



VOL. 2 ISSUE 12 · SEPTEMBER 2023

#BFF CONNECT

Official Newsletter of First Federal Savings Bank

Take control of your cards and track your spending in just a few taps



A convenient, secure, and easy way to manage your cards and track your spending within mobile banking

The card management and spend insights features in our mobile app give you greater control over your day-to-day finances. You can:

- Set card controls
- View spending insights
- Quickly add your cards to your digital wallet
- Receive transaction alerts
- And more!

Download our app today and simply tap My Cards to get started



*Data rates may apply

This issue:

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We're Hiring

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Labor Day CD Blitz



182 DAY **9 MONTH** **1 YEAR** **15 MONTH**

5.35%
APY

\$2,500
MINIMUM

5.25%
APY

\$500
MINIMUM

5.10%
APY

\$500
MINIMUM

5.00%
APY

\$500
MINIMUM

Minimum balance to earn Annual Percentage Yield (APY) is \$500 or \$2,500 for 182 Day Special. A penalty will be imposed for early withdrawal. Rates subject to change without notice. Rates effective 8/14/2023 and special runs through 9/09/2023. Member FDIC

BRANCH HOLIDAYS

SEPTEMBER 2023

**MONDAY, SEPTEMBER 4TH:
LABOR DAY**

**PLEASE UTILIZE OUR ONLINE
BANKING SERVICES FOR YOUR
BANKING NEEDS.**

Happy
LABOR
Day!

MOBILE CHECK DEPOSIT



Apple iOS



Android



Save a trip to the branch by turning your smart phone into a deposit-taking device using Mobile Check Deposit.

*Data rates may apply

EMPLOYEE SPOTLIGHT

Eric Sanders

Eric started his career with Home Building Savings Bank in July of 2022 at our Washington, IN location. He currently resides in Vincennes, IN. He has been married to his wife Laura for 14 years and they have a son and daughter together; Braylen (12) and MaKyla (9). He graduated from Oakland City University with a Business Administration degree in 2009. When he is not working, he spends most of his time traveling with his children to each of their sporting events. He also enjoys traveling, golfing, fishing and being involved with his church, Vincennes Kiwanis Club, and LAM, where he sits on each of their boards.



FOOD TRUCK FRIDAYS

Join us for "Food Truck Fridays" at our Operations Building at 4920 Davis Lant Dr. Evansville, IN 47715!



FRIDAY, SEPTEMBER 8

11:30 AM - 1:30 PM CST:

La Plaza Food Truck

FRIDAY, SEPTEMBER 22

11:30 AM - 1:30 PM CST:

Big Wally's BBQ



firstfedevansville



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SavingsFirst



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JOIN OUR TEAM!

First Federal/Home Building Savings Bank has the following positions available:

- Teller (Washington Branch)
- Retail Relationship Banker (Washington/Petersburg Branch)

*Positions available as of September 1, 2023 and are subject to change.



Pop-up Warnings

Be cautious of pop-up windows on your computer screen that appear to be coming from your operating system, antivirus software, or even the bank. Often times, these are a scammer's effort to make you believe you have a virus or another serious problem with your computer. If you receive this type of pop-up on your computer, don't call the number. Real security warnings and messages will never ask you to call a phone number.

Source: <https://consumer.ftc.gov/articles/how-spot-avoid-and-report-tech-support-scams>

RECIPE OF THE MONTH

Cheese Steak Quesadillas

INGREDIENTS

- 1 lb beef sirloin steak, cut in thin strips
- 1 bell pepper, sliced
- 1 onion, sliced
- 2 teaspoon Lawry's Seasoned Salt, divided
- 1 teaspoon McCormick Montreal Steak Grill Mates Seasoning
- 1 teaspoon pepper, divided
- 16 slices provolone cheese
- 4 large flour tortillas
- Canola oil
- Non-stick cooking spray

INSTRUCTIONS

For the steak:

- Combine the sliced steak, 1 teaspoon season salt, steak seasoning, and 1/2 teaspoon pepper in a ziplock bag. Mix until the seasoning has evenly coated the steak.
- Heat 1 tablespoon of oil in a cast iron skillet over medium high heat.
- Sear sliced steak in batches for 1 to 2 minutes per side depending on how done you like your steak. Do not over crowd the pan. Add 1 tablespoon of oil if the pan gets too dry. Remove steak from pan.
- Heat 1 tablespoon oil over medium heat in same skillet. Toss in sliced onion and bell pepper.
- Sprinkle with 1 teaspoon season salt and 1/2 teaspoon pepper.
- Sauté veggies for 5 minutes or until tender, stirring frequently.

Now assemble the quesadillas:

- Heat large skillet or griddle on medium high heat. Spray with non-stick cooking spray.
- Place flour tortilla on pan. Lay 4 slices of provolone cheese evenly on the flour tortilla.
- On one side, top with steak. On the opposite side, top with the sauteed peppers and onion.
- Once the cheese has melted, fold the flour tortilla in half. Remove from the skillet and cut into 4 wedges.



<https://easypeasypleasy.com/2015/07/07/cheese-steak-quesadillas/>

Don't Say 'YES' Phone Scam Alert

SECURITY CORNER

If you have ever received a call from an unknown number and was greeted with "Can you hear me?", you may have been targeted with the Say 'Yes' Phone Scam. This is a common tactic in which scammers ask a simple question that prompts you to say 'Yes' so they can record you and use it to their advantage. They may use it to authorize charges to your credit card, to sign up for a program, or something else. Protect yourself from this scam by:

- **Not picking up:** If you get a call from an unknown number, do not answer it.
- **Answer the question with a question**
- **Use a removal service:** Use a data removal service to remove your personal information off the web

Source: www.cyberguy.com