

# FIRST FEDERAL SAVINGS BANK

VOL. 1 ISSUE 5 • FEBRUARY 2022

## #BFF CONNECT

Official Newsletter of First Federal Savings Bank

Get to Know Your 

We've served the Tri-State and its surrounding area for the past 117 years under only six different CEOs. Mike Head assumed the title of President and CEO in 2004, where he has served in this position the past 18 years.

## Your Trusted Community Bank

**For Over 117 Years.**

## Branch Closures - February 2022

MONDAY,  
FEBRUARY 21ST:  
PRESIDENTS' DAY

PLEASE UTILIZE OUR  
ONLINE BANKING  
SERVICES FOR YOUR  
BANKING NEEDS.

### This issue:

Get to Know Your  
#BFF

Branch Closures

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Zelle

Q4 2021 President's  
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We're Hiring!

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# Send money with Zelle<sup>®</sup>



## **FAST**

Receive money in minutes



## **SAFE**

Send money using only an email address or U.S. mobile phone number



## **EASY**

Just log in to your mobile bank account to get started

U.S. checking or savings account required to use Zelle.<sup>®</sup> Data rates may apply.

## **CONGRATULATIONS TO OUR Q4 2021 PRESIDENT'S AWARD WINNERS:**



**Austin Edge**  
AVP, eBanking Services Officer



**Lydia Biggs**  
Retail Relationship Banker





**PROTECT YOUR MONEY AND YOURSELF FROM FRAUD AND DOWNLOAD OUR MOBILE MANAGER APP TODAY!**

\*Data rates may apply.

**Paired with our Mobile Banking app, Mobile Manager offers these additional benefits:**

**Control your FFSB card anytime, anywhere from the mobile app**

**Set purchase limits to manage your spending**

**Set up location, merchant, and usage-based alerts and controls**

**Control transactions by category (dining, gas, online or mobile purchases)**

**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**

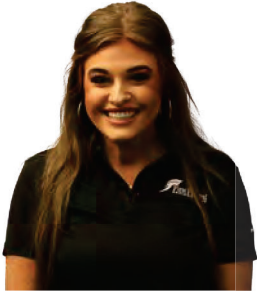


**Get alerts on transactions**



**Join us for cookies prepared fresh each Friday!**

# MEET OUR NEW RETAIL BANKER ASSOCIATES:



Hannah Keown  
Corporate



Elizabeth Dauby  
Franklin



Alizabeth Oakley  
North Park



Kacey Robarge  
Newburgh



Brooke Mills  
Bellemeade



Cole Helms  
University



Natalie Crook  
St. Philip



**firstfedevansville**



**first-federal-savings-bank-evansville-in**



**SavingsFirst**



**firstfederalsavingsbank\_in**



**firstfedevansville**



**firstfedevansville**



**JOIN OUR TEAM!**

First Federal  
Savings Bank is  
hiring! Apply  
online today!

# RECIPE OF THE MONTH



## Lasagna Rolls

### Ingredients:

#### Sauce:

- 2 tablespoons unsalted butter
- 4 teaspoons all-purpose flour
- 1 1/4 cups whole milk
- 1/4 teaspoon salt
- 1/8 teaspoon ground black pepper
- Pinch ground nutmeg

#### Lasagna:

- 1 (15-ounce) container whole milk ricotta cheese
- 1 (10-ounce) package frozen chopped spinach, thawed, squeezed dry
- 1 cup plus 2 tablespoons grated Parmesan
- 3 ounces thinly sliced prosciutto, chopped
- 1 large egg, beaten to blend
- 3/4 teaspoon salt, plus more for salting water
- 1/2 teaspoon freshly ground black pepper
- 1 to 2 tablespoons olive oil
- 12 uncooked lasagna noodles
- 2 cups marinara sauce
- 1 cup shredded mozzarella (about 4 ounces)



<https://www.foodnetwork.com/recipes/giada-de-laurentiis/lasagna-rolls-recipe-1943979>

### Instructions:

- To make the sauce: Melt the butter in a heavy medium saucepan over medium-low heat. Add the flour and whisk for 3 minutes. Whisk in the milk. Increase the heat to medium-high. Whisk the sauce until it comes to a simmer and is thick and smooth, about 3 minutes. Whisk the salt, pepper, and nutmeg into the bechamel sauce.
- Preheat the oven to 450 degrees F.
- Whisk the ricotta, spinach, 1 cup Parmesan, prosciutto, egg, salt, and pepper in a medium bowl to blend.
- Add a tablespoon or 2 of oil to a large pot of boiling salted water. Boil the noodles until just tender but still firm to bite. Drain. Arrange the noodles in a single layer on a baking sheet to prevent them from sticking.
- Butter a 13-by-9-by-2-inch glass baking dish. Pour the bechamel sauce over the bottom of the prepared dish. Lay out 4 lasagna noodles on a work surface, then spread a large spoonful (about 3 tablespoons worth) of ricotta mixture evenly over each noodle. Starting at 1 end, roll each noodle like a jelly roll. Lay the lasagna rolls seam side down, without touching, atop the bechamel sauce in the dish. Repeat with the remaining noodles and ricotta mixture. Spoon 1 cup of marinara sauce over the lasagna rolls. Sprinkle the mozzarella and remaining 2 tablespoons of Parmesan over the lasagna rolls. Cover tightly with foil. Bake until heated through and the sauce bubbles, about 20 minutes. Uncover and bake until the cheese on top becomes golden, about 15 minutes longer. Let stand for 10 minutes. Meanwhile, heat the remaining marinara sauce in a heavy small saucepan over medium heat until hot, and serve alongside.

## Security Corner

### TRADITIONAL IDENTITY THEFT TACTICS

- **Mail Theft** - Switching to e-Statements eliminates the risk of your bank statements getting stolen in the mail.
- **Trash Theft** - Investing in a paper shredder can help prevent dumpster divers from retrieving unwanted documents containing your personal or financial information from your trash.
- **Shoulder Surfing** - Be sure to protect your PIN and passwords by shielding the keypad from people around you.
- **Purse or Wallet Snatching** - Minimize what you carry in your purse/wallet in case it ends up in the wrong hands. Items such as your Social Security card and account passwords are information thieves can use to steal your identity.