

QUARTERLY NEWSLETTER | NOVEMBER 2021

SENIOR *Express Club*

Spreading RCU Cheer!

Even though RCU is focused on maintaining the health and safety of our members, we still want to spread some RCU Christmas Cheer!



Coming Soon:



12 Days of Christmas Hams! Keep up to date with our Facebook page December 1st through 12th, when a random Senior Club member will be selected each day to win a Christmas Ham!



Christmas Bingo by Mail! Watch your mail for a fun, at home bingo scratch off card. Cash prizes awarded!



As always, thank you for being members of our Senior Express Club. We value each and every one of you!



Toys and monetary donations can be dropped off at both RCU locations December 1st through December 14th.

What kind of toys can be donated?

- New, un-wrapped toys (Christmas wrapping/gift bags) and books.

Toys that are not allowed:

- Used toys, toys that look like realistic weapons, candy or food, and toys with chemicals (i.e., experimental labs, acid, crystal projects, etc.)

Are you ready for the holidays?

VISA Gift Cards

for those hard to buy for people in your life!



Stop in and pick one up today!

Sudoku

5		7	2				9	
		6		3		7		1
4							6	
1			4	9				7
			5		8			
8				2	7			5
	7							9
2		9		8		6		
	4				9	3		8

Mandan Office | 1006 E Main St | **701-667-9500**

Monday-Friday 8:30am - 4:30pm — Drive-Up 7:30am - 5:30pm

Bismarck Office | 112 S 24th Street | **701-222-8736**

Monday-Friday 8:30am - 4:30pm — Drive-Up 7:30am - 5:30pm

Three- Bread Stuffing



Ingredients

- 1/2 loaf sourdough bread
- 1/2 loaf rye bread
- 4 tablespoons unsalted butter plus more for greasing
- 1 cup frozen chopped onions
- 3 stalks celery, chopped
- 2 medium carrots, chopped
- Kosher salt and freshly ground black pepper
- 1 (14-ounce) bag cornbread stuffing
- 2 cups chicken broth
- 1 cup turkey gravy
- 2 large eggs, beaten
- 1 tablespoon poultry seasoning
- 1/2 cup grated Parmesan

Instructions

Cut breads into 1-inch cubes and spread them out onto baking sheets. Leaves out overnight to get stale. (Alternately, bake them in a 300 degree F oven for 30 minutes to dry them out).

In large skillet over medium heat, add butter. When melted add onions, celery, and carrots and season with salt and pepper. Cook until vegetables are soft, about 10 minutes. Turn off heat and let cool a bit.

Preheat oven to 350 degrees F. Butter a 9 by 13-inch baking dish.

Put bread cubes into a large bowl with cornbread stuffing and add cooled vegetables. In a medium bowl, whisk together broth, gravy, eggs, and poultry seasoning. Pour over the mix and mix; mixture should be fairly moist but not wet. If it seems dry, add some more broth. Fill baking dish with the stuffing and top with with Parmesan. Bake until top is browned and stuffing is cooked through, 35 - 40 minutes.

Sudoku Solution

5	1	7	2	6	4	8	9	3
9	2	6	8	3	5	7	4	1
4	8	3	9	7	1	5	6	2
1	3	5	4	9	6	2	8	7
7	9	2	5	1	8	4	3	6
8	6	4	3	2	7	9	1	5
3	7	8	6	4	2	1	5	9
2	5	9	1	8	3	6	7	4
6	4	1	7	5	9	3	2	8

Let's make the season brighter!

- 9.95% APR* for qualified borrowers
- No Fee for balance transfers
- Rewards Program
- Fixed Rate

Apply online or call Travis, or Hunter to get a head start on your holiday shopping!

www.railwaycu.com | 701-667-9500

*Annual Percentage Rate (APR)



RAILWAY
CREDIT UNION

1006 E Main St
Mandan, ND 58554
www.railwaycu.com

PRSRT STD
US POSTAGE
PAID
PERMIT #222
BISMARCK ND
58501

When was the last time you updated your beneficiaries for your deposit or IRA accounts?

There are many life changes that happen each year. It is important to keep your beneficiaries updated with those changes so your wishes will be easily followed.

Call Michaela at 557-7150 to verify or update your IRA beneficiaries!
Call Alisha or Stephanie at 667-9500 for any deposit account updates!

LOCAL . INVOLVED . NEEDED . KNOWLEDGEABLE