



## 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.**

## SEPTEMBER

- 1**     **Labor Day**  
• Bank location closed
- 11**     **Patriot Day**
- 22**     **First Day of Autumn**

Greetings, all!

I hope your summer has been full of family, friends, and fun! August is here, the “Sunday of Summer.” The end of summer is one of the saddest good-byes—it seems as though summer is always too short. The days will be getting shorter, and the temperature will start dropping a bit. As we enter the harvest season, I hope you are blessed with a bounty of time with family, friendships, and possibly your garden! Stretch out these last days of summer as much as you can with lake visits, pool time, patio cocktails, and grilling dinners.

If you have any good summer travel stories, I would love to hear them! As always, I love seeing your smiling faces in the bank.

*Heather*



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## SUMMER BERRY YOGURT PARFAIT



### Ingredients:

- 1 cup fresh strawberries, sliced
- 1 cup fresh blueberries (or any berries of choice)
- 1 cup low-fat vanilla Greek yogurt
- ½ cup low-sugar granola or crushed graham crackers (optional for texture)
- 1 tablespoon honey (optional)
- A few mint leaves for garnish (optional)

### Tips:

- Use pre-washed, pre-sliced fruit to save time and reduce effort.
- Substitute with dairy-free yogurt if needed.
- For softer texture, skip granola and let parfait sit for a few minutes before eating.

### Instructions:

1. In a clear glass or small bowl, spoon a layer of yogurt at the bottom.
2. Add a layer of mixed berries.
3. Sprinkle a spoonful of granola or crushed graham crackers if desired.
4. Repeat the layers until the glass is full.
5. Drizzle with honey on top for extra sweetness (optional).
6. Garnish with a mint leaf for a fresh finish.