



## Mark Your Calendar!!

We officially have a date for the Alcoa Pittsburgh Federal Credit Union's **Annual Meeting**! We hope to see all of our members at the Arconic Corporate Center on **March 13, 2019 from 11am-1pm** for the Annual Meeting! See our [website](#) for more details.

### New to the credit union or don't know what the Annual Meeting is?

It's when we invite all of our members to come together with us to discuss the status of the credit union, meet our staff, enter for valuable prizes, eat some food and dessert, and show appreciation for our members. We hope to see you there, and we'll provide more details before then, too!



## New Year, New Membership

For new accounts opened **January 1, 2019 through March 31, 2019**, the credit union will donate \$10.00 to the charity of the new member's choice. The charities to choose from are:

- St. Jude's Children's Hospital
- Humane Animal Rescue (FKA: Humane Society of Western PA)
- American Cancer Society

Spread the word to all of your family members and co-workers. Not only will they get rewarded by joining our credit union family, the very deserving charities will also be

## Contact Us:

*Main Office:*  
30 Isabella Street,  
Suite 100  
Pittsburgh, PA 15212  
Phone:(412) 553-3100  
Fax:(412) 553-2464

Hours:  
Monday- Friday  
9:00 a.m.- 4:00 p.m.

[AlcoaPittFCU.org](http://AlcoaPittFCU.org)

## Follow Us

Be sure to like and follow us on [Facebook](#) and [LinkedIn](#).



## Credit Union Closed

- Jan 1st: **New Year's Day**
- Jan 21st: **Martin Luther King, Jr. Day**
- Feb 18th: **Presidents' Day**



## Reminder for Mobile Deposits

Checks that are deposited via the mobile banking app must

rewarded. Alcoa Pittsburgh FCU is built on the longstanding credit union tradition of "people helping people" and "service first." That's why we want to give back to those in need every time a new member joins our credit union family. [Apply](#) for membership today!



## Bill Consolidation Special- 1% Discount

From January 1st through March 31st, 2019, take advantage of our **Bill Consolidation Loan Special!** What's a better way to start the new year than promoting your financial wellness?

Make life easier by consolidating your debt with an Alcoa Pittsburgh FCU Bill Consolidation Loan. We will reduce your qualifying credit union rate by 1% when payoff checks are sent directly to the lender(s). One monthly payment will make your life more manageable; and combine this with automatic payments to prevent missing payments and you could see your credit score rise. Apply today on our website [www.alcoapittfcu.org](http://www.alcoapittfcu.org) or call us at 412-553-3100 for more information.

## Don't Forget About Our Mobile Apps For Our Cards

### -Alcoa Pitt FCU EZ Mobile

- For our Alcoa Pitt FCU **credit cards**
- Make your monthly payments
- Set alerts for when your card is used
- Control where your card can be used
- View balances and activity
- See your payment due date

### -SecurLOCK Equip

- For our Alcoa Pitt FCU **debit cards**
- View activity and balance
- Turn card on and off
- Set alerts for when your card is used
- Control where your card can be used
- Add more than 1 debit card

*\*For the most [current rates and fees](#), visit our website. \*APR = Annual Percentage Rate. \*\*Well qualified borrowers only. View Alcoa Pittsburgh FCU's [privacy policy](#) here.*

be endorsed with the following statement and have the proper signatures on the back:

**For mobile deposit only at  
Alcoa Pgh FCU**

## Affordable Recipe: MOCK SPAGHETTI ON A BED OF MARINARA



This recipe celebrates winter's bounty and robust flavors.

### Ingredients:

- 1 spaghetti squash
- ½ tablespoon oil
- 1 medium onion, diced
- 1 15 oz can mushrooms
- 1 15 oz can tomato sauce
- 2 garlic cloves, crushed
- 1 teaspoon salt
- ½ teaspoon onion powder
- ¼ teaspoon black pepper
- 2 tablespoons brown sugar

### Preparation:

- Preheat oven to 375° F. Cut spaghetti squash in half.
- Wrap each half tightly in aluminum foil and bake until completely softened, about 1 hour.
- Let cool slightly. Meanwhile, heat oil in a sauté pan over medium heat.
- Add onion and sauté until clear, about 7 minutes.

-Add mushrooms and sauté an additional 3 minutes. Add tomato sauce, garlic, salt, onion powder, pepper and brown sugar. Let sauce simmer until thickened. Unwrap spaghetti squash and scoop out the seeds.

-Then, scrape the flesh with a fork directly onto a serving platter or individual places; it will immediately turn spaghetti-like in consistency.

-Pour your homemade marinara sauce over the "spaghetti" and serve warm. Toss sauce and spaghetti squash before serving. For an added dash of delicious, sprinkle shredded mozzarella cheese on top.

Yields: 6 servings