Citizens™ State Bank

NEWSLETTER

Meet Our Team: Bookkeepers

Shirley Mitterling

Shirley was born and raised in Roseau and graduated from Roseau High School. She went to college for two years in Minneapolis and graduated with an Associate of Arts degree. She worked as a parish worker and church secretary before starting at Citizens State Bank. Shirley has been married to Leslie for 46 years and outside of work, enjoys camping, traveling, puzzles, scrapbooking, and games. At CSB, Shirley likes the small town atmosphere and how her co-workers have become like family. She also likes the variety of tasks that are available to do on a day-to-day basis.

Linda was born in Roseau and grew up in Badger with the exception of 2 years when they moved to Cohasset. She graduated from Badger and received a B.S. in Mathematics at BSU. She worked at a dental office here in Roseau before starting at Citizens State Bank. Linda has been married to Rod for over 40 years and together they have 2 children: Jennifer, who has 1 child named Gram, their only grandchild, and Joseph, who is married to Jade. When Linda is not in the office, she does a lot of reading and she loves walking outside. She has also learned to enjoy hockey by watching all of her grandson's games and loves to spend time with family. When asked what she loves most about her job, Linda stated that she has been fortunate to work with so many great co-workers over the years. She enjoys helping customers with their accounts and her favorite part has always been the research because who doesn't like a good mystery?

Linda Hanson

Ashley Vatnsdal

Ashley grew up in Roseau and graduated from Roseau High School in 2007. She graduated from Mayville State University in 2011 with a Business Administration major and Accounting minor. She worked in the business office at Mayville State while in college. Ashley started working at Citizens State Bank in 2011 and currently works in the bookkeeping department. Ashley has a lot of family in Roseau and enjoys spending time with her 3 nieces. Outside of work, Ashley enjoys traveling, reading books, watching TV, baking, crafts, and spending time with family and friends. At work, she enjoys balancing various reports and the family atmosphere of CSB.

Product Highlights

Digital Wallet

Be prepared for upcoming holiday shopping with Digital Wallet! It is a quick, simple, and secure way to pay without even having to pull out your debit card. To enroll, simply follow the prompts on your smartphone or watch.

Supported in Apple Pay, Samsung Pay, and Google Pay.

November Birthdays

Robert Foley
Kurt Weston
Kelly Elton
Kelly Kofstad

Hired This Month In...

1989   Myrna Nelson
1998   Jodie Davy
2018   Madison Nieman
2022   Mel Boutain

Did You Know?

The largest bill ever produced was the $100,000 gold certificate. It was printed in 1934 and was never intended for public use. It was meant for official transactions between Federal Reserve Banks. The last time this banknote was printed was in 1945, and it can't be legally held by collectors.

CSB Chuckles

The Banker's Banquet Recipes
Cranberry Cake with Hot Butter Sauce

Cake Ingredients:
- 4 Tbsp Butter
- 2 Cups Sugar
- 2 tsp Vanilla
- 4 Cups Cake Flour or 3¾ Cups All Purpose Flours
- 1 Tbsp + 2 tsp Baking Powder
- 1 tsp Salt
- 3 Cups Milk (Room Temperature)
- 3 Cups Whole Cranberries (Wash & pick out soft/bad ones)

Butter Sauce:
- Melt 1 Cup Butter Over Stove
- Add 2 Cups Sugar and Mix In
- Stir in 1 Cup Whipping Cream
- Simmer for 4 minutes or until sugar is completely dissolved. Serve over warm cake.

Directions for Cake:
Cream together butter, and sugar. Add and mix in vanilla. Mix together dry ingredients in separate bowl. Add half of dry ingredients to butter mixture. Then add & mix in: 2 cups milk (room temperature). Then add rest of dry ingredients, mix lightly, and add & mix in additional 1 cup milk (room temperature). Fold in cranberries. Bake in 3 greased 9" round cake pans for 40 minutes at 350 degrees. Check for doneness with toothpick. Don't overbake. Pour butter sauce over slice and enjoy!

From the kitchen of Kerri Melby