



Don't forget to move your clocks forward!!

Daylight
Saving
Time
begins on
Sunday
March
11th at
2:00 am.

Spring
Ahead

Remember to "spring ahead" and set your clocks forward 1 hour (i. e., we are losing one hour).

What can be done on E-Branch -Online Banking?

**Are you limited on time to make it to the branch? If
so online banking may be for you!!**

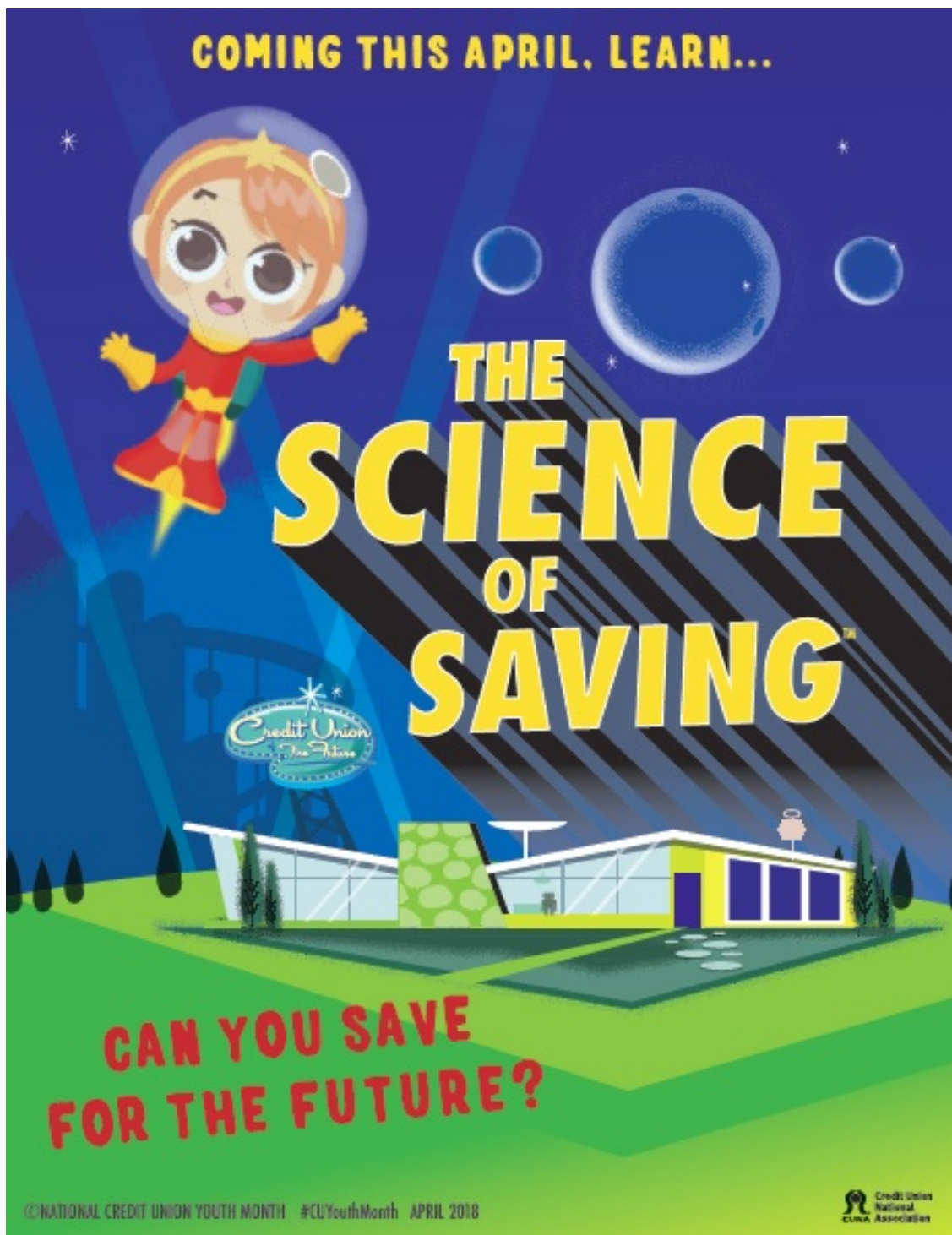


- Check Balances
- Review recent history
- Make quick transfer
- Schedule Alerts
- Schedule a Transfer for the future
- Under personal information you can update your address, phone number and email addresses
- You can sign up to received e-statements (found under the Self Service tab)
- You can sign up to use the online bill paying service. (Contact the credit union to get access to this product once you are enrolled in online banking)
- Make payments to the UCFCU MasterCard® Credit Card.
- You can sign up for the mobile app on any Android or iOS. Once you are on the mobile app you can apply to have Mobile Deposit (deposit checks by taking a picture and entering some other required information.)

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

► FIND ONE NEAR YOU NOW





Prizes and giveaways for all members 17 and under when they open an account or make a qualifying deposit!!

Dining In Recipe...

Bacon Waffle and Eggs

Move over, breakfast! It's waffles, bacon and eggs for dinner!

Move over, breakfast! It's waffles, bacon and eggs for dinner!

Ingredients:

- 4 slices bacon
- 1 cup all-purpose flour
- 1 ¼ teaspoon baking soda
- 1 ¼ teaspoon baking powder
- Kosher salt
- Freshly ground black pepper
- 5 large eggs, divided
- 1 cup buttermilk
- 3 tablespoons butter, melted and divided
- ¾ cup grated sharp cheddar cheese

Directions:

1. Cook bacon in a large skillet over medium-high heat until crisp and brown, about 8 minutes.
2. Transfer bacon to a paper towel-lined plate to drain and then chop. Pour out bacon grease from the pan, reserving 1 tablespoon.
3. In a small bowl, whisk together flour, baking soda, and baking powder; season with salt and pepper.
4. In a medium bowl, whisk together 1 egg, buttermilk, and 1 tablespoon butter.
5. Add dry ingredients to wet ingredients, whisking until smooth. Add the bacon and cheddar to the batter.
6. Heat a waffle maker and brush with melted butter. Cook waffles in batches until golden. Hold finished waffles in a warm oven until ready to serve.
7. Heat skillet with the reserved bacon grease over medium-high heat and cook remaining 4 eggs until the whites are set. Season with salt and pepper.
8. Serve Waffles with an egg on top.

Yield: 4 servings

Prep time: 35 minutes

Cook time: 35 minutes



Take advantage today of the Credit Union's Lowest APR Ever Offered!

***3.99% APR**

**For a 10 Year
Fixed Rate Mortgage**

(*For a maximum of \$75,000 Mortgage)

February thru May, 2018 Only!

Call Today!

931.484.9433 ext. 105

or **CLICK NOW** to send an Email

APR = Annual Percentage Rate

*Restrictions apply. Limited time offer.



Contact: **Upper Cumberland Federal Credit Union**
627 Livingston Road
PO Box 529
Crossville, TN 38557
Phone: 931-484-9433
Email: helpdesk@ucfcu.org

Equal Housing Lender
Federally Insured by NCUA

Get Connected

