

COLLEGEVILLE COMMUNITY CREDIT UNION

QUARTERLY NEWSLETTER — DECEMBER 31, 2010

Annual Meeting-Sunday, March 6, 2011

Mark your calendars for the 2011 Annual Meeting. The meeting starts at 1:15 p.m. at the St. John's Parish Center. A notice will be sent to all members in February. In addition elections for the board and the committees, there will be food, prizes and fun for all ages. We hope to see you at the meeting.

Thank you for making our 2010 Toys for Tots Drive a Success!!!!

Thank you to our Members for making our 2010 Annual Toys for Tots fundraiser a success. The Credit Union partnered with staff at CSB/SJU for this years' toy drive. Credit Union member and CSB/SJU employee Tracey Birr worked with Credit Union employee Tammie Ebensteiner to coordinate this years' effort. Credit Union Members and many areas of CSB/SJU made contributions. Special thanks go to Mary Anderson and the 6th Grade Class at the St. John's Preparatory School, the Liturgical Press, and the many CSB/SJU staff departments that donated toys. As a result more than 400 toys were collected. Thank you to all for helping make the 2010 toy drive an overwhelming success!

Minnesota Family Involvement Council Scholarships for 2011

The deadline to apply for 2011 scholarships is Tuesday, February 11, 2011. The FIC is offering two \$1,000 scholarships and eighteen \$500 scholarships to 20 credit union members throughout Minnesota. Any individual attending a college or university, graduate or law school, 2- or 4-year program or community or technical college in the fall of 2011/spring 2012 is eligible. For more information, contact the Credit Union Office, or apply online at www.mncufoundation.org/FIC_Scholarships_344.html

Home Equity Line of Credit Interest Rate

The interest rate on Home Equity Credit Lines remains at 4.75%. Note this does not effect those members that have locked their interest rate. In this case, the rate will not change until the lock rate agreement expires. A notice of the rate change will be sent.

PHISHING ALERT!!! The Credit Union will never request personal information via e-mail, or ask a member, via e-mail, to verify, update, or confirm personal information. Please contact the Credit Union if you receive any suspicious e-mail messages regarding your Credit Union accounts.

A Note From the President

It is hard to believe that another year (and decade) has passed. 2010 continued to be another challenging year for the Credit Union, as the economic recovery struggled to gain momentum.

The Credit Union continued to grow in 2010, to over \$10.2 million in assets. Credit Union lending activity declined slightly in 2010, to just over \$7.0 million in loans outstanding.

The Credit Union's Field of Membership was expanded in mid-2010. Credit Union membership is now available to a larger market area (9 contiguous townships/communities). We will continue to work to capitalize on this opportunity.

The Credit Union's biggest challenges, once again, came from external forces. The National Credit Union Administration (NCUA) continued with its assessments to the Credit Union to maintain the health of the NCUA Insurance Fund. And, the collapse of the Corporate Credit Union system continued to cause capital losses for the Credit Union. We continued to experience higher than normal Loan losses 2010 (lower than 2009 levels).

In spite of these challenges, the Credit Union had an exceptional year. We were able to offset these issues and post a modest profit.

We remind our members that the Credit Union has ample funds available to lend to any member that qualifies (the same as it has always been and always will be). We continue to work hard to earn your loan business.

As we begin 2011, the Credit Union is pursuing many new initiatives. For many years, members have been asking us to offer Credit Cards. We are pursuing this program and hope to begin offering Credit Cards to members in early to mid 2011.

I am happy to say that our Credit Union remains strong and viable. We have held true to traditional Credit Union values and continue to represent a beacon for our members, in the financial landscape.

We are well positioned to help members through any challenges they face. We thank you for your continued support. It has been an honor to serve you this past year, and we wish you a Happy and Prosperous 2011.

CURRENT

INTEREST RATES

SAVINGS

- Checking .15%
- Share Savings .20%
- Deposit Savings
 - \$0 - \$2,499 .25%
 - \$2,500 - \$4,999 .30%
 - \$5,000 - \$9,999 .35%
 - \$10,000 - \$24,999 .40%
 - \$25,000 - \$49,999 .50%
 - More than \$50,000 .60%
- IRA Savings (Trad. or Roth) .95%
- Certificates of Deposit

(Minimum Deposit)

3 Month	.40%	(\$500 Minimum)
	\$1,000	\$5,000 \$10,000
6 Months	.55%	.60% .65%
1 Year	.80%	.85% .90%
Years	1.10%	1.15% 1.20%

(CD & Savings Rates Quoted on an A.P.R. basis, actual yield (A.P.Y.) will be slightly higher)

LENDING RATES

- New - Titled 4.49%
- Used - Titled 5.49%
- New - Non-Titled 5.49%
- Used - Non-Titled 6.49%
- Home Equity Line Of Credit 4.75%
- Signature (Unsecured) 8.49%

All Lending rates are quoted on an "as low as", A.P.R. basis. Member Credit history obtained from a credit bureau will be used to determine the member's actual lending rate.

Credit Union Recipe Corner

Chocolate Chip Cookies

Submitted By **Cecilia McNair**

- 1 cup unsalted butter, room temp.
- 3/4 cup granulated sugar
- 3/4 cup brown sugar, packed
- 2 eggs
- 1 tsp vanilla extract
- 1 tsp cinnamon
- 1 tsp salt
- 2 1/4 c. flour
- 1 tsp baking soda dissolved in 1 tsp hot water

- 1 1/2 oz package chocolate chips
- 2 cups chopped nuts, walnuts or pecans

Beat butter and sugars until light and fluffy. Add eggs, one at a time, beating well after each addition. Add vanilla and salt, beat until well-combined. At low speed, add 1 1/4 c. flour and mix until well combined. Add baking soda mixture and mix to combine. Add remaining 1 c. flour and cinnamon, mix until just combined. Stir in chocolate chips and nuts. **COVER AND REFRIGERATE FOR AT LEAST 30 MIN.** Preheat oven to 375. On lined baking sheets place rounded tablespoons of dough, 2 inches apart. Flatten balls of dough slightly to about 1/2" thick. Bake until lightly browned, approx 10-12 minutes. Remove from oven, cool on cookie sheet a couple of minutes and then transfer to wire rack to cool.

Thank you Cecilia for sharing your recipe. Have a great recipe? Submit your recipe's for our Quarterly Newsletter. We'll add \$10 to your account if we print your recipe!!!

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Office Hours
7:30 a.m to 5:00 p.m.
Monday — Friday

