

It's hard to believe that summer is already starting to wind down! Pretty soon, I will be getting back into the routine of school drop-off and pick-up and running my kids around to all their activities. I do love this busy season of life! I hope everyone was able to make some amazing memories this summer with friends and family. We were able to take a couple of trips this summer, and it felt so good to get away for a little bit.

I look forward to seeing everyone at bingo at the Main Street Center, as well as at our First Class Club Day on Wednesday, August 13. We will be serving cookies, bars, and refreshments, so be sure to bring your appetite along with all your items to shred! I will see you then.

If you have any questions on available travel, please feel free to reach out to me or Becky Schmeling.

Kaili



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Upcoming Events CALENDAR

AUGUST

- 13 First Class Club Day Join us for coffee and treats from 9 to 11 AM. Bring your documents to shred until 4 PM.
- 26 Main Street Center Bingo at 2 PM

SEPTEMBER

- 1 Labor Day
 - · Bank location closed.
- 16 Main Street Center Bingo at 2 PM
- 22 First Day of Autumn

WATERMELON LEMONADE



Ingredients:

- 6 cups cubed seedless watermelon, chilled*
- 4 cups cold water
- · 3/4 cup fresh strained lemon juice, chilled
- 2/3 cup granulated sugar (more or less to taste)
- · Ice and fresh mint for serving

Instructions:

- 1. Add watermelon to a blender and pulse until well pureed (there should be about 4 cups). Pour through a fine mesh strainer into a bowl.
- 2. In a large pitcher, whisk together water, lemon juice, and sugar until sugar has dissolved. Stir in pureed watermelon. Stir in ice and mint (alternately add ice and mint directly to individual cups and pour lemonade over). Store in refrigerator.

*If you don't have time to chill the ingredients, just use more ice in place of some of the water.