

#BFF CONNECT

Official Newsletter of First Federal Savings Bank



Henderson, KY Branch Opening Soon!

Stay tuned for details on the grand opening event.



2555 N. Highway 41, Henderson, Kentucky 42420

This issue:

Henderson, KY Branch Opening Soon

Training Videos

Sleep in Heavenly Peace Build

Branch Closures

Employee Spotlight

We are Hiring

Toys for Tots

Fill the Truck Toy Drive

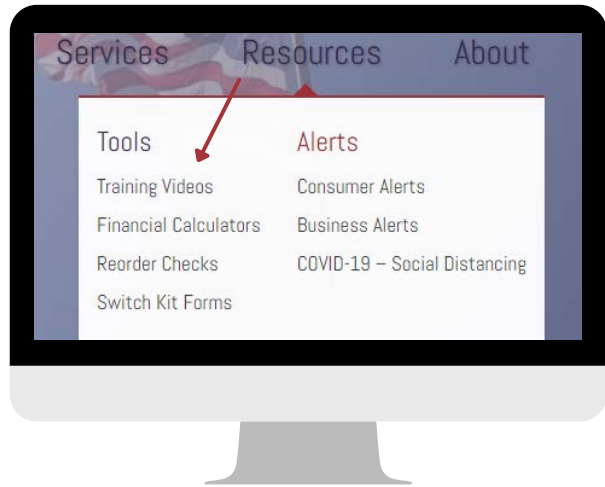
Jubilee Christmas

Recipe of the Month

Security Corner

DID YOU KNOW?

We offer training tutorials for our entire product suite that can be found under the "Resources" tab on our website!



Data rates may apply



Sleep in Heavenly Peace Build

First Federal Savings Bank was a proud sponsor of a Sleep in Heavenly Peace build on Saturday, November 12th. Sleep in Heavenly Peace is a National non-profit organization that dedicates their time and resources to building, assembling, and delivering bunk beds to children and families in need.

No kid sleeps on the floor in our town!



BRANCH CLOSURES - DECEMBER 2022

FIRST FEDERAL SAVINGS BANK:

**FRIDAY, DECEMBER 23RD: NORMAL
BUSINESS HOURS**

**SATURDAY, DECEMBER 24TH:
DRIVE THRU ONLY. CALL FOR APPOINTMENT
9:00 AM - 12:00 PM**

**MONDAY, DECEMBER 26TH:
CLOSED (HOLIDAY OBSERVED)**

**SATURDAY, DECEMBER 31ST: 9:00
AM - 12:00 PM**

**MONDAY, JANUARY 2ND: CLOSED
(HOLIDAY OBSERVED)**

HOME BUILDING SAVINGS BANK:

**FRIDAY, DECEMBER 23RD: NORMAL
BUSINESS HOURS**

**SATURDAY, DECEMBER 24TH:
DRIVE THRU ONLY. CALL FOR APPOINTMENT
8:30 AM - 12:00 PM**

**MONDAY, DECEMBER 26TH:
CLOSED (HOLIDAY OBSERVED)**

**SATURDAY, DECEMBER 31ST: 8:30
AM - 12:00 PM EST**

**MONDAY, JANUARY 2ND: CLOSED
(HOLIDAY OBSERVED)**

PLEASE UTILIZE OUR ONLINE BANKING SERVICES FOR YOUR BANKING
NEEDS.

EMPLOYEE SPOTLIGHT

Ben Hamilton Retail Loan Advisor

Ben started his career at First Federal Savings Bank in October of 2022. He is a Henderson, Kentucky native where he is an active member of the Henderson Lion's Club and is also a Henderson Chamber of Commerce Ambassador. He and his wife, Riley, enjoy spending time with their daughter and two dogs. Ben also spends his free time with his family, watching sports, and playing golf. We welcome Ben Hamilton to the First Federal Savings Bank team!



APPLY NOW



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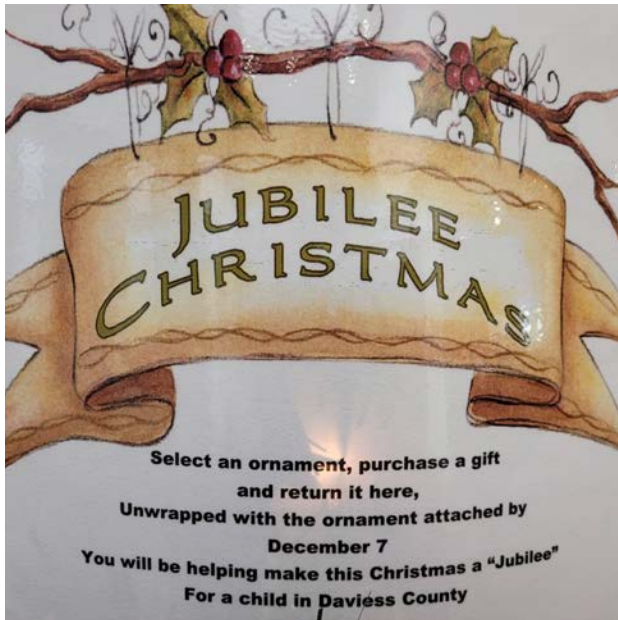
First Federal/Home Savings Bank is hiring! We have the following positions available:

- Commercial Loan Processor
- Retail Lending Operations Specialist
- Facilities and Grounds Maintenance
- Retail Banker Associate (St. Philip)
- Teller (University/St.Philip)
- Retail Relationship Banker (Henderson)

*Positions available as of 12/01 and subject to change.

HELP BRING JOY TO KIDS IN NEED

Our First Federal Savings Bank locations are now accepting toy or monetary donations through December 19th.



Help us support Jubilee Christmas this year by selecting an ornament off our tree at our Washington branch and purchase a gift for a child in Daviess County.

"Fill The Truck" Toy Drive at our Petersburg Branch:

2nd Annual "Fill The Truck" Toy Drive

Ways To Donate:

- Drop off a new, unwrapped toy at Petersburg Hardware or Home Building Savings Bank
- Make a monetary donation into the 'Fill The Truck' account at Home Building
- Mail a new, unwrapped toy to:
10305 S. State Rd. 61 Oakland City, IN 47660

Come Help us Fill the Moving Truck with Toys!!

Collection Dates:

- November 13, 11:00-1:00 @ Muren Church of God
- November 26, 10:00-2:00 @ Petersburg Hardware

Give Date:

December 17, 11:00-2:00 @ Muren Church of God

Applicants must be registered by December 12 to receive a donation on the above "GIVE DATE". Email evan@teamrealestate@gmail.com for an application.



Helping our local children of Pike County have a Merry Christmas

TRIPLE CHOCOLATE PEPPERMINT COOKIES

INGREDIENTS

PEPPERMINT BARK

- 5 peppermint candy canes
- 15 red and white peppermint chocolate kisses
- 3 (4-ounce) white chocolate baking bars, chopped
- Pink food coloring gel

COOKIES

- 5 cups unbleached all-purpose flour
- 1/2 cup red Dutch-process unsweetened cocoa
- 1/2 cup Dutch-process cocoa blend
- 1/2 cup crushed chocolate wafer cookies
- 2 teaspoons baking powder
- 1 1/2 teaspoons kosher salt
- 2 cups unsalted butter (16 ounces), chilled and cut into 1/2-inch pieces
- 3 cups granulated sugar
- 4 ounces semisweet chocolate chips, melted and cooled
- 4 large eggs
- 1 (12-ounce) package semisweet chocolate chips



<https://www.foodandwine.com/recipes/triple-chocolatepeppermint-cookies>

INSTRUCTIONS

- Stir together flour, red Dutch-process cocoa, cocoa blend, crushed wafer cookies, baking powder, and salt in a large bowl; set aside.
- Add butter and sugar to bowl of a heavy-duty stand mixer fitted with a paddle attachment. Beat on medium speed until light and fluffy, about 5 minutes. Add melted semisweet chocolate, and beat until combined. Add eggs, 1 at a time, beating until well combined after each addition. With mixer running on low speed, gradually add flour mixture, beating until just incorporated. Stir in chocolate chips. Wrap dough tightly in plastic wrap, and refrigerate at least 4 hours or up to 3 days.
- Preheat oven to 375°F. Using your hands, roll dough into 24 balls (about 3 ounces each). Place 6 dough balls 2 inches apart on a parchment paper-lined baking sheet (keeping remaining dough balls chilled). Bake in preheated oven until cookies are set but still soft, 12 to 16 minutes. Remove from oven, and immediately top cookies with 6 to 8 peppermint bark pieces, slightly inserting edges of bark into warm cookies to hold in place. Let cookies cool on baking sheet 5 minutes. Serve warm, or transfer to a cooling rack to let cool completely, about 30 minutes. Repeat with remaining cookie dough balls and peppermint bark.

Security Corner



Ransomware attacks are on the rise. The number of data breaches caused by ransomware has doubled in the last two years. Here are six tips to help prevent and limit the impact of these attacks:

1. Update systems regularly. Always use the latest software version available.
2. Back up your data. Use local backups to protect files on company servers.
3. Train your team. Provide security awareness training for your team members.
4. Check your port settings. Consider which ports you really need open.
5. Practice and prepare. Consider executing Experian's Reserved Response Plan.
6. Make a plan. Create an incident response plan that includes the roles and communications everyone will use in the event of an attack.

<https://www.experian.com/>