

# SENIOR *Express Club*



## PEE WEE

### Open a Pee Wee Account for Your Grandkids!

- Savings Account: Kids 0-11 Years Old
- Earn Dividends
- Exclusive Club Events

Contact Stephanie at 701-557-7142  
or  
Alisha at 701-557-7133

NCUA

## Summer is hot hot hot!

Hope you're enjoying the summer. As always, it is going fast. Medora tickets have all been booked, and we hope all of those that have attended so far have enjoyed the show!

We want you to stay updated. "Like" our Facebook page and make sure we have your current email address so you can stay connected to the latest happenings at RCU.



# Let's PARTY!

**Mark your Calendars!!!!  
RCU Senior Express Club  
Parties are BACK!!!!!!**

**Watch your mail and email  
for more information on  
upcoming events!**

**Join us for our "2020" Holiday  
Mash Up Party!**

**We want to make up for the  
parties we missed in 2020!**

**October 7th, 2021  
Bismarck Amvets  
11:30am  
more details to follow**



# 2020 HOLIDAY MASH UP



# 67th Annual Meeting



**THANK YOU** to all our members, volunteers, and staff that attended our 67th Annual Meeting. It was great to see everyone and we appreciate your continued business!



All of our CD rates are offered as Traditional or Roth IRA CDs. We can do CDs for current RCU IRAs, as well as transfers and rollovers. Contact Michaela for more information!



Visit or call  
**Michaela in Mandan.**  
**701-557-7150**



1006 E Main St  
Mandan, ND 58554  
[www.railwaycu.com](http://www.railwaycu.com)

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US POSTAGE  
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PERMIT #222  
BISMARCK ND  
58501

## BBQ Chicken Wings



### Ingredients

- 5 lbs chicken wings (about 50 pieces)
- 1 cup brown sugar
- 1 cup soy sauce
- 1 tsp. dry mustard
- 1 tsp. garlic powder
- 1/2 cup sherry or masala

### Directions

- Spray pam or grease on large cookie sheet with sides.
- Bake chicken wings at 350 degrees for 30 minutes. Keep wings on a single layer. The wings are best when separated, discarding the wing tip.
- While wings are baking, place all ingredients in a saucepan. After bringing it to a boil, simmer until it gets a little thicker; about 20 minutes, stir to avoid burning. Pour over wings, brush with a pastry brush to cover all areas.
- Bake another 60-90 minutes at 350 degrees, turning occasionally until sauce is absorbed. Check for internal temperature at 165 degrees of the meatiest part of wing.
- Serve with your favorite veggies and dip!