



Greetings,

We had a good turnout for the Twins outing! It was wonderful to see the old faithful as well as some new faces on the bus. While we had a couple minor mishaps and the Twins didn't pull off a win, an enjoyable time was had by all.

Now that fall is upon us, take time to enjoy the crisp, sunshiny days and all the beauty this season brings!

*Betty*



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## Upcoming Events

# CALENDAR



## OCTOBER

- 4** **Prairie Village Pumpkin Train**
- 13** **Native American Day/Indigenous Peoples' Day**
  - Bank location closed.
- 31** **Halloween**

## NOVEMBER

- 2** **Daylight saving time ends**
- 11** **Veterans Day**
  - Bank location closed.
- 12** **First Class Club Day** – Join us from 9 to 11 AM for coffee and treats and *celebrate the First Class Club turning 30!* Bring your documents to shred until 5 PM.
- 27** **Thanksgiving**
  - Bank location closed.



## Easy Fall Apple Cider Recipe

### INGREDIENTS:

- 8–10 medium apples (a mix of sweet + tart is best, like Honeycrisp and Granny Smith)
- 1 orange (optional, adds a nice citrusy warmth)
- 3–4 cinnamon sticks
- 1 tablespoon whole cloves
- 1 tablespoon whole allspice (optional)
- ½–1 cup brown sugar (adjust to taste)
- 10 cups water

### INSTRUCTIONS:

- 1. Prep fruit:** Wash apples and orange, then quarter them (no need to peel or core).
  - 2. Combine:** Place apples, orange, cinnamon sticks, cloves, and allspice into a large pot. Cover with water.
  - 3. Simmer:** Bring to a boil, then reduce heat and simmer uncovered for 2 hours.
  - 4. Mash & strain:** Use a potato masher to mash fruit. Simmer 1 more hour. Strain through a fine mesh sieve or cheesecloth.
  - 5. Sweeten:** Stir in brown sugar to taste while the cider is warm.
- Serve hot with an extra cinnamon stick or refrigerate and enjoy cold.*