

Dollars & \$ense

LUSO FEDERAL CREDIT UNION

Middle School - March 2020

The Story Behind Your Piggy Bank



Ever wonder why kids put money into a piggy bank?

The piggy bank originated in the Middle Ages, when pots and other containers, including those used to hold money, were usually forged from an orange-colored clay material called “pygg.” Over time, money jars

became known as “pygg pots,” pronounced as “pug.”

The English language evolved such that “pygg” was eventually pronounced as “pig,” creating a fun play on words. In the 19th century, people began requesting that English potters make their money jars into pig shapes — and thus, the modern piggy bank was born.

Source: grow.acorn.com



March Contest

LUSO In-School Bankers have the opportunity to win monthly contest prizes. This month, school bankers can enter to win a “Green Jar” filled with cash. Visit our In-School Banking table with your saving deposit and **Guess How Much Money is in the Jar** for your chance to win!

Contest winners will be selected during the week of March 24th.

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A good friend is like a
Four Leaf Clover

Hard to find and

LUCKY

To have

Taste of the Season: Irish Soda Bread

This traditional bread was baked in different shapes in different parts of Ireland, with northern regions favoring a flattened, rounded disc with four triangles, and southern regions embracing a round loaf with a X atop it.

Now your family can enjoy your own crusty, golden loaf of Irish soda bread with this tasty recipe.



What You'll Need:

4 cups flour	1 tablespoon baking powder	1 ¼ cups buttermilk
4 tablespoons sugar	½ teaspoon salt	1 egg
1 teaspoon baking soda	½ cup margarine, softened	¼ cup butter, melted

Directions:

1. Preheat oven to 375 degrees and grease a baking sheet.
2. Using a large bowl, mix flour, sugar, baking soda, baking powder, salt and margarine.
3. Add 1 cup of buttermilk and egg, turning out dough on floured surface and lightly kneading.
4. Make dough into a round and place on baking sheet.
5. In a separate bowl, mix butter with ¼ cup buttermilk, and brush the mixture on top of the loaf. Use a knife to cut an "X" on top.
6. Bake 45-50 minutes, testing for doneness after 30 minutes (then regularly afterward) with a toothpick (by inserting the toothpick in the middle — when it comes out clean, it's done). Feel free to brush more of the egg and buttermilk mixture on the loaf as it bakes.

Source: thepennyhoarder.com

~ Did You Know? ~



- Although he made his mark by introducing Christianity to Ireland in the year 432, Patrick wasn't himself Irish. He was born to Roman parents in Scotland or Wales in the late fourth century.
- In Irish lore, St. Patrick gets credit for driving all the snakes out of Ireland. Modern scientists suggest that it might not have been too hard. According to the fossil record, Ireland had never been home to any snakes. Through the Ice Age, Ireland was too cold to host reptiles and the surrounding seas have staved off serpentine invaders ever since. Modern scholars think the "snakes" were metaphorical.
- Corned beef and cabbage — a traditional St. Patrick's Day meal — doesn't have anything to do with the grain corn. Instead, it's a nod to the large grains of salt that were historically used to cure meats, which were known as "corns."
- According to Irish legend, St. Patrick wasn't originally called Patrick. His birth name was Maeqyn Succat, but he changed his name after becoming a priest.

Source: mentalfloss.com



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