Keeping Up with CorClub

Your exclusive access to upcoming news, trips, and resources for CorClub members





Greeting CorClub Members,

I don't know about you, but things seem to be speeding right along. Once we have the Corn Palace Festival in Mitchell, summer is over, and all the school activities are in full swing. I can't believe I have been going to football games already for my grandson who is a 5th grader. The one good thing about summer ending is it usually means road construction is coming to an end. It doesn't seem to matter where you go, you run into some kind of construction. Sometimes it is a maze to find where you need to be.

The New Year is fast approaching! If you haven't heard, our two big trips for next year include Alabama's Gulf Shores in April and Rhode Island Rhythms in September. Check out the details on both of these trips on page three.

We have a full bus heading to the Music Cities for some Christmas spirits and lights in December. We'll share highlights of the trip in the next newsletter. Let's hope we have a very long fall. People keep telling me that with the fog we had, we are going to have some kind of moisture in November. I'm optimistic the moisture will be rain and not that white stuff. Hope everyone is staying healthy!

Until next time.

Cindy Torgerson

Executive CorClub Director





APPLE BREAD RECIPE & MEET YOUR CORCLUB TEAM

CINNAMON SWIRL APPLE BREAD

Ingredients

½ cup brown sugar

1 ½ teaspoons ground cinnamon 1½ cups all purpose flour

2 large eggs room temperature

½ cup granulated sugar

1/2 cup butter melted

2 cups chopped apples

1 teaspoon vanilla extract

1 teaspoon baking powder

½ teaspoon baking soda

1/4 teaspoon salt



- Preheat oven to 350°F. Grease and flour an 8 x 5 inch loaf pan or line with parchment paper. Set aside.
- In a small bowl, whisk together brown sugar and cinnamon and set aside.
- Whisk eggs and granulated sugar together in a large mixing bowl.
- Whisk in melted butter and vanilla extract until thoroughly combined.
- Stir in all purpose flour, baking powder, baking soda and salt just until combined. The batter will be very thick. Fold in chopped apples.
- Add half of the batter to the prepared loaf pan. Sprinkle about three quarters of the brown sugar mixture on top of the batter.
- Spread the remaining batter carefully on top of the brown sugar mixture. Sprinkle remaining brown sugar mixture on top and use a knife or spoon to gently swirl it into the top layer.
- Bake for 35 to 45 minutes or until lightly golden on top and an inserted toothpick comes out clean or with just a few moist crumbs. (If bread is browning too guickly, tent with foil for the last 10 to 15 minutes.)
- Let bread cool completely before slicing and serving.

GET TO KNOW: DIANE GUTHMILLER



How long have you worked with CorTrust: 19 years

Current title with CorTrust: Assistant Vice President at the Yankton branch on Broadway St.

Favorite trip: Hawaii – not only does it have beautiful islands and was a relaxing environment, I went there with my family, which made it extra special.

Favorite Food: I enjoy all foods.

Favorite holiday: Christmas, because it involves family, faith, and memories.

Favorite tv show: I enjoy watching football and mystery shows.

Hobbies: I enjoy spending time babysitting my five grandbabies! I also enjoy quilting, reading, and refinishing furniture.

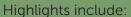


UPCOMING TRIPS



ALABAMA'S GULF SHORES APRIL 27-MAY 1, 2025

Sugar-white sand, turquoise waters, and warm sunshine await! Catch the scent of sea salt in the air as you cruise the open waters alongside playful dolphins, solve a crime aboard a riverboat, and glide through the Alabama marshes in search of alligators. The area's military history will come alive on a battleship, and the atmosphere at The Wharf in Orange Beach will be exciting! This trip flies out of Sioux Falls.



- Beautiful Bellingrath Gardens and Home
- Murder Mystery Cruise
- Sunset dolphin cruise
- Visit alligator alley
- Explore Carnival Museum, showcasing the birthplace of Mardi Gras

Sign up by: February 5, 2025



RHODE ISLAND RHYTHMS SEPTEMBER 29-OCTOBER 3, 2025

Known for its sandy shores and seaside Colonial towns, this tiny state makes a big impression. Newport is famed for sailing and the magnificent Gilded Age mansions and the stories they tell. In addition, we will hear tales of rum running aboard the Rum Runner II, learn about oyster farming, and tour the synagogue where the idea of religious liberty was practiced. All of this and so much more await you in Rhode Island. This trip flies out of Sioux Falls.

Highlights include:

- Walk along historical Benefit Street
- Visit Federal Hill, a well-known Italian neighborhood
- Newport harbor cruise
- Enjoy oysters at Matunuck Oyster Bar
- Tour The Breakers, a grand seventy-room Newport mansion

Sign up by: May 30, 2025







Your CorClub Team





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