



Together We Grow



Your monthly news & updates

- **Annual Meeting Notice**
- **Daylight Saving Time Begins**
- **Dining In Recipe**

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The graphic features a dark background with a person's arm in a white shirt on the left. The UCFCU logo is at the top left, and the words "ANNUAL MEETING" are written in large, white, textured letters across the center.

**You are invited to your
UCFCU Annual Meeting
on Tuesday March 12th
at 5:00pm
at the Cumberland
County
Community Complex.
This year's theme will
be 80's style! Join us for
food, refreshments, and
door prize drawings!**

Spring Forward!

Don't forget to set your clocks a hour ahead on March 9th because



Daylight saving will
begin on March 10th at
2:00 A.M. CST

**SOME PEOPLE
FORGET TO
PLANT IN THE
SPRING, IDLE
AWAY THE
SUMMER HOURS
AND THEN
EXPECT TO REAP
IN THE FALL.**

ANONYMOUS



Dates to Remember

- March 20th - Spring Begins
- April 5th - Lobby Day Snacks in all 4 Branches
- April 19th - Easter Egg Hunt in Lobby of all 4 Branches
- May 12th - Mother's Day
- May 27th - Memorial Day - **All 4**



Branches are closed for this federal holiday.

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

Dining In Recipe

Bacon Pierogi Bake



Pierogies and bacon and cheese and tomatoes; need we say more?

Yield: 4 servings

Hands-on prep time: 18 minutes

Total prep time: 38 minutes

Price per serving: \$1.80

Ingredients

- 1 (16-ounce) package frozen potato and onion pierogies (such as Mrs. T's)
- Cooking spray
- 2 center-cut bacon slices, chopped
- 2 garlic cloves, minced
- 1/3 cup cream cheese
- 1/2 cup fat-free, low-sodium chicken broth
- 2/3 cup shredded sharp cheddar cheese
- 1/4 cup thinly sliced green onions
- 1/4 cup chopped and seeded plum tomato
- 1/2 teaspoon freshly ground black pepper

Directions

1. Preheat oven to 400° F.

2. Spray an 11 x 7-inch glass baking dish with cooking spray and arrange pierogies evenly in pan. Set aside.
3. Cook bacon in a saucepan over medium heat until crisp. Remove from pan and set aside.
4. Add minced garlic to drippings in pan and cook for 30 seconds, stirring constantly.
5. Add cream cheese to pan, cooking for 1 minute, or until cream cheese begins to melt, stirring constantly. Slowly add chicken broth to pan, stirring with a whisk until smooth. Pour the cream cheese mixture evenly over pierogies. Sprinkle evenly with cheddar cheese.
6. Bake for 20 minutes or until bubbly and completely heated. Remove from oven, and top with bacon, green onions, tomato and pepper.

DEBT PROTECTION LIFE PLUS

Does your family have a safety net if the unexpected hits?

FIND OUT MORE

DP-26899491-0718-0820



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STAY CONNECTED

