

# PTCCU

## 2020



### Grangeville Branch

230 E Main  
Grangeville ID 83530  
Phone (208) 983-1558  
Fax (208) 983-1575

### Riggins Branch

603 N Main  
Riggins ID 83549  
Phone (208) 628-3100  
Fax (208) 628-3125

### Branch Hours

#### RIGGINS

**Monday – Friday**  
9:00 am - 5:00 pm

#### GRANGEVILLE

**Monday – Friday**  
9:00 am - 5:00 pm

**Drive thru Grangeville only**  
8:30-5:30 on Friday

### President/CEO

**Dan Goehring**

### Board of Directors

DAVID BODINE- Chair  
RACHEL YOUNG- Vice Chair  
JANIS LANCE- Treasurer/Secretary  
MELANIE HAWKINS- Director  
BETH KEELER- Director  
ABBIE HUDSON- Director  
JERRY ZUMALT- Director

### Supervisory Committee

DONNA FORSMAN- Co-Chair  
CAROL KINZER- Co-Chair  
CHRIS KOEHLER- Member  
MARGARET CHAMBLISS- Member

### Employees

CHERI SCHUMACHER- CFO/Asst Manager  
WANDA AGEE- Accounting Specialist  
JULIE JOHNSON- Loan Officer  
ZETTA BATES- New Accounts/Loan Asst  
JULIE THOMPSON- Lead MSR  
CAROLE AKIONA Internal Auditor/Compliance  
WHITNEY KASCHMITTER- MSR  
CHARITIE JOHNSON -MSR  
SHERI WHITE-MSR

TRACIE POTTENGER- Riggins Br Manager  
MIRANDA HOFFLANDER- Riggins MSR  
KIM HACKLER - Riggins MSR  
MACAYLA KNIBBE- Riggins MSR

## Quarterly Recipe

### LEMONY ZUCCHINI BREAD

#### INGREDIENTS

4 CUPS ALL-PURPOSE FLOUR  
1-1/2 CUPS SUGAR  
1 PK ( 3.4 OUNCES) INSTANT LEMON PUDDING  
1-1/2 TEASPOON BAKING SODA  
1 TEASPOON BAKING POWDER  
1 TEASPOON SALT  
4 LARGE EGGS, ROOM TEMPERATURE  
1-1/4 CUPS MILK  
1 CUP OIL  
4 TABLESPOONS LEMON JUICE  
1 TEASPOON VANILLA  
2 CUPS ZUCCHINI  
1/4 CUP POPPY SEED  
ZEST OF TWO LEMONS



#### DIRECTIONS

In a large bowl, combine the flour, sugar, pudding mix, baking soda, baking powder and salt . In another bowl, whisk the eggs, milk, oil, lemon juice and vanilla. Stir into the dry ingredients just until moistened. Fold in the zucchini, poppy seeds and lemon zest.

Pour into 2 greased 9x5-in loaf pans. Bake at 350 for 50-55 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before removing from pan.

#### Icing

3 tablespoons lemon juice, 2 cups powdered sugar mix , pour over loaves when warm.

### PINE TREE CREDIT UNION AT A GLANCE AS OF: 09/01/2020

ASSETS \$ 64,493,175

Loans : \$ 34,182,725

Deposits : \$ 58,452,438

Net Worth : \$ 5,492,611

Cap/Asset : 8.52%

Classified ( Well Capitalized) by NCUA

Members : 4,061



## Members

**We're BIG ON YOU !!**

**HOLIDAY CLOSINGS 2020**

- January 1**  
New Years Day
- Jan 20**  
Martin Luther King Jr. Day
- February 17**  
President's Day
- May 25**  
Memorial Day
- July 3**  
Independence Day
- September 7**  
Labor Day
- October 12**  
Columbus Day
- November 11**  
Veteran's Day
- November 26-27**  
Thanksgiving
- December 25**  
Christmas

**PRODUCTS & SERVICES**

- Share Accounts (Savings)
- Draft Accounts (Checking)
- Certificates of Deposit (CD)
- Idaho Medical Savings Accounts (MSA)
- Wire Transfer Services
- Money Orders
- Cashier's Checks
- FREE Notary Services for Members
- FREE Internet Banking & Bill Pay
- E-Statements
- Co-Op Shared Branching Services
- Drive-Up Window
- VISA Travel Cards
- VISA Gift Cards
- ATM
- IRA's
- Consumer Loans
- VISA Credit
- Debit Cards / on site
- Loan Portal Pay
- Account to Account (A2A)



**IT'S THAT TIME**

For the **Annual Food Bank Cash Drive** starting **October 1st** thru **December 28th**, or until we've reached our desired goal.

For every **\$1.00** donated **PTCCU** will match **\$1.00**, up to **\$1000.00** per donation. Help support families in our community.



**FREE COFFEE EVERYDAY & FREE COOKIES ON FRIDAY**

**SEE STATEMENT INSERT**



**Our New Employees**

**Sheri White** our new MSR at the Grangeville Branch

**Macayla Knibbe** our new MSR at the Riggins Branch

Stop by and say HI