



VOL. 2 ISSUE 5 • FEBRUARY 2023

#BFF CONNECT

Official Newsletter of First Federal Savings Bank

NOW OPEN!



2555 Highway 41, Henderson, Kentucky 42420

JOIN US ON THURSDAY, FEBRUARY 9 FOR OUR GRAND OPENING EVENT!

THIS ISSUE:

Henderson
Branch Now
Open!

Branch
Closures

Employee
Spotlight

Positive Pay

Ten
Convenient
Locations

We're Hiring!

Recipe of the
Month

Security
Corner

#BFF

Branch Closures - February 2023

MONDAY, FEBRUARY 20TH: PRESIDENTS' DAY

PLEASE UTILIZE OUR ONLINE BANKING SERVICES FOR
YOUR BANKING NEEDS.

EMPLOYEE SPOTLIGHT

Juan Sanchez

Retail Loan Advisor



Juan Sanchez started as a Retail Loan Advisor with First Federal Savings Bank in 2022. He is originally from Venezuela but has settled in a rapidly growing Latino community here in Evansville. His sales experience started in Venezuela with “Grupo San Juan” where he oversaw the planning and managing of sales and kept up with the quality and production of the company.

Juan’s bilingual skills have quickly helped bridge the gap within the Hispanic community and their mortgage lending needs. He enjoys helping find the right product for his customers and has an objective to diversify and make the process of obtaining a loan as simple and direct as possible.

A close-up photograph of several credit cards, one of which is a black card with the number 5444. A brass padlock is placed over the cards, symbolizing security and fraud prevention.

Positive Pay

Positive Pay offers businesses a strong, reliable fraud prevention solution.



Check Positive Pay

- Authenticates all checks clearing your account
- Customer rejects or approves flagged transactions
- Check fraud mitigated by returning rejected items
- Voided checks can be submitted for added security



ACH Positive Pay

- Verifies all incoming and outgoing payments against a customizable set of rules to prevent ACH fraud



Customizable

- Multi-user and multi-location capabilities
- Tailor system permissions to meet your needs
- Customizable search parameters

If you are having trouble accessing your online banking account, please call us at (812) 492-8123 Monday-Friday 8:00 AM-5:00 PM CST



WE OFFER TEN CONVENIENT LOCATIONS



Bellemeade

4601 Bellemeade Ave.
Evansville, IN 47714
(812) 492-8107

Corporate

5001 Davis Lant Dr.
Evansville, IN 47715
(812) 492-8104

Franklin

2200 W. Franklin St.
Evansville, IN 47712
(812) 492-8102

Henderson

2555 Hwy 41
Henderson, KY 42420
(270) 495-3385

Newburgh

8388 Bell Oaks Dr.
Newburgh, IN 47630
(812) 492-8106

North Park

4451 N. First Ave.
Evansville, IN 47710
(812) 492-8105

Petersburg

501 Main St.
Petersburg, IN 47567
(812) 354-8713

St. Philip

11201 Upper Mt. Vernon Rd.
Evansville, IN 47712
(812) 492-8109

University

4615 University Dr.
Evansville, IN 47712
(812) 492-8108

Washington

200 E. VanTrees. St.
Washington, IN 47501
(812) 254-2641



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JOIN OUR TEAM!

We have the following
position available:

- **Teller**
(Washington Branch)

*Position available as of 02/01 and are
subject to change.

RECIPE OF THE MONTH



Red Velvet Sugar Cookies

Ingredients

- 4 tablespoons unsalted butter, melted
- ⅓ cup granulated sugar, plus extra for rolling
- 1 large egg yolk
- ½ teaspoon vanilla extract
- 1 teaspoon red gel food coloring
- ½ cup + 1 tablespoon all-purpose flour
- 2 tablespoons unsweetened cocoa powder
- ¼ teaspoon baking soda
- ⅛ teaspoon fine salt
- 6 white chocolate peanut butter hearts (like Reese's)

Instructions:

1. Preheat the oven to 350, and line a small baking sheet with parchment paper (or use a silicone mat).
2. Stir together the melted butter, sugar, egg yolk, vanilla extract and red food coloring. Stir very well to combine.
3. Next, sprinkle the flour, cocoa powder, baking soda and salt evenly over the dough, and stir just to combine.
4. Press the dough flat and evenly in the bowl, and then divide it in half by eye. You should get 3 cookies from each half.
5. Roll each dough ball in your hands, roll lightly extra granulated sugar, and then space evenly on the prepared baking sheet.
6. Bake for 10-12 minutes, until they spread, start to crackle and appear dry on top.
7. Let the cookies rest on the baking sheet for 2 minutes before moving them to a wire rack to cool completely.
8. After the cookies have cooled for 10 minutes, press a white chocolate heart into the center of each cookie. Move the cookies to the fridge (so the hearts don't melt too much) to set for 30 minutes.
9. Bring to room temperature before serving.



Security Corner

First Federal Savings Bank provides several security features within our online banking system to keep your information safe. Our website is equipped with industry-approved security technologies that feature secure data encryption and firewall server protection.

First Federal Savings Bank is seeing a trend in online scams attempting to trick customers into providing their Online Banking credentials. Customers are being persuaded into giving their Username and Password to their online banking with promises to receiving faster payments, including:

- Direct Deposits
- Instant payments
- New employment check advance
- Purchase payment

Do NOT share your Online Banking credentials with anyone. Usernames and/or Passwords are NOT needed to complete a direct deposit. It does NOT speed up the availability of funds. It is NOT needed for payroll. Fraudulent items deposited this way put you at risk of being responsible for lost funds.