

Calendar of Events

SEPTEMBER - DECEMBER 2024

A Message from Jenny...



Jennifer Braun
Harvest Club Director

Goodbye Summer, hello Fall!! This past week has been getting us ready for fall. It was not your typical August week, with the cool breeze in the air. I know I say it every fall newsletter, but this time of year is my favorite. Not too hot but not too cold either; it's the perfect Wisconsin temperature. Wisconsin is a great place to experience all four seasons. Fall is proof that change is beautiful.

Last year, we didn't have much of a winter. I wonder if this year we will be gearing up for a rough one. I guess only time will tell. So, for now, we can grab a sweater and head outside to enjoy the crisp mornings and cool evenings. I like to throw a sweatshirt in the car for those nights that sneak up on you—when the day is sunny and hot, but the sun sets, and you need a little something to keep you warm.

Over the summer months, we had a lot of fun discovering the best of Green Bay. We enjoyed tasty ice cream together at the June Dairy Month social and polkaed at the fair. This year had one of the highest attendances at the fair; I think it was the weather. This year's weather was near perfect. In August, we learned about Milwaukee through a step-on guide and the Harley-Davidson Museum. We picked up so many fun facts about the city so close to us. Our week-long getaway to Nashville, Clarksville, and Louisville will soon be here. I can't wait to tell you all about it when we return.

We have some exciting trips coming up this fall and winter. In October, we will head to Holy Hill to take in the beauty of the changing colors and end the evening with dinner... at Fox and Hound. I can almost taste the delicious old-

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Holy Hill &
FOX & HOUND SUPPER CLUB

Wednesday, October 16th, 2024

Come join us as we explore Holy Hill and take in the breathtaking views of the changing leaves. We will have a chance to attend a Catholic Mass; all denominations are welcome. During the last 15 minutes of the Mass, there will be a discussion about the history of the Basilica. There are 16 points of interest on the Holy Hill grounds. You can choose to do as much as you want or just grab a seat and enjoy the view. We will head over to Fox and Hound Supper Club for an early dinner. Please make a dinner selection when registering:

- Country Roasted Duck – on a bed of cranberry dressing and served with orange-sherry sauce.
- Super Surf & Turf – 8 oz filet and 5 oz lobster tail.
- Baby Back Ribs BBQ – full rack of slow-roasted ribs basted in homemade sweet and sassy sauce.




Pick-Up Location:
St. Pauls Lutheran
1610 Main St.
Union Grove
9:30 AM - 6:45 PM

Cost:
Members \$130
Non-Members \$135

Final Sign-Up & Payment: Wednesday, Sep. 25th

Registration Info | Questions? (262) 878-3763

To register for Harvest Club events, please call the number above or visit the Harvest Club page online: [CSB.bank/harvest-club](https://www.csb.bank/harvest-club). For other questions or inquiries please contact Harvest Club Director, Jenny Braun by email: jbraun@csb.bank or by phone: (262) 878-3763.



SEPTEMBER

- 25 Final Sign-Up: Holy Hill & Supper Club
- 26 Cards and Coffee
- 27 Final Sign-Up: Branson Country Christmas

OCTOBER

- 16 Holy Hill & Supper Club
- 24 Cards & Coffee

NOVEMBER

- 1 Branson Country Christmas Event
- 8 Final Sign-up: Fireside - Miracle on 34th St.
- 21 Cards & Coffee
- 28 Happy Thanksgiving! CSB is Closed.

DECEMBER

- 12 Cards & Coffee
- 13 Fireside - Miracle on 34th St. Event
- 25 Merry Christmas! CSB is Closed.

REGISTER ONLINE

Register for any of our upcoming trips online at [CSB.bank/harvest-club](https://www.csb.bank/harvest-club). All online registrations will receive \$5 off of their admission! Thank you for being a part of our Harvest Club!

TRIP ACTIVITY LEVELS

Kindly note that several of our trips involve extended periods of walking and standing. Should you require any accommodations or assistance, we encourage you to reach out to the Harvest Club Director using the contact details provided on the reverse side of this newsletter.

A Message from Jenny Continued...

fashioned. In November, we will head to the Schauer Center to catch a play all the way from Branson itself. We will get into the holiday mood early with Branson's Country Christmas.

We will end the year with Miracle on 34th Street at the Fireside. The acting and delicious food at the Fireside are like no other. I hope you all can join me on one of these upcoming trips.

Thanks to all of you who traveled with me throughout this year. We sure had a lot of fun and can't wait to finish out the year with a few more adventures. I'm thankful for all of you and look forward to spending more time with you. If you don't think a trip is for you, we also host Cards & Coffee once a month throughout the year. I have treats, coffee, and lots of laughs during these mornings

My final note to all of you is to live each day to the fullest and don't forget to keep smiling—you never know who might need that smile more.

Jennifer Braun

You're Invited to CARDS & COFFEE

Let's get together at Shepherds Community Café in Union Grove and play some cards! You name the game, and we'll bring the cards, treats, and coffee! All events will run from 9 AM until noon. No registration needed.

