

I can't believe how fast another year is winding down. I am hoping everyone has a wonderful holiday season. We are continuing our bingo through the end of the year, and I look forward to seeing all who can attend. As always, please reach out to me or Becky Schmeling if you have any questions on available travel.

Happy holidays!

Emily



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Top 5 MIDWEST QUOTES

1. Midwest Language:

- No, yeah. = Yes.
- Yeah, no. = No.
- Yeah, no, for sure. = Definitely.
- No, yeah, no. = Oh, no, you're fine.
- Yeah, no, yeah. = I'm sorry, but unfortunately the answer is yes.

2. When you confirm the weather:

- -20 degrees: It wouldn't be that cold without the wind.
- 20 degrees: Honestly, if you stand in the sun, it's not that bad.
- 47 degrees: Driving with the windows down in the spring because it's finally nice out.
- 99 degrees: I'm only sweating because of the humidity.

- 3. Growing up in the Midwest is knowing that it's not worth explaining where you are from. Just name the biggest city closest to you and get on with your life.
- 4. In the Midwest "I'll let you know" means we are not coming.
- 5. When you politely tell your visitors it is time to go home, you say "welp" and slap your knees with your hands, then stand up. Other Midwesterners will recognize the signal and say "s'pose we should head out."

Upcoming Events

CALENDAR

NOVEMBER

- 11 Veterans Day
 - Bank location closed
- 14 Bingo at the Senior Center, 2 PM
- 23 Thanksgiving Day
 - · Bank location closed

DECEMBER

- 19 Bingo at the Senior Center, 2 PM
- 21 First Day of Winter
- 24 Christmas Eve
 - · Bank location closed
- 25 Christmas Day
 - · Bank location closed
- 31 New Year's Eve

SICILIAN CHICKEN SOUP

Ingredients

- 4 bone-in-skin-on chicken thighs (2 lbs)
- 1 medium onion, chopped (1 cup)
- 3 celery ribs, chopped (2 cups)
- 3 medium carrots, chopped (1½ cups)
- 1 large yellow bell pepper, chopped
- 2 medium russet potatoes (1 pound), peeled and cut into 3/4-inch cubes
- · 4 cloves garlic, chopped
- 1 can no-salt diced tomatoes (14.5 oz)
- 2 dry bay leaves
- · 1 Tbsp. kosher salt
- 1 carton chicken stock (32 oz)
- 4 cups water (or chicken stock)
- 1/2 cup dry ditalini pasta
- 1/2 cup fresh chopped Italian parsley
- Fresh black pepper, to taste

Instructions

- 1. In a 6-quart pot combine chicken, veggies, and seasonings.
- 2. Add chicken stock and water. Cover and bring to a boil. Reduce heat to low and simmer for 30 minutes. Remove chicken from the pot with tongs.
- 3. Add pasta to the soup and continue cooking for 13–15 minutes.
- Shred the chicken, discarding the skin and bones. Return shredded chicken to the pot. The soup will almost be done. Check potatoes for doneness.
- 5. Remove bay leaves and add parsley before serving.