

VOL.4 ISSUE 11 • AUGUST 2025

# #BFF CONNECT

Official Newsletter of First  
Federal Savings Bank

This issue:

Free Gifts

Our Commitment to  
Community

Online  
Account  
Opening

Merchant Services

Back to School  
Financial  
Management

Follow Us

We're Hiring

Recipe of the Month

Security Corner



## LOVE YOUR BANK?

Tell a friend; you'll both get a FREE gift.



**Brentwood Cooler**  
Available 7/21-8/31



**Cylo Tower Speaker**  
Available 9/1-10/19



**Kitchen Selections Slow Cooker**  
Available 10/20-11/30

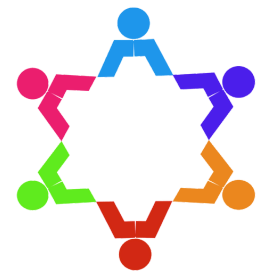


**Mantolok Throw**  
Available 12/1-1/18

Free gift may be reported on a 1099-INT or 1099-MISC. Free gift provided at the time of account opening. We reserve the right to substitute a gift of similar value.



# OUR COMMITMENT TO COMMUNITY

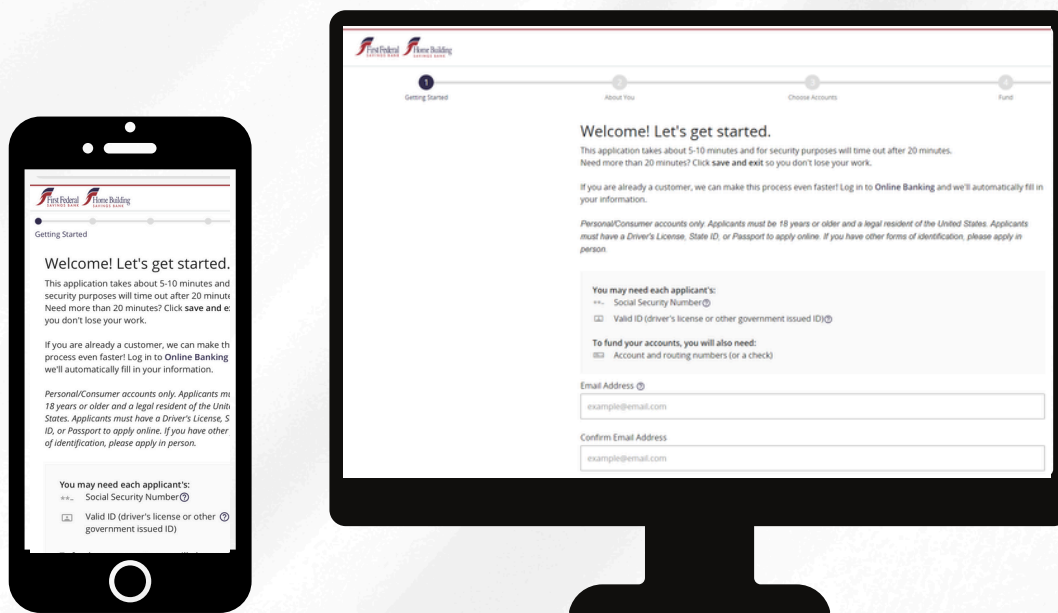


Our amazing team served up spaghetti and smiles on July 21st at the United Caring Services. We are proud to continue our monthly commitment to serve those in our community.





# SAVE A TRIP TO THE BANK, OPEN AN ACCOUNT ONLINE TODAY!



**WWW.FIRSTFEDSAVINGS.BANK**

\*Data rates may apply. Consumer checking and savings accounts only at this time.



We offer **highly competitive pricing** on credit card processing for businesses of all sizes. With a focus on new technologies, we can work with you to ensure secure, convenient, and cost-effective payment processing, turning opportunities into success.

**Contact our Treasury Management team  
at (812) 492-8124 for more information.**

## **FEATURES:**

- ✓ Processing for all major credit and debit cards
- ✓ Quick and seamless startup
- ✓ Multiple terminal and POS solutions
- ✓ Smartphone applications
- ✓ Web-based products
- ✓ Convenient access to transaction detail via mobile app or web-based portal
- ✓ Security for card acceptance and cardholder data
- ✓ Next-day funding in most cases



## *Back-to-school prep includes better financial management.*

Make sure the school year starts off on the right foot with better financial habits. Banking online makes it easy to set up transfers for any school-related expenses like schoolbooks, clothing, or tech supplies needed for the start of the school year.