Event Dates

Thursday, September 26th
Thursday, October 24th
Thursday, November 21st
Thursday, December 12th

Location:

Shepherds Community Café
Inside Community State Bank
1500 Main Street
Union Grove, WI

We hope you'll join us for an upcoming Cards and Coffee! Feel free to invite a friend to join you for this fun and casual Harvest Club event!



recipe corner



NAME OF DISH

EVERYTHING SNACK MIX

PREP TIME

10 min

COOK TIME

30 min

- 3 cups salted mini pretzel twists
- 3 cups mixed Cheez-Its and Goldfish crackers
- 2 cups Rice Chex Cereal
- 6 tablespoons salted butter, melted
- 1 tablespoon Worcestershire sauce
- 2 tablespoons raw sesame seeds
- 1 tablespoons poppy seeds
- 2 teaspoons dried parsley
- 2 teaspoons dried chives
- 1 teaspoon dried dill
- 1 ½ teaspoons garlic powder
- 1 ½ teaspoons onion powder
- 1 teaspoon each kosher salt and black pepper

1. Preheat oven to 300 degrees F.
2. In a large bowl, combine the butter, Worcestershire, sesame seeds, poppy seeds, parsley, chives, dill, garlic powder, onion powder, salt, and pepper. Add the pretzels, cheese crackers, and Chex, tossing well for 3-5 minutes or until the mixture is evenly coated. Spread the mix evenly over a rimmed baking sheet.
3. Transfer to the oven and bake 30-35 minutes, Toss 1-2 times throughout cooking. Serve, or store in an airtight container for up to 1 week.

Enjoy!



Miracle on 34th Street

Friday, December 13th, 2024

Join us for lunch and a showing of the beloved holiday classic. A Broadway musical with a heart. Macy's Thanksgiving Day is in search of a new Santa. When one appears he believes he's the real Santa Claus and has to prove it in court. This funny, inspirational musical is for sure going to put you all in the Christmas spirit. Bring some extra money for we will be stopping at Jones dairy and having some time to visit Fireside's great gift shops for some unique holiday gifts.

Cost: Members \$130 | Non-Members \$135

Pick-Up Locations:

St. Pauls Lutheran 1610 Main St. Union Grove, WI 8:30 AM - 5:30 PM	DW Coffee 201 West Main St. Rochester, WI 8:45 AM - 5:15 PM
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Final Payment: Friday, November 8th

Scott's Spot | A Note from CSB President & CEO Scott Huedepohl



Scott Huedepohl
President & CEO

Heart & Soul

I recently walked past our Union Grove teller line and witnessed a staff member and a customer exchanging photos on their phones. I'm not sure what they were looking at, but it was probably pictures of kids or pets. This happens regularly here, and while some bank presidents might see it as a waste of time, I love it!

People come into the bank for many different reasons. Even though we handle about the same number of transactions as we did when we were half our current size, for many people, it's still really important, just as it is for us.

Our teller lines are outstanding, and I hear compliments about them often. Recently, a customer called me from our Waterford office and asked to meet with me. For those of you who manage people, you know that's very seldom a good thing. But this time was different, and I wanted to share it with you.

One of our tellers had received a promotion and was moving to the "International World Headquarters," as I jokingly call Union Grove. Before she left, she wrote notes

Branson Country Christmas

Friday, November 1st, 2024

We will start off our day at the Mineshaft restaurant in Hartford. Please make a meal selection from below. After lunch we will head to the Schauer Center for an early holiday performance direct from Branson itself, with the Ozark Jubilee, presenting Branson Country Christmas. After the show we will get a sweet treat and head back home.

1. Beer Battered Haddock- All You Can Eat,
2. Pot Roast Melt Sandwich,
3. Chicken Parmesan Sandwich,
4. Southwest Chicken Salad

Pick-Up Location:

St. Pauls Lutheran
1610 Main St.
Union Grove, WI
10:15 AM - 6:30 PM

Cost:

Members \$115
Non-Members \$120

Final Sign-Up: Friday, September 27th

to many of her regular customers, thanking them for helping her along the way. This customer was so touched by the gesture that he thought it was worth sharing, and I'm thankful that he did.

You can't teach that—it has to come from the heart. And we have many frontline people who have huge hearts. People who care about others in a sincere way. People who will put others before themselves. People who will brighten someone's day when they're having a bad one. We are truly blessed.

We also understand that some of you have no desire to come to the bank but still need great service. We're working on a project that we believe will be an exciting tool for those of you who value convenience.

So, while many large banks and credit unions look for ways to eliminate these frontline roles, we celebrate them. As long as we can find people like this, we'll keep them. It's one more thing that makes us different—in a good way, I believe. Your thoughts and comments are always appreciated.

Respectfully,

Scott Huedepohl - CSB President & CEO
Tel: (262) 878-3767 | email: scotth@csb.bank