



# GMFCU

## NEWSLETTER | APR. 2024

## CEO Message



I am thrilled to share the exciting developments we have been experiencing since the new year began!

First, we are delighted to announce we will be changing our name effective January 1, 2025. The new name will be TRU Federal Credit Union. This comes from our mission: "To Radically impact the lives of our Members and communities we serve with **T**rust, **R**espect and **U**nity!"

We are actively looking for locations for new offices in Greenwood, Abbeville, Laurens, Newberry, Saluda, and McCormick, bringing our services closer to you.

GMFCU has already expanded its presence in these counties with advanced technology for potential new Members, including ATMs at the DMVs in Greenwood and Newberry. In February, we boosted convenience with additional ATMs (over 32,000 nationwide) through our partnership with CO-OP.

Stay tuned for updates on our website and social media platforms as more information becomes available.

Our dedicated team is continuously exploring ways to enhance your experience as a Member/Owner of our organization. We are committed to exceeding your expectations in all our endeavors. As we broaden our reach in new counties, our team is growing and evolving, with new faces joining our offices. GMFCU has introduced new positions and promoted existing staff to better serve your financial needs efficiently.

We are adding new products and services to elevate your banking experience, including Online Banking Credit Score, Payments Online, Early Deposit Feature, Mortgages, P2P, A2A, Financial Literacy resources on our website, Virtual Loan Closings/E-signing, Online Account Opening, QR Codes with Chat/Text/Video features, a Ninety-Six High School Branch, and the Reality of Money Event for GLEAMNS Community Schools.

If you haven't already, please download our Mobile App for Apple or Android devices from your app store under Greenwood Municipal Federal Credit Union or GMFCU and give it a try!

*Philip Heinlen*

Philip Heinlen, CEO

### WELCOME

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### Our 50th Year Anniversary is Approaching SOON!

On April 12th we will celebrate at our Durst Ave Location from 11:00am to 2:00pm. Be sure to come by and celebrate with us! We will have Hotdogs and Hamburgers, Trivia, Cornhole, and guessing games! Be on the lookout for giveaway prizes as well!



@GreenwoodMunicipalFCU



@greenwoodmunicipalfcu



@GM\_FCU

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# Financial Literacy

*April is National Financial Literacy Month.*

We promote financial wellness by educating members on saving, credit scores, financial literacy, and money management. We offer various resources and tailored loan services, including car loans, mortgages, and personal loans, to assist our members with their financial needs! We also have an accredited financial coach here to help you with your needs!



## Let Us Hear From You!

Feedback is important. We would love to hear from you about what we can do for our community! Just give us a call, stop by, or send us an email!

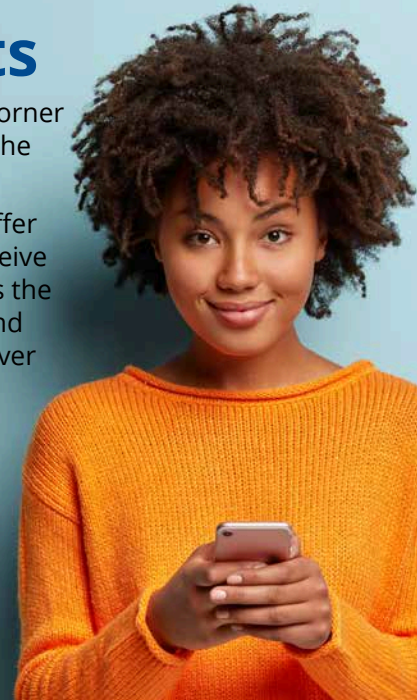
***Make sure you follow us on social media!***



## E-Statements

Spring cleaning is around the corner and it's hard just looking at all the old papers.

At Greenwood Municipal, we offer our members the option to receive e-statements. We believe this is the most efficient, cost-effective, and straightforward method to deliver statements to our members. By switching to e-statements, members can declutter, reduce paper waste, and access important documents easily from anywhere. It is time to simplify your life with Greenwood Municipal's e-statement service!



## LAVENDER LEMONADE

### INGREDIENTS:

- 1 small handful freshly picked and rinsed lavender flowers, or 1 tablespoon dried lavender flowers
- 1 cup sugar
- 2 cups boiling water
- 1 1/2 cups freshly squeezed lemon juice
- 2 cups cold water, plus more as needed
- Ice
- Thinly sliced lemons and a few lavender sprigs, for optional garnish

### STEPS:

1. Create lavender simple syrup by combining sugar, lavender, and 2 cups of boiling water or use store-bought lavender syrup.
2. Strain lavender remnants and set syrup aside.
3. Make lemonade to taste.
4. Combine lemonade and preferred amount of lavender syrup.
5. Enjoy!

