



First Quarter

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New Year Issue

JANUARY 2017

Holiday Schedule 2017

New Year's Day (Observed)
Monday, January 2

Martin Luther King, Jr. Day
Monday, January 16

President's Day
Monday, February 20

Memorial Day
Monday, May 29

Independence Day
Tuesday, July 4

Labor Day
Monday, September 4

Discoverers' Day
Monday, October 9



WELCOME TO 2017!

Aloha and Welcome to 2017!

Moola Moola and his Money Minders would like to wish you a very Happy and Fun New Year! 2017 is shaping up to be an exciting year. Lots of fun events coming up this year!

Make sure to stop by, your school's Moola Moola Deposit Days, make your deposit and get points to earn prizes. One of the most popular prizes that everyone likes is the Free Movie Ticket coupons! Start SAVING and SEE your Favorite Movie!

Moola Moola will be celebrating his Birthday in August and you are invited to stop by and enjoy the festivities! We will be sure to let you know when the party is going to be. Look for the date in future Moola Moola Newsletters and in Moola Moola emails as well!

Visit the Moola Moola Booth on Kid's Day at KTA! It is always a fun yearly event! Lots of prizes for playing PLINKO and parents can pickup Moola Moola's ID kits. KTA Puainako will be hosting the event again this year. Stop by and see what Moola Moola has in store for you! We will be sure to let you know more about Kid's Day in later Moola Moola newsletters.

Have a GREAT 2017! Be Safe, have fun and SAVE!!!

SNACK BREAK 2017

OREO COOKIE CLOCKS

Ingredients:

Oreo Cookies
Black Candy Melts
White Almond Bark
Silver Dragees

White Fondant
Black Fondant
Sprinkles

Directions (Be sure to have an adult help you):

1. Melt your Black candy melts in a microwave safe bowl. Be sure that your cookie mold is clean and dry before adding any candy to it. Stir your melted candy until there are no more lumps. Fill each cavity just over ½ fill then push a single Oreo cookie down into it. Get all 6 cavities filled and then bang the tray on the counter to seat the candy and get out any air bubbles. Carefully add more candy over the top to completely cover and coat the cookie. Bang the tray again to release any air.
2. Place the tray into the freezer for 5 minutes to harden.
3. Remove from the freezer, flip over and carefully press in a circular motion around the back of the cookie mold to release the cookies from the tray. If that doesn't release them, you can gently bang it on the counter.
4. Clean and dry the mold of any black candy and repeat the process with the white candy.
5. Using about a golfball sized amount of fondant, roll it out on a silicone mat coated in shortening. Cut out 2 7/8" circles (I used these cutters) and place them over the top of the cookie.
6. Add a ring of vanilla extract or corn syrup to the edge of the fondant to make it a little sticky to attach the sprinkles. Place the sprinkles and press down gently to secure them in place.
7. Use a black edible marker to draw on the hands on the white fondant and white candy melts on the back fondant.
8. Let them sit to dry completely before serving.

Courtesy of pintsizedbaker.com

I
HAVE
A DREAM

Martin Luther King Jr.



What was the date that Martin Luther King, Jr. gave his famous "I have a Dream" speech?

August 28, 1963

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