



A Better Way to Bank

Your monthly news & updates

- **Online Dating SCAMS**
- **Back To School**
- **Dining In Recipe**

Visit our Website

[Online Dating Scams](#)



Online Dating Scams

Has an online love interest
asked you for money?

That's a scam.

Signs of a Scam



Professes love quickly.

Claims to be from the U.S., but is overseas for business or military service.



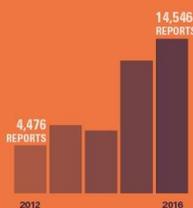
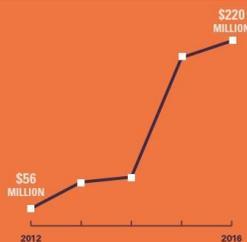
Asks for money, and lures you off the dating site.



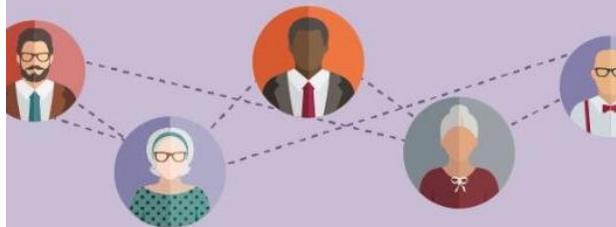
Claims to need money — for emergencies, hospital bills, or travel.

Plans to visit, but can't because of an emergency.

**\$220
MILLION
LOST
IN 2016**



**REPORTS
TO THE FBI
TRIPLED
OVER 5 YEARS**



Scammers know millions of people use online dating sites. They are there, too, hiding behind fake profiles.



What to do

1

Slow down — and talk to someone you trust. Don't let a scammer rush you.

2

Never wire money, put money on a gift or cash reload card, or send cash to an online love interest. You won't get it back.

3

Contact your bank right away if you think you've sent money to a scammer.

4

Report your experience to:

- The online dating site
- Federal Trade Commission: [ftc.gov/complaint](https://www.ftc.gov/complaint)
- Federal Bureau of Investigation: [ic3.gov](https://www.ic3.gov)

Visit the Federal Trade Commission Website to get Scam Alerts.

**Credit Union Members Find Your
Dream Car in 3 Steps!**



The right car, the right loan, the right fit!

Get started now at <https://ucfcu.groovecar.com/>
or you can call and apply today at 931.250.5122

Back To School Information

Back to School Loans

can help get your little ones ready for the coming school year!!

Up to \$1,500 maximum

A term of up to 12
months

Offer runs
July 1st-July 31st.



Sales Tax Holiday!!!

Don't forget the **sales tax holiday** for all those qualifying back to school purchases. The 2018 tax-free holiday weekend begins at 12:01 a.m. on **Friday, July 27** and ends **Sunday, July 29** at 11:59 p.m.

Dining In Recipe



Bundt Pan Pasta

It's everyone's favorite pasta dinner served with a beautiful twist!

Yield: 10 servings

Prep time: 30 min

Cook time: 60 minutes

Ingredients:

- 4 cups grated mozzarella cheese
- 1 pound ricotta cheese
- 2 eggs, whisked
- ½ cup chopped flat-leaf parsley
- 1¾ cups chopped spinach
- Kosher salt
- Freshly cracked black pepper
- 1 teaspoon dried oregano
- 2 pounds lasagna, cooked al dente
- 4 cups homemade or jarred tomato sauce
- 2½ tablespoons extra virgin olive oil

Directions:

1. Preheat oven to 350°F. Grease a 14-cup Bundt pan.
2. Spoon 1 cup of tomato sauce on the bottom of the pan.
3. In a medium-sized bowl, mix the three cheeses together. Add the whisked eggs, parsley and spinach. Season with salt, pepper and oregano.
4. On a cutting board or a clean countertop, lay down 1 cooked lasagna noodle. Smear with 3 tablespoons of cheese mixture. Roll up noodle and place, rolled-side down, in the greased pan. Continue with remaining noodles until 1 layer is complete. Drizzle 1 cup of sauce over rolls.
5. Add a second layer of noodles and drizzle with sauce. Continue layering until all the noodles, cheese and sauce have been used.
6. Cover the pan with foil and bake at 350°F for 45 minutes. Uncover and continue baking another 15 minutes until cheese is bubbling and is a golden-brown color.
7. Allow the lasagna to sit for at least 30 minutes before inverting on a serving platter. Alternatively, you can serve it right out of the pan!

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

▶ FIND ONE NEAR YOU NOW



Upper Cumberland FCU | 931.484.9433 | Fax 931.456.0521 |
helpdesk@ucfcu.org | www.ucfcu.org

STAY CONNECTED

