

THE INDIVIDUAL

October 2013

The State Bank Of Wynnewood ~ 117 S. Dean A. McGee, Wynnewood, OK, 73098 ~ (405) 665-2001 ~ SBWOK.com

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Find previous editions of the bank's newsletter at sbwok.com



Thousands of dollars raised for cancer research

To date, over \$2,500 total dollars has been raised for cancer research through the collective efforts of The State Bank of Wynnewood's staff and its customers.

Over half of that amount was collected in one day during the bank's hamburger cookout on Friday, Oct. 4, in downtown Wynnewood.

Members of the community helped eat almost 200 hamburgers and donated over \$1,000; the bank then matched, dollar-for-dollar, their contributions.

"We were reminded of the generosity of our community when it comes to supporting causes bigger than ourselves," said Jim Waters, SBW president.

Waters added that in addition to money, people donated their time to promote the event, and prepare and serve food for a successful cookout.

"We appreciate the efforts of those who helped make (the event) possible," he said.

According to Waters, the bank will continue to match all funds donated for cancer research during the month of October up to \$5,000.

All collected funds will then be given to the American Cancer Society in November.

"Looking back (on the month), our employees have enjoyed being able to raise money for a good cause and interact with our customers," said Charlotte Weeks, SBW vice-president.

Throughout the month, the bank's tellers have also collected monetary tips from the public as part of a cooperative competition.

"Anybody can still tip-a-teller; it's a friendly way to see which teller can raise the most money," Waters explained.

A final count of all the funds received-and-matched will be announced Monday, Nov. 4.

Photo: Local volunteers Sonny (left) and Richard (second from left) grill 200 beef patties while John (right) assists with oversight for The State Bank of Wynnewood's hamburger cookout fundraiser on Friday, Oct. 4, 2013.



SBW employees to clean windshields

Where there's a will, and a windshield, there's a way.

To get it cleaned that is.

The State Bank of Wynnewood's staff will be cleaning windshields in its drive-thru lanes for donations on Friday, Nov. 1, from 11 a.m. to 5 p.m. as part of the bank's finale for this year's cancer awareness month.

"It's a another fun project that can help raise awareness and money," said Jim Waters, the bank's president. "It's also another way to serve our customers."

He explained that the bank's goal is to collect \$500 that day, which will then be matched dollar-for-dollar by the bank.

"We hope it's warm enough, but we're going to have fun either way," he added.

Dirty windshield? We will clean it on Friday, Nov. 1, from 11 to 5 p.m.

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Upcoming community events

The Great Pumpkin Chase Mud Run, Saturday, Oct. 26

Described as “southern Oklahoma’s best mud run” of 2013, The Great Pumpkin Chase Mud Run is an untimed fun run and obstacle course set to begin in the Wynnewood City Park on Saturday, Oct. 26. The event is scheduled to begin at 9 a.m. For more information, visit TheGreatPumpkinChaseMudRun.com

Downtown Wynnewood Trick-or-Treating, Thursday, Oct. 31

The annual, family-friendly event is scheduled to begin at 3:30 p.m., on Thursday, Oct. 31, in downtown Wynnewood. In addition to free treats provided by downtown businesses, there is a costume contest by age group with winners chosen and prizes awarded. For more information, call *The Wynnewood Gazette* at (405) 665-4333.



Bank Kitchen Recipe: Spiced-Pecan Apple Cider

Submitted by Nick | Dairy-free and gluten-free | Makes four servings

Ingredients: four (4) cups of unfiltered apple juice; one (1) cup of pecans; two (2) cinnamon sticks, approximately three-inches in length; 1/2 teaspoon of whole allspice; 1/4 teaspoon of whole cloves; and 1/4 teaspoon of star anise seeds.

Toast the cinnamon sticks in a sauce pan; then, add and toast the pecans over medium-low heat, stirring constantly.

Remove the sticks and pecans from the pan. Next, add the apple juice and spices, to include the cinnamon, to the pan and simmer for five minutes, stirring occasionally. Then, add the pecans and simmer an additional three minutes.

Pour the liquid mixture into a blender, pulse until the cider has a course texture, and then strain into a pitcher or glasses.

Note: this cider will have a milky appearance (similar to hot chocolate, or coffee with creamer). It is best served warm and can be kept refrigerated up to one week. Once strained it will also result in slightly less than four cups of liquid.

Find more Bank Kitchen Recipes online at sbwok.com



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