



QUARTERLY NEWSLETTER | AUGUST 2025

www.railwaycu.com

SENIOR Express Club

Greetings RCU Senior Club,

Thank You, Thank You!

We at RCU are on a roll this year with member events. We have had record attendance at our Annual Meeting, Sr Club Spring Party, and now our new office kick-off cerebration. We had 1,500 folks brave the poor weather and joined us to celebrate our new facility. If you haven't been there yet, please stop by, I am confident you will find a warm inviting place to come and conduct your business or just stop in to say hello. Our new coffee partner, Dunn Brothers is now fully up and rolling with coffee, drinks, and home-made food and cookies.

I want to to take a moment to thank you all for your business and the friendships we have developed over the years, it is what makes us different!

Summer is here, time to get outside for sun & fun!

Paul J. Brucker, RCU President

Autumn Days Word Scramble!

Unscramble the following Autumn related words!

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Fraud Prevention Seminar

Thursday, September 25th 2pm-3pm **Bismarck Office** 3005 Rock Island Place

Please call 701-667-9500 to RSVP



1006 East Main Street 701-667-9500

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

BISMARCK OFFICE

3005 Rock Island Place 701-222-8736

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

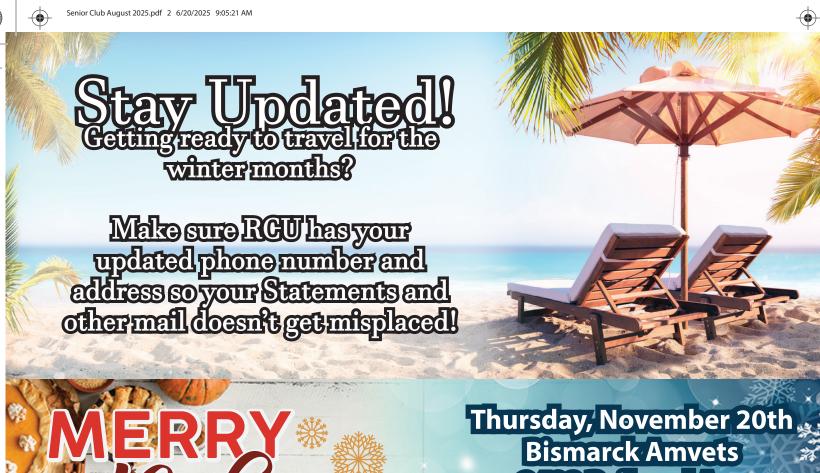


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2402 Railroad Ave

11am: Beer & Wine Social 12pm: Lunch BINGO to Follow

\$10 to attend per person. Must be paid at the time of RSVP. Call 701-667-9500 to RSVP by Monday, November 10th.



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

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Grilled Chicken with Rosemary & Bacon

Ingredients:

- 4 teaspoons garlic powder
- 4 skinless, boneless chicken breast halves
- salt and pepper to taste
- 4 sprigs fresh rosemary
- 4 thick slices bacon

Directions:

Step 1: Preheat an outdoor grill for medium-high heat, and lightly oil the grate

Step 2: Sprinkle 1 teaspoon garlic powder on each chicken breast and season with salt and pepper. Lay one rosemary spring on each chicken breast. Wrap bacon around the chicken to hold rosemary on. Secure bacon with a toothpick or an additional thick rosemary stem.

Step 3: Cook chicken until no longer pink in center, about 8 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F. Stay near grill to combat any flare-ups from bacon. Remove toothpicks before serving.

Word Scramble Answers

- 1. Camping
- 2. Pumpkin
- 3. Harvest
- 4. School
- 5. Sweaters
- 6. Scarecrow
- 7. Bonfire
- 8. Hiking Boots



