

CEO Message

The 2021 Year brought both you the Member, as well as the Credit Union, a lot of the same challenges as 2020. The Credit Union continued to make changes to help make doing business with us easier. With the COVID pandemic still with us, The Board, Staff, and Supervisory Committee want to continue "Thanking you" all for your patience, understanding, and your Membership!! You have all been GREAT to



work with and we greatly appreciate each and everyone of you!

Some notable upgrades in 2021 to share with you are:

- 1) New platform with more functionality.
- 2) Better On-line function for you.
- 3) Remote Loan Closings.
- 4) Virtual Strong Box on-line.
- 5) Faster loan decisioning just to name a few.

WELCOME

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CEO Message

IRA Deadline

Virtual Strong Box

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P₂P

Mobile App

Employee Highlights

Recipe - Roasted Spring Vegetables

GMFCU continues to upgrade technology to better benefit our Membership. We will be working on more upgrades throughout the year and will share them with you as they go live.

I want to thank the Staff, Board, and Supervisory Committee for all the hard work to make Greenwood Municipal Federal Credit Union the "BEST" place to have all your financial services.

We look forward to serving you in 2021 and beyond.

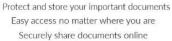
Thank you,

hilip Heinlen

Philip Heinlen, CEO









Virtual StrongBox is a great way to protect and store your important documents and keep them at your fingertips. The platform also allows you to securely share documents online as well, as an accountant, family member, basically anyone with an email address.

Note: You can only access your secure online storage by logging into online banking from any desktop computer.







PAY Anyone **Anytime**

Anywhere with GMFCU's P2P! It's ME 247

P2p

It's as easy as a click of a button!

Login into your online banking or mobile App!

Click Pay & Transfer! Click Pay Anyone!





Access Your Account 24/7









A Product that will make you smile!



Congratulations, to Anna Turner. She is our new **Member Service Manager** at our East Durst Office.



Congratulations, to Lynn Scott. She is our new BSA Officer.

ROASTED SPRING VEGETABLES

INGREDIENTS:

4 (6-ounce) packages baby rainbow carrots

2 (6-ounce) packages baby carrots

2 bunches radishes, leaves removed, halved

4 spring onions, halved

2 tablespoons extra-virgin olive oil

2 teaspoons kosher salt

1 teaspoon ground black pepper

Makes approximately 8 servings

INSTRUCTIONS:

Preheat oven to 450°.

In a large bowl, toss together all ingredients until evenly coated.

Spread vegetables onto 3 large

rimmed sheet trays. Bake until vegetables are just tender and are beginning to caramelize, 15 minutes.

Tip: This can be made ahead and warmed in the oven just before serving.

