

# Currents

## NEWSLETTER

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## Letter from the CEO

### Fellow Texans,

**Time sure seems to be flying as we are already in June, the halfway mark of another year. I hope this message finds you and your family well, and preparing for a wonderful Summer. I know here at Texans we are looking forward to dryer days!**

I'm proud to share with you that Texans CU has shown strong results for the first quarter of 2021. In terms of growing the number of members, we broke our record for net member growth dating back to 2003. To all of our new Texans, I'd like to give a big "Welcome!" We are excited to have you in the Texans family. We're also reporting strong loan numbers as well, seeing year-over-year increases in all categories. It is a privilege for us to provide lending services to each of you, and we are incredibly grateful you continue to choose Texans for your lending needs.

Most recently we've been able to enhance our suite of loan protection products. Did you know that Texans offers peace of mind with options to protect your investment? From GAP insurance, to mechanical breakdown protection and credit life and disability you'll be protected from the unexpected. We've even updated our loan application process to make adding these products to your financing easier than ever. If you are interested in adding one of these products to your existing Texans loan, reach out to our Loan Advisor group by texting 972.348.3510 and they'll be happy to assist you.

We're not just focused on making lending easier, we've also made some changes to our deposit products over the last few months. The new opening deposit amount for all checking accounts is \$5.00. This applies to all members, new and existing. We want to make sure a Texans checking account is within everyone's reach. Personally, I love the connection this has with our founding story of 11 TI-ers pooling \$5.00 each to start Texins Credit Union. After 68 years, we are still true to our founding principle of Texans helping Texans.

Team Texans has also been busy giving back to our local communities. In the first quarter of the year, members of Team Texans constructed over 3,000 snack kits for students in

the Richardson and Plano Independent School Districts. The snack kits were distributed over spring break to children who's only regular source of lunch is through their school. We were also fortunate to host another wonderful event for HopeKids. Members of Team Texans built a miniature golf course designed for kids of all ages. We had a great time visiting with members of the HopeKids organization. I think adults enjoyed the mini-golf course just as much as the kids!

Finally, I'd like to introduce you to our two new Directors that have been added to our Senior Leadership Team. JJ Bai has been hired as the Director of IT Development and Hosts systems. JJ has over 18 years of experience in the credit union industry as a programmer. He is a welcome addition to our IT department and will be working hard to elevate the member and employee experience on all systems. Krysten Koval has been promoted to the role of Director of Marketing, after previously serving as our Senior Marketing Manager. She has been part of the Texans family for five years and has a strong drive to make Texans a marketplace leader. I look forward to everything they will accomplish in their new roles.

I want to thank each of you for your continued membership and loyalty to Texans Credit Union. It is truly a joy to serve each one of you every day. I believe Texans is a special place and it's because of members like you.

Yours in service,



**David Frazier**  
CEO/President



# Spring Clean Your Finances

**Spring is an excellent time of year to clear your house of accumulated junk and make it sparkle. Why not do the same for your finances?** Junk can accumulate there, too. In fact, some of your money matters may need a good wipe down this season. It is especially true this year when many Americans are still recovering from the financial fallout of COVID-19 or may be wondering how to use the latest round of stimulus checks. Whatever your current situation, a thorough spring cleaning for your finances is a responsible move this time of year. **Here are some ways to spring clean your finances:**

#### **Sweep out your budget**

It's time to shake out the dust in your budget! Review your monthly spending and find ways to cut back. Have you been overdoing the takeout food this year? Buying up more shoes than you can possibly wear? Pare down your budget until it's looking neat and trim.

#### **Freshen up your W-4**

Tax season is prime time for revisiting the withholdings on your W-4. If you received an especially large refund this year, you may want to adjust the amount you withhold. The IRS's tax withholding estimator can be a useful tool to help you determine the perfect number.

#### **Deep clean your accounts**

If you've switched from one bank or credit union to another, you may have dormant accounts that are still open and maybe charging you fees. Or, perhaps they're holding onto money you've forgotten you have! And don't forget about the 401(k) you may have from an old job. Now maybe the time to transfer those funds to your current 401(k).

