



A Better Way to Bank



Your monthly news & updates

- Skip a Payment in November or December
- Browse, Compare, Finance and Save on your next Car
- Save on Auto Insurance because you're a member
- Daylight Saving Time-We are Thankful for you
- Dining In Recipe

[Visit our Website](#)

Skip a Payment

During the month of November OR December you can be payment free!

Experience the freedom!

- * Excluded Loans: Mortgages, Credit Cards, Term Notes, HELOC's
- * Interest will continue to accrue during the deferral period.
- * The deferral will extend the loan repayment term.
- * By skipping this payment, the benefit from disability, life, and/or GAP Insurance may be reduced by the amount of the payment skipped.



\$35 fee for **each** loan on which you request to skip a payment. You must have the fee amount in your UCFCU savings or checking prior to the loan due date.

**BROWSE.
COMPARE.
FINANCE.
SAVE.**

Click here to start
your search today.



THERE WHEN **IT COUNTS.**

✓ 24-Hour Claims Assistance

✓ Catastrophe Team When Needed

✓ Access to Preferred Contractors

✓ And Much More!



Save on Home & Auto Insurance!

You could save hundreds on car insurance!

Schedule an appointment today!

Next Date: November 2nd 2018

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Auto Insurance Program is made available through TruStage® Insurance Agency, LLC and issued by leading insurance companies. To the extent permitted by law, applicants are individually underwritten; not all applicants may qualify. Discounts and savings are available where state laws and regulations allow, and may vary by state. Certain discounts apply to specific coverages only. To the extent permitted by law, applicants are individually underwritten; not all applicants may qualify. +Services are not available in all states, terms and conditions apply. Please speak with your Liberty Mutual Claims Representative for details. A consumer report from a consumer reporting agency and/or motor vehicle report will be obtained on all drivers listed on your policy where state laws and regulations allow. Please consult your policy for specific coverages and limitations. The insurance offered is not a

deposit, and is not federally insured, sold or guaranteed by your credit union. Your credit union enable this insurance program to be offered and is entitled to compensation from TruStage. Equal Housing Insurer © 2018 Liberty Mutual Insurance © 2018 TruStage Insurance Agency.

Underwritten by:

Made available by:



Daylight Saving Time Ends Saturday November 4th



WHAT ARE WE THANKFUL
FOR THIS SEASON?
YOU.

As a not-for-profit financial
cooperative we're owned by you.
When you succeed, we succeed.



Dining In Recipe

FRENCH MEATBALLS AND SPAGHETTI

Shake up the old-hat spaghetti and
meatballs with this French-inspired twist!

Yield: 5 servings

Prep time: 10 minutes
Cook time: 35 minutes

Ingredients:

- 1 pound spaghetti
- 1 pound ground beef or turkey
- 1 egg
- 1 slice white bread, soaked in water and squeezed well
- 2½ tablespoons ketchup
- 1 clove garlic, minced
- Freshly ground black pepper
- 4 tablespoons white vinegar
- ¾ cup brown sugar
- 1½ tablespoons soy sauce
- ½ 20-ounce can of pineapple tidbits, with juice
- 1 tablespoon cornstarch dissolved in 3 tablespoons water
- Oil, for frying

Directions:

1. In a large stock pot, heat water for pasta.
2. Meanwhile, in a medium-sized bowl, combine ground meat or poultry, egg, bread, ketchup and garlic. Season to taste with black pepper.
3. Heat oil in a large skillet over medium-high heat.
4. Form mixture into balls and fry for several minutes, until browned on all sides.
5. In a medium-sized saucepan, bring vinegar, brown sugar, soy sauce and pineapple to boil. Stir in dissolved cornstarch and cook over medium heat until sauce thickens.
6. Add meatballs and cook for 30 minutes.
7. While meatballs are cooking, cook and drain the spaghetti.



**MORE SURCHARGE-FREE ATMs THAN
SOME OF THE BIGGEST BANKS.**

► FIND ONE NEAR YOU NOW



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STAY CONNECTED

