



Savannah Postal Credit Union

P O Box 13807

Savannah, GA 31416-0807

(912) 691-2087 FAX (912) 351-9120

www.savannahpostalcu.com

SEPTEMBER 2019



Board of Directors:

David Usher

Freda Henderson

Judith Rogers

Raleigh H. Stevens

Evelyn F. Brown

Shelby Pearson

Our office will be closed on the following dates:

*Monday– October 14th

*Monday– November 11th

*Thursday– November 28th

*Friday– November 29th

*Tuesday– December 24th-we will close at noon

*Wednesday December 25th

*Tuesday– December 31st we will close at noon

*Wednesday-January 1st



Vital Stats

AUGUST 2019

- Assets \$19,454,442
- Members 2274
- Net Worth 15.99%

Your Credit Union Staff:

Freda Henderson, CEO

Nichole Williams

Teresa Cameron

Kaye Kinnebrew

Connie Bargeron

Joy Harris

Leslie Roberts

Part Time:

Deborah Howard

Vicky Stringer



24 HOUR

AUTOMATED TELLER

SUZIF'S number is

(912) 234-9565



Hours of Operation:

Monday, Tuesday 9-5

Wednesday 9-2

Thursday 9-5:30

Friday 9-6:00



Most of us have been touched by Breast Cancer in one way or another. We may have had a sister, mother, daughter, grandmother, a friend or you may have personally been diagnosed with Breast Cancer yourself. October is Breast Cancer Awareness month and Savannah Postal Credit Union would like all of our members who have been affected by this disease, to know that we support you. To help spread awareness we are wearing our PINK the week of October 21-25



Bring the children by Savannah Postal Credit Union to Trick or Treat with us on Thursday October 31st from 3 to 5pm. Everyone is welcome to dress up but please remember **NO MASK** or **TOY GUNS** allowed inside the Credit Union.



Need to consolidate some high interest loans? Let Savannah Postal Credit Union help. Contact one of our loan officers for details.



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Oven Baked Sliders

Ingredients:

- 2 pounds ground beef
- 1 package dry onion soup mix
- 1 small onion
- Hawaiian Rolls sliced in half
- 6 Cheese slices

- Prep Time: 5 mins
- Cook Time: 25 mins
- Total Time: 30 mins

In a bowl mix the hamburger and the soup mix. Spread the meat mixture on a rimmed cookie sheet. Press the meat with your fingers to smooth it out in the pan. Sprinkle the onions evenly over the meat. Bake at 350 degrees for about 15 minutes. (the meat will shrink). Remove the pan from the oven and layer the meat with the cheese slices. Bake another 3-5 minutes (until the cheese melts). Then add the tops of your rolls and place back in the oven for about 3-5 more minutes to warm the buns. Take out of the oven. Slice the meat with a pizza cutter and pick up the slider/top bun with a spatula and set on the bottom bun.

Calories: 290



Thoughts to Ponder:

Unless you try to do something beyond what you have already mastered, you will never grow. – Ralph Waldo Emerson

You have within you right now, everything you need to deal with whatever the world can throw at you. – Brian Tracy

There are no great limits to growth because there are no limits of human intelligence, imagination, and wonder. – Ronald Reagan

Have you checked out our New Website?

Go to WWW.savannahpostalcu.com and let us know how we did!



FAMILY-FRIENDLY

Your immediate family members are eligible to join SPCU. Spouse, children, grandchildren, sisters, brothers etc. If they are good enough for you, then they are good enough for us.

Don't like being placed on hold, or waiting in long lines? Use SUZI Home CU our online banking or SUZI our Automated Teller when you have questions regarding your accounts. **FREE** service that we offer our members



Christmas joy warms the heart



SPCU IS TAKING APPLICATIONS NOW FOR OUR CHRISTMAS LOAN.