This spring, do a Marie Kondo on your finances and get rid of any accounts you don't need any longer. A minimalist approach to your finances will make it easier to manage your accounts. It will also give your savings a greater chance at growth and help you avoid fees for unused accounts.

#### **Toss out your debt**

Get ready to kick that debt for good! If you've been stuck on the debt cycle for too long, make this spring the season you create a plan to break free. First, trim your budget or consider a side hustle for earning some pocket money, designating these extra funds for your debts. Next, choose a popular debt-busting approach, such as the avalanche method, in which you pay off debts in order from highest interest rate to lowest, or the snowball method, where you start with the smallest debt and then move up your list as each is paid off. Once you've chosen your approach, maximize payments to the first debt on your list, making sure not to neglect the minimum monthly payments on your other debts. Before you know it, that debt will be gone!

#### **Dust off your saving habits**

Have you been remembering to pay yourself first? Get into the habit of maximizing your savings this spring with a tangible financial goal. You can also make savings an itemized line in your budget. This way, you'll have funds set aside for this purpose, instead of savings only happening if there's money left over at the end of the month. Finally, automate your savings by setting up a monthly transfer from your checking account to your savings account. Never forget to pay yourself first again!

#### **Make your investments sparkle**

Whether you're an experienced investor or you're just getting your feet wet, it's time for a spring cleaning of your investments! Check if your allocation strategy is still serving you well, whether you need to adjust your diversification and if your retirement accounts are on track for your estimated retirement timeline.

#### **Make your stimulus count**

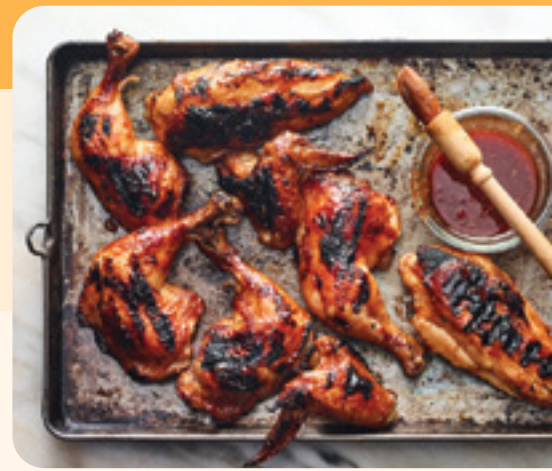
Don't let your stimulus payment and tax refund blow through your checking account. Instead, create a spending plan for the funds that includes paying down debt, allocating some of the money for long-term and short-term savings, and possibly investing another portion of the payment. Don't feel guilty about using the rest of your stimulus check to splurge on a purchase or experience you've been wanting for a while now. The money is being distributed with the hopes that it will help stimulate the economy, and the best way to do that is to spend — just don't go overboard.

**Spring is the perfect time to give your finances a thorough cleaning.  
Follow our tips to make your money matters shine!**

# HULI HULI CHICKEN

**No vacations, no picnics, no concerts: Last summer left much to be desired. This year, let's make up for it by spending as much time outside as possible, grilling great foods with good friends. (Safely, of course.) This tried and true recipe for Huli Huli Chicken is easy and versatile and something everyone will love.**

Huli means “turn” in Hawaiian and refers to how the original version of this recipe is prepared: grilled between two racks and turned halfway through cooking. It works with bone-in or boneless chicken, but cut back on the cooking time if you use boneless.



## INGREDIENTS

- ½ cup ketchup
- ½ cup soy sauce
- ½ cup packed light or dark brown sugar
- ¼ cup rice vinegar or apple cider vinegar
- 1 (1-inch) piece fresh ginger, peeled and finely grated
- 2 to 3 garlic cloves, peeled and finely grated
- 3 ½ to 4 pounds bone-in, skin-on chicken pieces

## PREPARATION

### Step 1

In a large bowl or a gallon-size resealable plastic bag, combine the ketchup, soy sauce, brown sugar, rice vinegar, ginger and garlic, and stir or shake until combined. Reserve and refrigerate 1/2 cup of the mixture for basting the chicken later. Add the chicken to the remaining mixture, and stir or shake until evenly coated. If using a bowl, cover with plastic wrap. Refrigerate overnight, or at least 8 hours, turning the chicken at least once.

