



GREETINGS GLIDERS!

Fall will be here before we know it! Hope you had a chance to enjoy the summer and take in some of the great events happening in the area. I attended a few community picnics in Eden and Mount Calvary, as well as the Fond du Lac County Fair. It's always heartwarming to see our communities come together and support one another. Enjoy the rest of summer, and I hope everyone who joined the recent Milwaukee Brewers trip had a great time. Hope to see you all soon – best wishes!

Stay connected with Kerry and the Gliding Free Club
email glidingfree@horiconbank.com or call 920.485.7334

RECIPE: OLD SCHOOL EASY BROWN SUGAR PEACH COBBLER

Ingredients

- 1 stick (8 tablespoons) salted butter, cubed
- 1 cup all-purpose flour
- 1 cup light or dark brown sugar
- 2 teaspoons baking powder
- 1/2 teaspoon cinnamon
- 1/2 teaspoon kosher salt
- 1 cup milk
- 1 tablespoon vanilla
- 5 - 6 peaches, cut into 8 wedges
- 2 tablespoons maple syrup

Maple Butter

- 4 tablespoons salted butter
- 1/4 cup maple syrup

Instructions

- Preheat the oven to 375 degrees F. Drop the butter into a 9x13 inch baking dish and place the dish in the oven to melt, about 10 minutes.
- To make the batter, stir together the flour, 3/4 cup brown sugar, baking powder, cinnamon, and salt. Add the milk and vanilla, mix until just combined.
- In a bowl, toss the peaches with 1/4 cup brown sugar and the maple syrup.
- Layer half of the peaches over the melted butter. Then, pour over the batter, do not stir. Layer the remaining peaches over the batter. Bake 50 - 55 minutes, until the center is just set and the edges begin to brown.
- Meanwhile, mix the butter and the maple together in the pan. Boil two minutes, then remove from the heat.
- Serve the cobbler warm or at room temp with ice cream and maple butter drizzled on top.

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JOIN US FOR THESE UPCOMING HORICON BANK EVENTS!

SHRED DAYS

NEW BERLIN 15600 W. Cleveland Ave.
Saturday, September 20 • 9:00am - 11:00am
Collecting donations for Wolfhounds Legacy

GRAFTON 2090 Wisconsin Ave.
Thursday, September 25 • 3:00pm - 5:00pm
Collecting donations for the Grafton High School Best Buddies

MENOMONEE FALLS N91W17231 Appleton Ave.
Wednesday, September 24 • 3:00pm - 5:00pm
Collecting food and cash donations for the Menomonee Falls Area Food Pantry

WEST BEND 1535 W. Paradise Dr.
Saturday, September 27 • 9:00am - 11:00am
Collecting donations for Stars & Stripes Honor Flight