

# 1st Premier Club News

Fourth Quarter Newsletter

December 30, 2008

## A Great Way to End the Year!

The 1st Premier Club hosted a Winter Wonderland dinner on December 10, 2008. Members were invited to an evening of fun, food and friends to celebrate the holidays. As members dined on turkey and mashed potatoes with all the fixings, choir members from the South Dade Community Choir, entertained the attendees with holiday songs. There were several participants in the Tackiest Holiday Sweater Contest but the absolute tackiest sweater was worn by Mr. Richard Connor (pictured below). The Human Bingo game was a great way to mingle



and the enthusiasm was beyond compare and enjoyed by all.



Tackiest Sweater Winner

Your 1st Premier Club Coordinators would like to take this opportunity to thank you for making this a successfully and enjoyable year. As we close the book on 2008, we are looking forward to a new year of exciting trips and events.

Your continued support and loyalty is truly appreciated. Each of you make a difference to this club and we are thankful for each and every one of you.



Mr. Sytsma

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## Up Coming Events

Your 1st Premier Club Coordinators are planning exciting trips for 2009. We will be sending out flyers as soon as the final preparations are made. A trip to Vizcaya Museum & Gardens is being planned as well as another theater trip. A seminar on Identity Theft and various other topics are also in the works. Keep an eye out for our flyers or check our website at [www.1stbanking.com](http://www.1stbanking.com) for periodic updates.

## Reminder— Participation is Key to Club Success

Your 1st Premier Club Coordinators meet on a regular basis to provide you with new and exciting trips and events. We want to take this opportunity to remind you that your participation is vital for the club's success. Most of these trips/events require a minimum registration of 15 to 20 people in order to receive the discount needed to make it economical for club members. Your input is always welcome so if you have any suggestions for us, please feel free to call or email any of the club coordinators on this page.

### A Fond Farewell —

*Jessica Rymer, one of our dedicated coordinators has left the bank in order to further her education. We want to wish her much luck and success in her new endeavors.*

## A New Year Brings New Resolutions

Tradition dictates that every 365 days, you should try to kick bad habits and start your life anew. New Year's Eve has always been a time for looking back to the past, and more importantly, forward to the coming year. It's a time to reflect on the changes we want (or need) to make and having the resolve to follow through on those changes. Below are five steps to making and keeping your resolutions.

1. Be realistic by setting achievable goals. Winning the lottery is a hope, not a goal.
2. Define your resolutions in specific terms. Have a plan and follow it through.
3. Talk about your resolutions. Having the support of family and friends will help keep you on track.
4. Don't obsess over the occasional slip. Everyday is a new beginning so take it one day at a time.
5. Most importantly, aim for things that are truly important to you.

**“Cheers to a new year and another chance for us to get it right.” ~Oprah Winfrey**

 **Happy New Year!**

### Support for the New Year! *Good Luck Soup*

#### Ingredients:

1lb dried black eyed peas	8 cups of chicken stock
1 ham hock	1/3 lb smoke ham, cut into 1/2 inch cubes
2 medium yellow onions, chopped	1 green pepper, chopped
1 stalk celery, chopped	2 garlic cloves, minced
1/2 tsp cayenne pepper	1- 10oz bag frozen, cut okra thawed

In a large soup pot, combine the peas, stock, ham hock, ham cubes, onions, green pepper, celery, garlic, and cayenne pepper. Cover and bring to a boil over high heat, stirring occasionally. Reduce the heat to low, re-cover the pot, and simmer for 1 hour, stirring occasionally.

When the peas are tender, stir in the okra and salt to taste, bring back to a boil, then lower the heat and simmer, covered, for 30 more minutes. The soup should be thickening and you should stir it frequently to prevent scorching. Remove the cover and cook, stirring, until creamy thick-as much as 10 minutes.

If you are ready to serve, remove the ham hock and ladle into bowls. If you are saving to serve later, let cool in the pot, then refrigerate. Reheat carefully, stirring often, when preparing to serve.

### On the Lighter Side.....

The cardiologist's diet: if it tastes good, spit it out.

*I think I made too many New Year's resolutions this year. It took me almost a full day to break them all.*

