

Hello, everyone, and hello, spring!

I hope you all are doing well and staying healthy. Please be sure to mark your calendars for our First Class Club Day which will be on May 15! Any documents that need to be shredded can be brought into the bank that day. Coffee and treats will also be served from 9 to 11 AM. We would love to see you, if you are able! If you have any questions on available travel, feel free to reach out to me or Becky Schmeling.

I will see you all soon!

Kaili



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MAKE YOUR OWN BIRDSEED

STEP ONE: What do you want to attract?

Different species are attracted to different foods. Here are a few examples:

Fruit: Orioles, Tanagers, Mockingbirds, Bluebirds, Thrashers, Cardinals, Woodpeckers, Jays, Starlings, Thrushes, Cedar, Waxwings, Yellow-breasted Chats

Peanuts: Cardinals, Chickadees, Grackles, House Finches, Titmice, House Sparrows, Starlings, Mourning Doves, White-Throated Sparrows, Jays, Juncos

Corn: Starlings, House Sparrows, Grackles, Jays, Juncos, Bobwhite, Quail, Doves, Ring-Necked Pheasants, White-Throated Sparrows

Millet: Doves, House Sparrows, Blackbirds, Juncos, Cowbirds, Towhees, White-Throated Sparrows, Tree Sparrows, White-Crowned Sparrows, Chipping Sparrows

Sunflower Seeds: Goldfinches, Chickadees, Woodpeckers, Nuthatches, Titmice, Redpolls, Pine Siskins, Cardinals, Jays, Crossbills, Purple Finches, White-Throated Sparrow, House Finches, White-Crowned Sparrows

STEP TWO: Pick a few ingredients from the following list.

I usually like to go with whatever is on sale in bulk at the store or online. All of these are safe and healthy for wild birds: Dried fruit, Peanuts. Almonds, Pecans, Walnuts, Cracked Corn, White Millet, Sunflower seeds, and Oats.

Don't forget to choose raw, organic whole foods for your blend. Backyard birds do not want your leftover BBQ-flavored peanuts! You can opt to chop some of the seeds and nuts, but you don't have to.

STEP THREE: Mix and serve. Mix your ingredients in a large bowl, and then spoon into your feeder. I like to make a big batch every month or so and store the surplus in a jar for refills.

Upcoming Events

CALENDAR

MAY

- 1 May Day12 Mother's Day
- 18 Armed Forces Day 27 Memorial Day
 - · Bank location closed

JUNE

- 14 Flag Day
- 16 Father's Day
- 19 Juneteenth
 - · Bank location closed
- 20 First Day of Summer

STRAWBERRY POKE CAKE

Ingredients

- 1 box super moist white cake mix
- 1 cup boiling water
- 1 box (4-serving size) strawberry Jell-O
- 1 tub whipped cream
- 12 fresh strawberries cut in half

Instructions

- Heat oven to 350 degrees (325 for dark or nonstick pan). Make and bake cake as directed on box for 13x9-inch pan, using water, oil, and egg whites. Cool in pan on cooling rack for 20 minutes.
- Meanwhile, in medium bowl, pour boiling water on gelatin; stir until gelatin is dissolved. Poke cake every inch with handle of wooden spoon or tines of fork halfway into the cake. Carefully pour strawberry gelatin evenly over top of cake. Cool completely about 1 hour.
- Spoon and spread frosting over top of cake. Cut into 4 rows.
 Garnish each piece of cake with strawberries. Store loosely covered in refrigerator.