve
 - · Bank location closes at noon
- 25 Christmas Day
 - · Bank location closed
- 26 National Thank-You Note Day
- 28 National Card Playing Day
- 30 National Bacon Day
- 31 New Year's Eve

JANUARY

- 1 New Year's Day
 - · Bank location closed
- 4 National Trivia Day
- 9 National Law Enforcement Appreciation Day
- 11 The Sons of the American Legion Omelet Breakfast
- 15 National Bagel Day
- 19 Martin Luther King Jr. Day
 - · Bank location closed
- 20 National Cheese Lover's Day
- 25 National Opposite Day
- 29 National Puzzle Day
- 31 National Hot Chocolate Day

MOVIE S DAY DETAILS

Location: Cinema 8 Theatre in Brookings, SD

Time: 1:30 PM (doors open at 1 PM)

Dates:

- · Tuesday, December 9
- · Tuesday, January 13

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, call Teresa at 507.562.1708