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QUARTERLY NEWSLETTER | AUGUST 2025

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 celebration. 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!

1. mangpic _____
2. knippmu _____
3. tharves _____
4. cholos _____
5. tearsews _____
6. crocsware _____
7. firbone _____
8. kinghi stobo _____
9. ratsyr thing _____
10. flingal slavee _____



Fraud Prevention Seminar

Thursday, September 25th
2pm-3pm

Bismarck Office
3005 Rock Island Place

Please call 701-667-9500
to RSVP



MANDAN OFFICE

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

Stay Updated!

Getting ready to travel for the winter months?

Make sure RCU has your updated phone number and address so your Statements and other mail doesn't get misplaced!



MERRY

Thanksgiving

Thursday, November 20th
Bismarck Amvets
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
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PRSRT STD
US POSTAGE
PAID
PERMIT #222
BISMARCK ND
58501

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
9. Starry Night
10. Falling Leaves

