



Shamrock Federal Credit Union

Shamrock Federal Credit Union

Is currently not offering coin machine services,
At the current time, we will only be accepting
rolled coin.

Dumas

Mailing:

Po Box 400

Dumas, TX 79029

Phone: (806)935-3333

(800)952-2920

Fax: (806) 935-5714

Loans Fax: (806)935-5305

Sunray

Mailing:

Po Box 460

Sunray, TX 79086

Phone: (806) 948-0011

Fax: (806) 948-0022



Audio Response

Local: (806) 935-4817

Toll-Free: (866)-700-SFCU

**TRY OUR NEW FREE APP
FOR SMART PHONES!!!**

- Download from either Apple or Android markets. Search Shamrock Federal Credit Union.

Website

www.shamrockfcu.com

Shamrock Federal Credit Union will be closed:

Veterans Day November 11th

Thanksgiving Day November 24th & 25th

Christmas Day 26th & 27th



Happy



Thanksgiving



SHAMROCK FEDERAL CREDIT UNION

2016 CHRISTMAS SKIP-A-PAYMENT

Upon your request, you may skip your **November or December** loan payment(s) for one (1) month. This agreement extends the repayment period of your loan(s). The finance charge will continue to accrue on your unpaid balance from the time of your last payment. Loans on payroll deduction will still have the amount of the loan payment deducted from the member's check, but the money will be deposited to shares and can be withdrawn upon request. This offer does not apply to term loans, credit cards, delinquent loans, loans with poor payment history, or loans that have had an extension agreement within the last six (6) months. Forms not received at least ***fourteen (14) days*** before due date are not guaranteed to be posted.

Member name _____

Account # _____

Skip Month (circle one) November December

Loan# _____

Payment \$ _____

Loan# _____

Payment \$ _____

Loan# _____

Payment \$ _____

Signature (ALL Signers on loans must sign)

X _____

X _____

Date _____

Mail to: Shamrock Federal Credit Union
SKIP-A-PAYMENT
PO Box 400
Dumas, TX 79029

Pumpkin Pecan Cobbler

Ingredients:

- 1 cup + 3 tablespoons all purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup granulated sugar
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cloves
- 1/2 cup pumpkin puree
- 1/4 cup milk
- 1/4 cup melted butter or vegetable oil
- 1 1/2 teaspoon vanilla



Toppings:

- 1/2 cup granulated sugar
- 1/2 cup brown sugar
- 1/4 cup chopped pecans
- 1 1/2 cups very hot water

Directions:

1. Preheat oven to 350 degrees.
2. In a medium sized bowl, stir together flour, baking powder, salt, sugar and spices set aside.
3. In a smaller bowl, stir pumpkin, milk, melted butter and vanilla combine. Pour wet ingredients and mix to create a thick batter. Pour into a small 8-inche casse-
role dish with high sides.
4. In a separate bowl, stir sugar, brown sugar and pecans together,. Spread over the top of the batter evenly, pour hot water over the entire thing (without stirring a thing!) and bake for 40 minutes or once the middle is set. (be sure to place on a baking sheet incase it bubbles over) cool 5-10 minutes before serving.

LUCKY BUCKS SAVERS

Color this Christmas theme coloring page and bring it back to the credit union and get 5 lucky bucks!

