

**QUARTERLY NEWSLETTER | AUGUST 2021** 

www.railwaycu.com

## SENIOR Express Club

# Summer is

### 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

### 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.

NCUA



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

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

PHOLIDAY MASH U

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

#### 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!

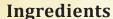


Visit or call Michaela in Mandan. 701-557-7150



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### BBQ Chicken Wings



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!

Want your favorite recipe published in our newsletter?\* Email, mail, or drop off your recipe! Email Aurora at aurora@railwaycu.com

\*Optional. Name not required, please let us know at submission if you wish your name to be kept private.