



# SmartBanking

COMMUNITY NEWS



**The Savings Bank**  
SmartBanking - for a better future

## SmartBanking Tips

**You always visit the doctor for your yearly check-up, right? Your money deserves that same attention!**

Here at The Savings Bank, we're always improving our product line, offering new accounts, and listening to our customers so that we can present the best banking solutions possible. Perhaps your financial situation has changed. Maybe you're an empty nester or perhaps you just found out your family is growing. No matter the circumstances, we'd love to chat and make certain you're in the account that's the perfect fit for you. Stop by any of our branches to talk with a customer service representative today!



## A Time for Giving Thanks... and Giving Back

The holiday season can be one of the most exciting times of the year, but it's also important to give back to the community we hold dear. The Savings Bank is holding their annual food drive at all five offices. As usual, this year The Savings Bank will donate \$.25 for every item donated, benefiting the Circleville Emergency Clearing House Food Pantry, the Ashville

Food Pantry, the Help House in London, and the United Methodist Church Food Pantry in Williamsport.

Many people every year find themselves without enough food for themselves and their families. According to FeedingAmerica.org, in 2015 42 million Americans lived in households that were

considered food insecure, and 13 million of those Americans were children. Please consider donating at any one of our locations during the month of November, and remember that hunger knows no season. Food pantries operate year round, so don't forget to donate throughout the year, as well.

Source: www.FeedingAmerica.org

## Sukiyaki

*From the Kitchen of Chris Davis*

- Round steak
- 2-3 cans of beef broth
- Bag of baby carrots
- 2 stalks of celery, in thin strips
- Small can of mushrooms
- Medium onion, sliced
- Red and green peppers, thin slices
- 4T soy sauce
- 4T corn starch
- Rice noodles/ or egg noodles, cooked

1. In large fry pan, cook steak in a little oil until done.
2. Add broth and carrots. Cook until carrots get fork tender (6-7 minutes); add celery, mushrooms and onion, simmer another 3 minutes before adding peppers and soy sauce.
3. Mix up corn starch and small amount of cold water, add to pan while stirring to make a gravy. (Check on thickness of gravy, add more corn starch if too thin or more liquid if too thick.)
4. Spoon over noodles and serve.
5. Top with sliced green onion, if preferred.

*Optional ingredients: water chestnuts, bamboo shoots, broccoli*



## Baking Banker



Chris is a customer service representative at our Circleville Ops Center. She

has been married to Jack Davis for thirty years and has lived in Circleville for just as long. She is a mother of three and has three grandchildren: Gavin, Zaylie and Oliver. She enjoys baking (when she gets the time) and quilting, and she loves baseball, football, and spending time with her family; they are her heart and soul.