

#BFF CONNECT

Official Newsletter of First Federal
Savings Bank

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Spring Into Savings!

Open your **Next Generation Savings Account** online or in-person and start earning **MORE** for your money today!

- Tiered, competitive interest rates
- Convenient and free online and mobile access*
- Free eStatements
- Free notary service
- Unlimited account transfers to any First Federal Savings Bank account
- Low minimum balance of \$100**





Live on the go, bank on the go.

Our banking app puts the highest priority on security and usability.

It's ready to fit seamlessly into your life and into your hands.

- **Secure for worry-free transactions**
Manage funds, check your balances, or pay your bills within the app.
- **Convenient for your busy schedule**
Your money is at your fingertips, whether at home, at work, or on-the-go.
- **Easy to use for everyone**
The app is intuitive and clear, no matter your level of comfort with technology.

Download the app today.¹



¹Data rates may apply

Is it Time to **Spring Clean** Your Finances?

Our team of retail bankers are here to help you tidy up your financial affairs for greater peace of mind. Make your appointment today!



Unlock Your Home's Value

A wooden sign with the text 'HELOC \$' cut into it, placed on a light blue surface. A pen and a key are also visible in the background.

HELOC \$

It's the perfect time to start planning your home improvement projects. What better way to finance your dreams than with a Home Equity Line of Credit (HELOC) with First Federal Savings Bank?

FEDERAL HOUSING ADMINISTRATION (FHA) LOANS

Secure your dream home with ease! FHA Loans offer low down payments and affordable rates. Start your homeownership journey now - apply with one of our Retail Loan Advisors today!

(812) 492- 8142

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



As community bankers invested in our community, we are so thankful to call our customers both neighbors and friends. Stop by our branch and follow us on social media to learn how we're supporting you and our community.



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**WE ARE
HIRING**

JOIN OUR TEAM!

First Federal Savings Bank/Home Building Savings Bank is hiring! We have the following positions available:

Teller
Retail Banker Associate

*Positions available as of March 1 and subject to change.

RECIPE OF THE MONTH

Pork & Chive Pot Stickers

Ingredients

- 2 medium carrots, finely chopped
- 1 small onion, finely chopped
- 1/2 cup water chestnuts, finely chopped
- 1/3 cup minced, fresh chives
- 1 large egg white, lightly beaten
- 3 tablespoons reduced-sodium soy sauce
- 1/2 teaspoon pepper
- 1 pound ground pork
- 60 pot sticker or gyoza wrappers
- 3 tablespoons canola oil, divided
- 1 cup chicken broth, divided
- Optional: Additional reduced-sodium soy sauce and minced, fresh chives



www.tasteofhome.com/recipes/pork-chive-pot-stickers/

Instructions

- In a large bowl, combine the first 7 ingredients. Add pork; mix lightly but, thoroughly. Working with a few at a time, place 1 scant tablespoon filling in center of each wrapper. (Cover remaining wrappers with a damp paper towel until ready to use.)
- Moisten wrapper edges with water. Fold wrapper over filling; seal edges, pleating the front side several times to form a pleated pouch. Stand pot stickers on a work surface to flatten bottoms; curve slightly to form crescent shapes if desired.
- In a large nonstick skillet, heat 1 tablespoon oil over medium-high heat. Arrange 1/3 of the pot stickers in concentric circles in pan, flat side down; cook until bottoms are golden brown, 1-2 minutes. Carefully add 1/3 cup broth (broth may splatter); reduce heat to medium-low. Cook, covered, until broth is almost absorbed and filling is cooked through, 2-3 minutes.
- Cook, uncovered, until bottoms are crisp and water is completely evaporated, about 1 minute. Repeat with remaining oil, pot stickers, and broth. If desired, serve with additional soy sauce and chives.

Security Corner

Are You a Business Owner? BEWARE of Business Check Fraud.

Fraudsters are stealing or intercepting mail directly from personal mailboxes, USPS drop boxes, or while in transit and then altering the check to deposit the funds into their own account. To help you protect yourself and your business, we recommend taking the following precautions:

- Monitor your accounts daily using our online banking channels
- Use secure mail services for sending checks
- Use ACH, when possible, to avoid mailing paper checks
- Sign up for FFSB Positive Pay to provide enhanced controls over check payments