



I hope you had a wonderful holiday season with family and friends! It truly is the most wonderful time of the year. I for one am enjoying the days getting longer and the soon promise of spring.

I will be cohosting an event this spring (date and location TBD) with the founder of "Your Aging Navigator," Leah Jones. Leah has created this wonderful resource for families with aging relatives to help find trusted resources and the best care plans, as well as navigate what can seem like a daunting process. Please attend if this is something that could be of service to you or someone you care about.

Also, we want to provide you with some exciting travel for 2027, so if there is a place you've been wanting to experience, please feel free to come in and chat with me.

As always, I enjoy seeing your smiling faces at the bank!



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#### Ingredients

- 8 cups lower-sodium chicken broth
- 2 cups chopped sweet onion
- 1 ½ cups carrots, peeled and coarsely chopped
- 2 celery ribs, coarsely chopped
- 6 garlic cloves, smashed and peeled
- ¾ teaspoon salt
- 4 thyme sprigs
- 2 fresh bay leaves
- 2 ounces Parmigiano-Reggiano cheese rind, plus grated cheese for garnish
- 4 ounces uncooked pastina pasta
- 2 cups shredded rotisserie chicken
- Fresh flat-leaf parsley leaves, for garnish

Source: [allrecipes.com](http://allrecipes.com)

## Italian Chicken Pastina Soup

#### Directions

1. Bring broth, onion, carrots, celery, garlic, and salt to a boil in a large saucepan or small Dutch oven over high. Reduce heat to medium low, and simmer until vegetables are softened, about 10 minutes. Using a slotted spoon, transfer vegetables and 1 cup of broth to a blender.
2. Secure lid on blender and remove center piece to allow steam to escape. Place a clean towel over opening. Process until smooth, about 30 seconds. Stir blended carrot mixture back into soup.
3. Add thyme sprigs, bay leaves, and Parmigiano-Reggiano cheese rind. Bring to a boil over medium-high heat. Add pasta, reduce heat to medium-low, and simmer, stirring occasionally, until pasta is tender, 18 to 20 mins, adding shredded chicken in the last 3 minutes of cooking.
4. Remove from heat. Remove then discard thyme sprigs, bay leaves, and Parmigiano-Reggiano cheese rind.
5. Serve with grated Parmigiano-Reggiano cheese and enjoy!

# Upcoming Events CALENDAR

## FEBRUARY

### Black History Month

**2** **Groundhog Day**

**11** **First Class Club Day** – Join us for coffee and treats from 9 to 11 AM. Bring your documents to shred until 4 PM.

**14** **Valentine's Day**

**16** **Presidents' Day**

- Bank location closed.

**18** **Ash Wednesday**

## MARCH

**8** **Daylight Saving Time begins**

**17** **St. Patrick's Day**

**20** **First Day of Spring**

**29** **Palm Sunday**

## FUN SPRING ACTIVITIES:

- Go for a hike or walk.
- Go birdwatching.
- Take a scenic drive.
- Start an indoor herb garden.
- Host a spring-inspired DIY project workshop (soap making, paper flowers, etc.).
- Host a spring-themed party (Spring Break or Spring Equinox).

