



Protect Your Finances

Account Alerts:

Set up Account Alerts to be notified of financial activity! Find access to the apps at journeycu.org/services/fraud-monitoring

Debit Card Alert: Download Brella for alerts on any potentially fraudulent activity. With Brella, users can turn their cards ON/OFF if their card is lost, stolen, or suspicious activity occurs.

Credit Card Alert: Download our new *Journey CU Card Controls* app, which allows MasterCard credit card holders to monitor activity and be notified regarding credit card use. Simply go into control preferences and set spending limits, location alerts, disable spending at certain merchants, and more!

Account Alert: Login to JCU online banking to set up alerts on your Journey Credit Union accounts.

MOBILE WALLET



Connect your JCU cards to your mobile wallet and make paying a breeze!

HOLIDAY CLOSINGS

Columbus Day:

Monday, Oct. 9th 2023

Veterans Day:

Saturday, Nov. 11th 2023

Thanksgiving:

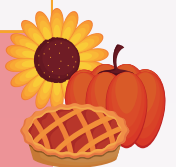
Thursday, Nov. 23rd 2023

Christmas:

December 23rd- 25th 2023

New Years:

January 1st 2024



69 Years of Success

JCU Annual Meeting

Our Annual Meeting on July 18th, 2023 saw a great turnout! We celebrated 69 years of success, Rachel Ballenger's 25th year as leader of our Credit Union, and 5 years of service for Kaylee Tweedy-Brown. Congratulations to Amber Burgin, Ted Crow, and Dominic Filippelli Jr. for being elected for another three-year term on our Board of Directors!



Vehicle Loan Rates

New Vehicle Loan Rates
as low as **5.99%**

Utilize our Auto
Purchasing Service by
finding values & ratings
with the J.D. Power Tool
on our website!

MAKING CENTS BLOG

Our Making Cents Blog gives members helpful insights about their money, how credit unions can benefit them, buying a new or used car, and many other tips for managing finances. Find it under the "About" section on our website!



Half Baked Harvest

Cinnamon Swirl Crunch Bread

Ingredients

1/4 cup granulated sugar
2 teaspoons cinnamon
1/3 cup melted coconut oil
1/2 cup plain Greek yogurt
1 large egg
1 tablespoon vanilla extract
1/2 cup maple syrup or honey
2/3 cup milk
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon kosher salt
3/4 cup white chocolate chips

CINNI CRUNCH

1/2 cup brown sugar
1 tablespoon all-purpose flour
1 tablespoon cinnamon
2 tablespoons salted butter, melted

Directions

1. Preheat oven to 350° F. Butter a (9x5 inch) bread pan.
2. Combine sugar and cinnamon.
3. In a large bowl, stir together the coconut oil, maple syrup (or honey), yogurt, egg, vanilla, and milk, until combined. Add the flour, baking soda, and salt, and mix until combined. Fold in the white chocolate.
4. Spoon half the batter into the prepared bread pan. Sprinkle with the cinnamon sugar, leaving 1 tablespoon reserved for topping. Evenly spoon the remaining batter over the sugar. Sprinkle over the remaining cinnamon sugar.
5. To make the crunch. Mix the butter, brown sugar, flour, and cinnamon. Spoon clumps of the brown sugar mix over the loaf.
6. Bake for 55-60 minutes, or until the center is just set. Remove the bread and let cool, or enjoy warm slathered with salted butter. YUMMMM!