



A Better Way to Bank



Your monthly news & updates

- **Home Loans.**
- **Happy New Year!**
- **Holiday Closings.**
- **Dining In Recipe.**

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**We'll pay
for your
appraisal
Jan 1 - Mar 31!***

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Charity@ucfcu.org or Mishaela@ucfcu.org

**Appraisal will be paid by the credit union only on loans that close. Appraisal offer is valid on applications received January 1- March 31st 2019. We are an Equal Housing Lending. Insured by NCUA. Other restrictions may apply. Must qualify for membership. UCFCU NMLS # 516941 Charity's NMLS #*

**Happy
New
Year!!**

**Wishing you
a happy and
prosperous
New Year!**



Workout Wonder

Every few months, there's a new trend in the fitness world. It might be spinning, kick-boxing, Zumba or water aerobics, but there's always something new promising to become the number-one fitness routine.

Take time this month to try out a form of exercise you've never tried before. No need to shell out pricey gym

membership fees; you'll find loads of tutorials on YouTube.

Look around a bit for a workout routine that interests you. Almost anything fits the criteria – as long as it's an exercise you haven't tried before.

To up the fun factor, invite a friend over and sweat it out together!

Holidays

All 4 branches are closed the following dates

- **January 21st -Martin Luther King Jr. Day**
- **February 18th - Presidents Day**



ATM, Online Banking and Mobile Banking open 24/7.

Dining In Recipe

ONE-POT WONDER TOMATO BASIL PASTA



Bring back this Martha Stewart-inspired pasta this year. With just one pot to wash, it's a no-brainer!

Yield: 5 servings

Prep time: 10 minutes

Cook time: 15 minutes

Ingredients:

- 12 ounces linguine pasta
- 1 15-oz can diced tomatoes with liquid
- 1 medium sweet onion cut into 1/4-inch julienne strips
- 4 garlic cloves very thinly sliced
- Red pepper flakes
- 2½ teaspoons dried oregano leaves
- 4½ cups vegetable broth
- 2 tablespoons extra virgin olive oil
- 1 bunch fresh basil, diced
- Parmesan cheese for garnish

Directions:

1. Place pasta, tomatoes, onion and garlic in a large stock pot. Pour in vegetable broth. Sprinkle with pepper flakes and oregano, then drizzle with oil.
 2. Cover pot and bring mixture to a boil. Reduce heat to a simmer and cook covered for about 10 minutes, stirring every 2 minutes. Cook until most of the liquid has evaporated.
 3. Season to taste with salt and pepper. Add basil leaves and stir pasta several times to distribute the liquid in the bottom of the pot evenly throughout the pasta as you are serving.
 4. Garnish with grated with Parmesan cheese.
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Upper Cumberland FCU | 931.484.9433 | Fax 931.456.0521 |
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