



OCTOBER 2019 | QUARTER 4

THE LIGHTKEEPER

The Official Newsletter of Emerald Coast Federal Credit Union



Message from the CEO

BY APRIL REDMOND

We are celebrating another successful quarter here at Emerald Coast Federal Credit Union. Our members and our community are at the heart of what we do and why we do it.

Chartered in 1939 as St. Joe Papermakers Federal Credit Union to serve the employees and families of the local paper mill, and in 1998, we became Emerald Coast Federal Credit Union, opening up membership to Gulf County and the City of Mexico Beach, carrying with us the legacy of serving its membership.

Please take a moment to thumb through these pages to find some wonderful events and great products we are offering.

From all of us at ECFCU, we wish you and your loved ones a very happy holiday(s) season.

What's in this newsletter:

**MESSAGE FROM
THE CEO - 1**

HOLIDAY CLOSINGS - 2

YOU'RE INVITED - 2

HOLIDAY EDITION - 3

You're Invited

INTERNATIONAL CREDIT UNION DAY

Refreshments Served in the Lobby

October 17, 2019

All Locations

CHECK
OUT THESE
NEW
SERVICES
YOU CAN
ENROLL
IN!



Pop
money

e-Statements

Account to
Account
transfers

HOLIDAY CLOSINGS

November 11th
Veterans Day

November 28th & 29th
Thanksgiving

December 24th
Christmas Eve

December 25th
Christmas Day

December 31st (1 p.m.)
New Year's Eve

January 1st
New Year's Day



PLEASE JOIN US

Trick or Treat

OCTOBER 31, 2019

9 A.M. - 4 P.M. | ALL LOCATIONS

EVENTS AROUND TOWN

OCTOBER 12

ST. GEORGE ISLAND ART & WINE SPLASH

OCTOBER 15

BLAST ON THE BAY SONGWRITER'S FESTIVAL

OCTOBER 19

LANTERN FEST

OCTOBER 31

GHOSTS ON THE COAST

NOVEMBER 1

56TH ANNUAL FLORIDA SEAFOOD FESTIVAL

NOVEMBER 22

DOWNTOWN CHRISTMAS CELEBRATION APALACHICOLA

DECEMBER 14

HOLIDAY ON THE HARBOR CARRABELLE



Crustless Cranberry Pie

STAFF RECIPE

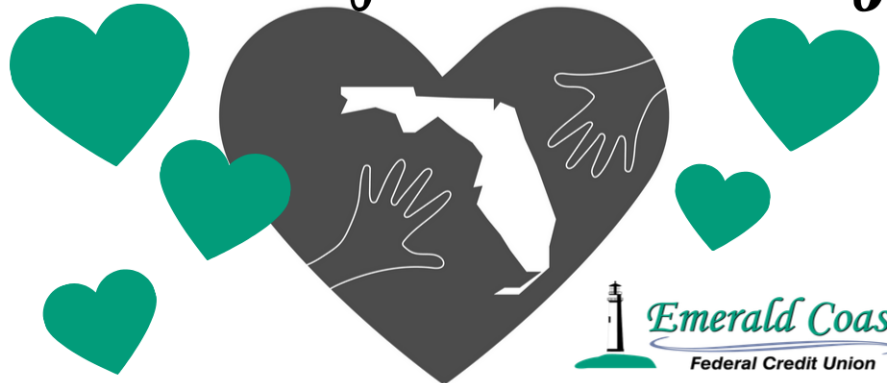
Ingredients

1 cup all-purpose flour, 1 cup white sugar, 1/4 teaspoon salt, 2 cups cranberries, 1/2 cup chopped walnuts, 1/2 cup butter (melted), 2 eggs, 1 teaspoon almond extract

Directions

Preheat oven to 350 degrees F. Grease one 9 inch pie pan. Combine the flour, sugar, and salt. Stir in the cranberries and the walnuts, and toss to coat. Stir in the butter, beaten eggs, and almond extract. If you are using frozen cranberries, the mixture will be very thick. Spread the batter into the prepared pan. Bake at 350 degrees F for 40 minutes, or until a wooden pick inserted near the center comes out clean. Serve warm with whipped cream or ice cream.

We will always be #350 Strong!



BEACH INSPIRED ORNAMENT

MATERIALS

Raffia
Shell
Round clothes pin
Sheer ribbon
Round metal accessory
Jute
Hot glue gun

Tie raffia and ribbon around the clothes pin, making sure you leave ample length so it hangs below the clothes pin. Glue the shell onto the round clothes pin. Tie a ribbon with the jute and glue it onto the shell. Glue the metal headpiece onto the clothes pin.



Port St. Joe - Main Office
P.O. Box 128
Port Saint Joe, FL 32457

