



Upcoming Events

CALENDAR



Happy holidays, friends!

Our next First Class Club shred event is Wednesday, November 13. Feel free to bring all your shred items or come empty-handed and just say hi and enjoy some goodies! We are also having our holiday open house on Friday, December 13 where we will have yummy goodies and apple cider.

And now for the BIG announcement: Our open house will be on Wednesday, March 26. Please join us in the Milbank Community Room at the Visitors Center (1101 E 4th Ave) from 9:30 to 11:30 AM for a brunch and the release of our 2025 trip announcements!

We let you in on our Washington, D.C. trip for April 2025 in the last newsletter, so be sure to sign up before it's too late. Our next trip that we are releasing is The Book of Mormon musical comedy at the Washington Pavilion on Saturday, May 3. The rest of our trips will be released at the open house.

We hope everyone enjoys the holiday season with friends and family. Speaking of which, Amber will be out on maternity leave until the middle of March, so please stop in or call Val Z. with any First Class Club needs!

Wishing you all the joy, peace, and love that this time of year brings. Happy holidays!



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NOVEMBER

- 3-8 **Branson Trip**
- 3 **Daylight saving time ends**
- 5 **Election Day**
- 11 **Veterans Day**
 - Bank location closed
- 13 **First Class Club Day – Join us for coffee and treats and bring your documents to shred.**
- 28 **Thanksgiving Day**
 - Bank location closed

DECEMBER

- 7 **Hometown Christmas hosted by the Chamber**
- 13 **Holiday Open House – Stop in for goodies, coffee, and cider 9 AM-3 PM!**
- 21 **First Day of Winter**
- 24 **Christmas Eve**
 - Bank location closes at noon
- 25 **Christmas Day**
 - Bank location closed
- 31 **New Year's Eve**

JANUARY

- 1 **New Year's Day**
 - Bank location closed

EASY SHEPHERD'S PIE

Ingredients

Meat and Vegetables

- 1 lb ground lamb or beef
- 1 medium onion, diced
- 2 cloves garlic, minced
- 4 cups mixed frozen vegetables, defrosted

Sauce and Seasonings

- 10 ounces tomato soup or mushroom soup
- 1 tsp Worcestershire sauce
- ½ tsp salt
- ¼ tsp basil
- ¼ tsp black pepper

Topping

- 3 cups prepared mashed potatoes
- 1 cup shredded cheddar cheese (optional)

Instructions:

1. Begin by preheating your oven to 400°F.
2. Cook the meat and vegetables: In a large skillet or Dutch oven, cook the ground lamb (or beef), diced onion, and minced garlic over medium heat until no pink remains. Make sure to break up the meat with a spoon as it cooks. Once cooked, drain any excess fat.
3. Prepare the filling: Stir in the defrosted mixed vegetables, tomato soup (or chosen substitute), Worcestershire sauce, salt, basil, and black pepper. Mix well to combine all the ingredients thoroughly.
4. Transfer the meat and vegetable mixture into a 3-quart or 9x13-inch casserole dish, spreading it out into an even layer.
5. Spoon the prepared mashed potatoes over the meat mixture, spreading them out evenly. Sprinkle cheddar cheese over the top.
6. Place the casserole dish in the preheated oven and bake for 25-30 minutes or until the filling is bubbly and the mashed potatoes are golden brown.
7. Remove the shepherd's pie from the oven, and let it cool for 5 to 10 minutes before serving.