

CEO Message

The mission as your Credit Union is: "To radically impact the lives of our Members and the Communities we serve with Trust, Respect, and Unity!"

As I reflect on the past month, I want you all to know GMFCU is here to help you during the aftermath of the Helene. I know this has been very difficult for many of you in our community. Our thoughts and prayers are with you.



Thank you for your continued referrals for new Member/Owners to GMFCU. This continues to help your Credit Union see AMAZING growth.

GMFCU has several different loans promotions going on now and through the end of the year to assist you with everything from your automobile needs all the way up to home purchases.

GMFCU has upgraded both our Credit Card and Debit Cards to make purchasing easier for you. You can now see your Credit Card statement in your on-line banking. With the change we have added more ATMs for your convenience across the country. GMFCU members now have access to over 32,000 fee free ATM's nationwide for your convenience.

GMFCU will be making a name change on January 2, 2025 to TRU Federal Credit Union. There will be updates on the website to keep you up to date as this project progresses. This change reflects the Credit Union's commitment to innovation, growth, and dedication to providing exceptional service to its members.

The new name and brand identity symbolize the Credit Union's forward-thinking approach to its dedicated members and the communities it serves. TRU FCU is committed to providing exceptional financial services and supporting the growth and prosperity of its members, focusing on its mission to radically impact the lives of our members and the communities we serve with Trust, Respect and Unity.

Thank you for being Our Member!!

Wishing you all the Best,

Philip Heinlen

Philip Heinlen, CEO

WELCOME

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Discounted Tickets

E-Statements

Easy Brownie Recipe



Check out our landing page for more information on our rebrand and frequently asked questions!

Treat Yourself Without Breaking the Bank



It's Holiday Season!

What could be better than enjoying discounted tickets! Visit our website for discounted Biltmore Tickets and ask us about our Visa Gift Cards! Have fun this holiday season!



E-Statements

At Greenwood Municipal, we offer our members the option to receive e-statements. We believe this is the most efficient, cost-effective, and straightforward method to deliver statements to our members. By switching to e-statements you can declutter, reduce paper waste, and access important documents easily from anywhere!



EASY BROWNIE RECIPE

INGREDIENTS:

- 2 cups white sugar
- 1 ½ cups all-purpose flour
- 1 cup butter, melted
- 4 eggs
- ½ cup cocoa powder
- 1 teaspoon vanilla extract
- ½ teaspoon baking powder
- ½ teaspoon salt
- ½ cup walnut halves

Walnuts: Nuts are optional, of course, but they add a welcome crunch.

STEPS:

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13-inch pan.
2. Mix sugar, flour, melted butter, eggs, cocoa powder, vanilla, baking powder, and salt in a large bowl until combined.
3. Spread the batter into the prepared pan.
4. Add Walnuts (Optional)
5. Bake in the preheated oven until top is dry and edges have started to pull away from the sides of the pan, about 20 to 30 minutes.
6. Cool before slicing into squares. Enjoy!