### Step 2

When you're ready to cook, oil your grill grates well. Heat the grill to medium (for charcoal, the grill is ready when you can hold your hand 5 inches above the coals for 5 to 7 seconds). Add the chicken to the grill, cover, and cook 25 to 35 minutes, turning every 5 minutes to keep the chicken from burning, and basting it with the reserved marinade after you turn it, until cooked through. (Cook times will vary depending on sizes and cuts of chicken pieces, so be sure to check for doneness: Meat should not be pink and the juices should run clear.) Serve immediately.

*Laskey, M. (2019, December 11). Huli Huli Chicken. Retrieved April 29, 2021, from <https://cooking.nytimes.com/recipes/1020347-huli-huli-chicken>*

## Member Spotlight

This week, we visited Greg Kester, owner of Alpha Omega Gymnastics, a high-quality, faith-based gymnastics program in McKinney. Greg began his gymnastics career in 1981 and has been a competitor, men's gymnastics judge, recreational instructor, and competitive coach. He is also a father of three and a grandfather to one.

After spending 12 years in the corporate world, in 2017 Greg decided to return to his passions of gymnastics and working with kids. He brought his love of gymnastics to his local communities by opening Alpha Omega Gymnastics. Above all, Greg strives to create and foster a culture of genuine care and acceptance in a fun-loving environment while promoting physical fitness and health. His works to ensure that the kids in his program are not only taught gymnastics and physical fitness skills, but learn and grow in a positive environment while surrounded by kindness, enthusiasm, and adventure.

Alpha Omega offers a variety of engaging, fun programs including gymnastics, tumbling, ninja warriors, and homeschool classes, for children ages 6 weeks to 14 years. They also offer a variety of exciting events including camps, birthday parties, and open play.

Stop by and check out this fantastic extracurricular opportunity for your kids at Alpha Omega's physical location in McKinney, or visit them online at [Mckinney.AlphaOmegaGymnastics.com](http://Mckinney.AlphaOmegaGymnastics.com)!



# Texans Gives Back

## Texans First Annual HopeKids Mini Masters

Texans CU hosted HopeKids for a Mini Masters golf tournament. HopeKids is an organization that provides families with terminally ill children with hope-filled events that spread joy and positivity during trying times. HopeKids families were invited to play mini-golf through the decorated halls of our headquarters, providing them with a safe place to play. Please take a look at a few photos from our event.



## Updates from Texans

### Upcoming Closures:

- Independence Day – July 5th
- Labor Day – September 6th

### Upcoming Events:

- Shred Days  
Saturday, June 19  
8:30 am - 12:30 pm  
Wylie - Hwy 78 Branch  
430 S. Highway 78, Suite 199  
Wylie, TX 75098
- Saturday, September 18  
8:30 am - 12:30 pm  
Allen – McDermott Rd &  
75 Branch  
406 W. McDermott  
Allen, TX 75013

### NOTICE TO MEMBERS ABOUT DOCUMENT AVAILABILITY

Pursuant to Texans Credit Union Department Rule 91.315, documents relating to Texans Credit Union's finances and management are available by contacting us at 972-348-2000 or 800-843-5295.

### COMPLAINT NOTICE

If you have a problem with the services provided by this credit union, please contact us at: Texans Credit Union 800.843.5295 or 972.348.2000. The credit union is incorporated under the laws of the State of Texas and under state law is subject to regulatory oversight by the Texas Credit Union Department. If any dispute is not resolved to your satisfaction, you may also file a complaint against the credit union by contacting the Texas Credit Union Department at 914 East Anderson Lane, Austin, Texas 78752-1699, Telephone Number: (512) 837-9236; Website: [www.cud.texas.gov](http://www.cud.texas.gov)



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