



Upcoming Events

CALENDAR



SEPTEMBER

- 1 Life Light Festival (Sun-Mon),
Nelson Park, Sioux Falls
- 2 Labor Day
 - All Bank Locations Closed
- 7 2024 Sidewalk Arts Festival,
9 AM–5 PM, Downtown Sioux Falls
- 8 Grandparents' Day
- 19 Sioux Falls Leadership Summit,
Sioux Falls Convention Center
- 21–22 Truck Convoy for Special Olympics,
W.H. Lyon Fairgrounds
- 26 The Taste of Sioux Falls, ICON
- 27–29 SiouxperCon,
Sioux Falls Convention Center

OCTOBER

- 5 Annual Fall Festival,
Newton Hills State Park
- 5–6 Sioux Falls Card Show,
Sioux Falls Convention Center
- 11 Junkin' Market Days,
Best Western Ramkota
- 11–13 Sioux Falls Home Expo,
Denny Sanford Premier Center
- 14 Native American Day/Indigenous
Peoples' Day
 - All Bank Locations Closed
- 17 Sioux Falls Community Arts Tours,
Downtown Sioux Falls
- 31 Halloween

THROUGH OCTOBER

- Lake Lorraine Farmers Market
Hobby Lobby parking lot,
every Thursday, 4–7 PM
- Falls Park Farmers Market
every Saturday, 8–12 PM

Greetings!

Well, summer sure did what it always does—flew right by! I can't believe it. I hope you were able to enjoy it, even if we had to share our territory with a few extra mosquitoes this year.

I also want to give a shout-out to our amazing farmers as they begin harvest. We are wishing you nothing but the absolute safest and plentiful season.

Mikayla



Mikayla Weaver
First Class Club Coordinator
605.978.1133
mikayla.weaver@bankeasy.com



FIREHOUSE CHILI

Ingredients

- 2 tbsp canola oil
- 4 lb ground beef
- 2 med onions, chopped
- 1 med green pepper, chopped
- 4 cans kidney beans
- 3 cans stewed tomatoes, chopped
- 1 can beef broth
- 3 tbsp chili powder
- 2 tbsp ground coriander
- 2 tbsp ground cumin
- 4 garlic cloves, minced
- 1 tsp oregano



Instructions

Heat oil in a Dutch oven, then brown ground beef until no longer pink and set aside. Sauté onions and green pepper until tender. Return meat to Dutch oven, then stir in remaining ingredients. Bring to a boil and reduce heat to simmer until flavors are blended, about 1½ hours. Top with your favorite chili toppings!