

NEWSLETTER

July Highlights

Product Highlights

CDs

Certificates of Deposit (CDs) set you on the right path to building your savings without the risk of an ever-changing market. Contact customer service for more details and be sure to ask about our current CD Specials!

July Birthdays

Darci Johnson
 Laurie Welin
 Myrna Nelson
 Jackie Ryba

Hired This Month In...

1978 Robyn Wiskow
 2005 Kerri Melby
 2018 Kurt Weston

Did You Know?

Though people commonly refer to bills as "paper" money, they actually aren't made from paper. Instead, each bill is a combination of 75 percent cotton and 25 percent linen.

CSB Chuckles

We were going to do a bank joke...
 But we lost interest.



Come See Us At The Roseau County Fair

We will be in the Roseau County Fair Parade on Tuesday, July 18th! The parade starts at 5:30 and our theme is "Growing with Roseau County since 1905".

We will have our fair booth set up with daily drawings for Yeti Mugs and Stadium Chairs. We will also re-enter everyone's name's in a drawing at the end of the week for a set of cornhole boards! The best part is you don't need to be present to win and there is absolutely no purchase necessary! Just stop by our booth and sign up!

Customer Appreciation Picnic

This is our 3rd year hosting a Customer Appreciation Picnic and we are so excited for this upcoming event! Our picnic will be on Tuesday, July 25th from 4-7pm in the CSB Parking Lot. There will be burgers, brats, giveaways, a bounce house, sno cones, and more! All are welcome and we can't wait to see you!



The Banker's Banquet Recipes

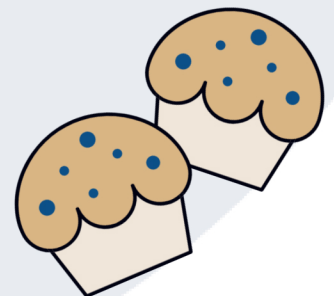
Blueberry Muffins

Ingredients:

- 2 c. Flour
- ½ c. Sugar
- ¼ tsp. salt
- 3 tsp. Baking Powder
- 1 c. Buttermilk
- 1 egg
- 3 T. Melted Butter
- 1 c. Blueberries

Topping: Mix together with fork

- ½ c. Flour
- ½ c. Brown Sugar
- ½ tsp. Cinnamon
- ¼ tsp. Nutmeg
- 3 T. Butter



Directions:

Sift together flour, sugar, salt and baking powder. Add buttermilk and egg, mix well. Add butter and blueberries. Put in greased muffin tins. Add topping before baking. Bake at 400 degrees for 15 to 20 minutes. Yield: 1½ dozen