

JANUARY 2020 · QUARTER 1

THE MUNI

Official Newsletter of Greenwood Municipal Federal Credit Union

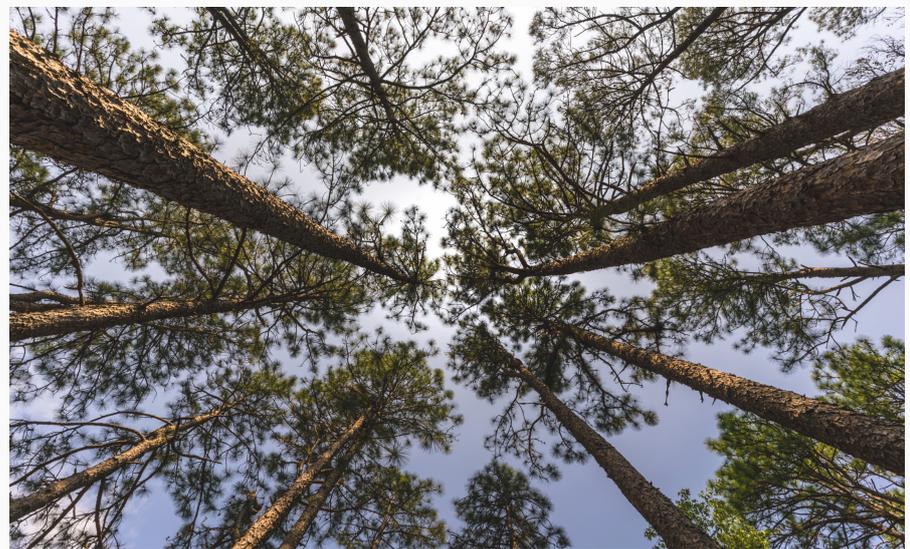
Rooted in our Values & Growing Towards Greatness

BY VICKIE HASTINGS

Happy New Year! We are so grateful to enter into the new year with all of you. We are looking forward to setting goals, realizing dreams and reaching new horizons in 2020.

We are so excited to announce our new student-run branch inside of Greenwood High School during the 2020-2021 school year! This initiative brings real world financial literacy and education into the school and allows students enrolled at Greenwood High to gain real-life experience and preparation for both college and future careers. We are so excited to teach future generations the importance of financial health.

Best wishes to you and yours and may you all have a prosperous new year. We are rooting for you! Should you ever need a trusted friend to handle any of your financial needs, you know where to find us. No challenge is to great for Greenwood Municipal FCU!



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Apply for a Personal Loan
to consolidate your debt!



Consolidate your debt
with a personal loan!

**Rates as Low as
2.99% APR*!**

*A Fresh Look
On New Auto Loans!*

*APR = Annual Percentage Rate. Terms and conditions are subject to change without notice. Subject to credit approval. Example: monthly payments on a 12-month loan at 2.99% APR = \$84.69 per \$1000 borrowed. Normal GMFCU lending guidelines apply. See a GMFCU loan officer for further details.

Federally Insured by
NCUA

Refinance your auto loan
with someone you can trust.

Share Certificates

An account to help you
reach your savings goal!

Watch your money grow
with share certificates!

**Member Testimonial
Giveaway!**



Leave us a review on our Facebook
page for your chance to win a gift card!



MESSAGE

Sign up for e-Statements

to be entered into a drawing for a **\$25 Gift Card!**

Don't miss out on the chance to win gift cards!

DROP-IN RETIREMENT PARTY!

You're invited!

Help us thank our CEO, Vickie Hastings, for her excellent service
on March 17th, 3 pm. - 5 p.m., at the East Durst Office.



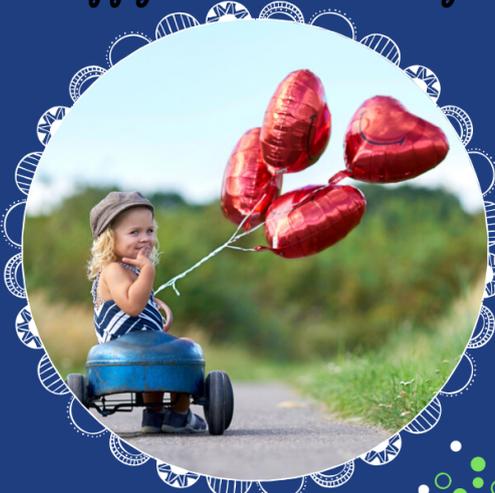
Dear Vickie,

Your brilliance and guidance has
always **INSPIRED** us to do better.
You're not just a boss to us, but a
MENTOR and **FRIEND**. Your
presence will be greatly missed.

Love,

Your GMFCU Staff

Happy Valentine's Day!



Happy Saint Patrick's Day!



May your troubles be less and your blessings be more. But nothing but happiness come through your door!

Don't forget to turn your clocks 1 hour ahead!



Spring Forward

DAYLIGHT SAVING TIME
March 8

Holiday Closures

January 1st
New Year's Day

January 20th
Martin Luther King Jr. Day

February 17th
Presidents' Day

Five-spice Tilapia

Ingredients:

- 1 lbs tilapia fillets
- 1 tsp Chinese five-spice powder
- 1/4 cup reduced soy sauce
- 3 tbsp light brown sugar
- 1 tbsp canola oil
- 3 scallions, thinly sliced

Directions:

1. Sprinkle both sides of tilapia fillets with five-spice powder. Combine soy sauce and brown sugar in a small bowl.
2. Heat oil in a large nonstick skillet over medium-high heat. Add the tilapia and cook until the outer edges are opaque, about 2 minutes. Reduce heat to medium, turn the fish over, stir the soy mixture and pour into the pan. Bring the sauce to a boil and cook until the fish is cooked through and the sauce has thickened slightly, about 2 minutes more. Add scallions and remove from the heat. Serve the fish drizzled with the pan sauce.



617 East Durst Avenue
Greenwood, SC 29649

1632 South Main Street
Greenwood, SC 29646

Office: (864) 229-6177
Fax: (864) 229-0168
Email: gmfcu@gm-fcu.org