



QUARTERLY NEWSLETTER

Monmouth County Postal Employees Credit Union

December 2018

Editor: Loren Coolahan



Volume 71

Thinking of Buying a New Car

Now has never been a better time to finance a new or used car through the Credit Union! We now offer three, four, five and six year financing at the same low rates! Not only will you get an awesome rate but we will give you a \$50 VISA gift card just for choosing to finance with us!

Vehicle Loan	Term	Credit Beacon over 600	Credit Beacon under 600
New/Used Under \$10,000	3 yrs (36 mos/72 bi weekly)	3.00%	3.99%
New/Used Over \$10,000	4 yrs (48 mos/96 bi weekly)	3.00%	3.99%
New/Used Over \$15,000	5 yrs (60 mos/120 bi weekly)	3.00%	3.99%
New/Used Over \$20,000	6 yrs (72 mos/144 bi weekly)	3.00%	3.99%
NEW CAR ONLY Over \$25,000	7 yrs (84 mos/168 bi weekly)	Beacon over 700 3.25%	Beacon over 700 3.25%

Credit Union can finance 100% of the purchase price of a new car NOT INCLUDING TITLE, TAXES AND FEES

Credit Union can fund 90% of the Kelley Blue Book Value for a used car

It Pays to Become a CU Member

New membership at the Credit Union has many benefits. After you are a member for 30 days you are eligible to apply for a loan, if you qualify and take a loan within the first 6 months of your membership you will receive a discounted percentage of 1/2% off the normal rate. After 90 days of membership you will receive a \$25.00 deposit into your account.



Keep us in the Loop
Let us know if :

- ◆ You Moved
- ◆ Have a New Phone Number
- ◆ You Retired
- ◆ You will be Travelling



Credit Union will be closed:

- ◆ January 21st
Martin Luther King Day
- ◆ February 18th
Presidents Day
- ◆ April 19th (1/2 Day)
Good Friday

**Monmouth County Postal Employees
Credit Union**

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Red Bank, NJ 07701

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Fax: 732-219-5269
www.monmouthpostalcu.org



**Last Chance
Winter Loan
Still Available
Thru
January 31, 2019**

\$1200

Sausage & White Bean Soup

- | | |
|--|---|
| <i>1/2 lb sausage, casings removed</i> | <i>fresh ground pepper</i> |
| <i>1/2 t fennel seed</i> | <i>2 C marinara</i> |
| <i>2 cloves garlic, minced</i> | <i>32 oz low sodium chicken stock</i> |
| <i>1 C diced onions</i> | <i>1 15 oz can cannellini beans, rinsed/drained</i> |
| <i>1/2 C dry white wine</i> | <i>1/2 C any small pasta shape</i> |
| <i>Kosher salt</i> | <i>3 C baby spinach, washed /dried</i> |

Heat a large pot over medium-high heat. Brown sausage and break up using a wooden spoon. Add fennel seed, garlic and onions, cook for 4 minutes, stirring occasionally. Deglaze with wine and season with salt and pepper; simmer for 2 minutes. Add marinara and stock; bring to a boil and simmer for 3 minutes.

Add beans and pasta; cook according to package directions until al dente. If soup is too thick, add a splash of chicken stock or water.

Just before serving, add fresh spinach. Stir until warmed through and spinach is wilted.

Serve immediately

Quarterly Post Office Contest

If you are a Credit Union Member and can correctly identify the Monmouth County Post Office pictured below you can enter to win a \$25.00 VISA gift card

email your guess to:
lcoolahan@monmouthcountypostalcu.org



Congratulations to Ronald Becker who correctly identified the post office above as the Allenwood Office. Ronald won a \$25 VISA gift card!