### **Zelle<sup>®</sup>**

A fast, safe and easy way to send money directly to people you know and trust.



### **Mobile Banking**

Manage your finances from anywhere with our mobile banking app\*.



### **External Transfers**

Online or on-the-go with your phone, easily move money into your account from other financial institutions.



### **BillPay**

No more logging into multiple websites to pay bills. You can pay them all from your online banking account.



### **Digital Card Management**

Conveniently track and manage spending across multiple cards within our mobile banking app or online.

\*Data rates may apply



FRANKLIN STREET



# BAZAAR

EVERY SATURDAY  
MAY 31 - AUG 30 • 9 AM - 1 PM



**SPONSORED BY FIRST FEDERAL SAVINGS BANK  
& THE FRANKLIN STREET EVENTS ASSOCIATION**

**FOLLOW US**



**firstfedevansville**



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



**SavingsFirst**



**firstfederalsavingsbank\_in**



**firstfedevansville**



## JOIN OUR TEAM!

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

- Retail Market Operations Manager
- eBanking Services Support Associate
- Commercial Credit Analyst II
- Courier
- Teller - Franklin Branch

\*Positions available as of August 1 and subject to change.

# RECIPE OF THE MONTH



## Cheesecake Snickerdoodle Blondies

### INGREDIENTS

#### Cheesecake Layer

- 16 oz. cream cheese
- 1/2 cup granulated sugar
- 2 eggs
- 1 tsp vanilla extract

#### Cinnamon Sugar

- 2 tbsp granulated sugar
- 1 tsp cinnamon

#### Snickerdoodle Layer

- 2 1/4 cups all purpose flour
- 1 tsp salt
- 1/2 tsp baking soda
- 3/4 cup softened butter
- 1 cup granulated sugar
- 1/2 cup packed brown sugar
- 2 eggs
- 1 tsp vanilla extract
- 1 1/2 tsp ground cinnamon

### INSTRUCTIONS

1. Preheat oven to 350 degrees F.
2. Grease a 9 x 13 pan or line with parchment paper.

#### Cheesecake Layer

1. Prepare cheesecake mixture by mixing together cream cheese and 1/2 cup sugar and beat until fluffy.
2. Add in eggs and vanilla. Mix until combined. Set aside.

#### Snickerdoodle Dough Layer

1. Mix together flour, baking soda, cinnamon, and salt in a bowl.
2. In another bowl, beat butter, sugar, and brown sugar until fluffy.
3. Add in eggs and vanilla into dough mixture until combined.
4. Add in flour mixture to dough mixture and mix just until combined.
5. Spread 2/3 of snickerdoodle dough mixture into prepared pan. Sprinkle with half of cinnamon sugar mixture.
6. Pour cheesecake mixture over the top and smooth with a spatula.
7. Add remaining snickerdoodle dough to the cheesecake layer by breaking it up into small pieces and placing on the cheesecake layer.
8. Sprinkle with more cinnamon sugar.
9. Bake for 35-40 minutes or until center is just slightly jiggly and edges are set.
10. Cool completely. Store in refrigerator.



<https://www.yourhomebasedmom.com/snickerdoodle-cream-cheese-blondies/>

## Text Message Scams

## Security Corner

If you've signed up to receive your registration renewal notices through text, be advised that scammers are posing as the "DMV" to trick you into sharing your personal information. You are encouraged to filter these messages through your wireless provider and report it to the Federal Trade Commission.

### How Do I Know if it's Spam?

- Scammers use a variety of stories to try to rope in their victims, such as:
  - "You have won a prize"
  - "There's a problem with your payment information"
  - "You are receiving a discount"
  - "We have noticed suspicious activity on your account"
- A spam message may request personal information and ask you to click on a link.
- Scammers will try to impersonate a well-known organization by closing the message as from the "DMV".

DO NOT provide any personal information and DO NOT click any links that don't appear to be from the DMV.

Source: <https://www.in.gov/bmv/resources/consumer-scam-alerts/#sms>