

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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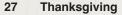
Upcoming Events CALENDAR

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.



· Bank location closed.

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.