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SPRING 2024

Remodeling Project Ongoing

If you stop by our Wausau Stewart Avenue location, you'll see big changes in the lobby area. While the work continues for a few more weeks. we want you to know about the changes you'll see when you stop in.

The biggest change will be the teller line inside, which will be much closer to the front doors than it was previously. Many of our customers let us know they felt the teller line in the old design was too far out of the way.

Another change we made is for customer privacy. We've added private offices for our personal bankers who meet with customers, allowing quiet space for financial conversations. Some of those new offices will be in the area where the existing teller line was located. That work is going on now and will wrap up in just a few weeks.

We opened up the lobby area and have provided more comfortable seating areas, along with technology that you can use to learn about Peoples' products. We also brought back the coffee station that so many of you have asked about.

We hope you'll agree we've provided you with a warm, welcoming area that provides easier access for your dayto-day banking needs and a bit more privacy when you have questions or concerns about your finances. Please join us for a grand re-opening event in mid-to-late April.







Peoples 2024 **Promotions** Eight Peoples State Bank employees received promotions to start 2024.

You can read all about their promotions and the hard work that led to them by scanning the QR code.



Peoples Opens Dane County Commercial Lending Office



Peoples State Bank opened a commercial lending office in Dane County to provide commercial and industrial loans to businesses throughout the region. The new office is located at 602 Pleasant Oak Drive, Suite E in Oregon, Wisconsin. Kevin Ile, Assistant Vice President/ Commercial Banker, has office hours in the office. The leadership of the market is also supported by Peoples Vice President Adam Siewert.

The new office is Peoples State Bank's first location in Dane County. It will primarily target the needs of small to mid-size business owners looking for tailored financial solutions and a consultative approach to fit their commercial lending and business banking needs.

"We currently have \$15 million in commercial loans in Dane County," said Pat Heier, Peoples State Bank Senior Vice President/Commercial Banking Lead. "We felt now was the right time to invest even more resources into the area to provide our brand of superior customer service for our current customers and new potential relationships."

lle will be responsible for business banking development in the greater

Dane County area, including commercial lending for business customers. Ile joined Peoples in early 2021 and recently moved with his family to the Oregon area to lead this new office.



"My move to the Oregon area fits with Peoples' desire to expand into a new market and aligns with my professional and personal goals," said Ile. "I'm excited for the opportunity to provide sound lending and banking solutions to match the strategic growth plans of business owners throughout Dane County."

Peoples Dane County commercial lending office is open for appointments by calling 608.291.0099.

Peoples' Jeff Musa Named to Milwaukee Business Journal's 40 Under 40



Congratulations to Peoples
State Bank's own Jeff
Musa for being honored by
the Milwaukee Business
Journal as part of their 40
Under 40 awards program.
The program features 40
Milwaukee-area individuals
under the age of 40 who are
making a difference in their
professions and communities.

Musa is Peoples'
Southeastern Wisconsin
market president and helped
establish Peoples in the
Milwaukee area in 2016.
Thanks for serving Peoples
and Southeastern Wisconsin
as a role model for excellent
banking and community
service!



eStatements Provide You Benefits

If you haven't already done so, now is the perfect time to sign up for eStatements. Instead of mailing you a monthly bank statement that could end up in a pile of papers on your desk, we'll provide you with your account information online. You can access it whenever you want, whether you are at home or away.

It's an environmentally friendly way of getting your account statements. And we'll email you to let you know when your eStatement is ready. Because you need to sign into your online account to see it, your personal information is safe.

And eStatements are free. If you've already signed up for eStatements but forgot how to find them, here are some easy steps to follow.

- After logging into Peoples online banking platform, click on one of your accounts.
- Click on "Documents."



- Then click on the eStatement that you want to view. You'll see one year's worth of eStatements to choose from.
- A PDF version of your statement will open. You can view, download, or print the eStatement.

Did you know it's actually riskier to receive your monthly statements through the mail? Identity thieves target mail in hopes of gaining access to personal and financial data. By receiving eStatements, you greatly reduce your risk.



Surveys – Why They Matter



Customer Surveys Help Us

Our employees take great pride in providing customers with excellent service, whether personal or business banking customers. Asking you to fill out an occasional survey allows you to give feedback on how we're doing while providing us with information on how we can improve. Peoples has partnered with professional research firm Avannis to collect the feedback. We will not ask for your personal or account information, and we don't share personal or account information with Avannis.

Avannis may contact you by email or phone. An email survey will typically take customers between 2 and 3 minutes to complete, while a phone survey will take 5 to 10 minutes of your time. Email requests will come from feedback@bankpeoples.com and will be branded with a Peoples State Bank logo, so you'll know they're from us. Phone surveys will all come from the 715 area code, even if you are a customer from our southern Wisconsin market.

We're encouraged by the survey results so far, but we'd like even more of you to respond and provide feedback!

SHOP LOCAL







A local wellness spa, not your typical Wisconsin bar. We offer the full package of relaxation, a little something for everyone. From infrared saunas, elective IV hydration, cryoskin, aesthetic and medical weight loss services, come in to heal your body from the inside out.

Prioritize Health. Prioritize Vitality. Prioritize You!

Vitality Bar

501 N. 3rd Street | Wausau, WI 54403 715.393.4012

Hours of Operation

Tuesday-Saturday - 10 a.m. to 6 p.m.





Bulldog Builders LLC is a local, family-owned, and operated company in business since 2014. We are a full-service construction company specializing in exterior remodeling. Our services include but are not limited to roofing, siding, windows, and doors. We have our own inhouse carpenters, so we have the ability to take on standard roofing and complicated jobs that require carpentry skills, such as adding skylights, dormers, and roofline changes. We also have extensive insurance experience and can help in the event of a hail storm. We are based out of Waukesha, and we service all of southeastern Wisconsin.

Our customers are our priority. Contact us today!

Bulldog Builders, LLC

722 N. Hartwell Ave. | Waukesha, WI 53186 262.933.8777

Hours of Operation

Monday-Friday – 8 a.m. to 5 p.m. Saturday – by appointment

Want to promote your business in PeoplesTalk?

Email us at etalk@bankpeoples.com

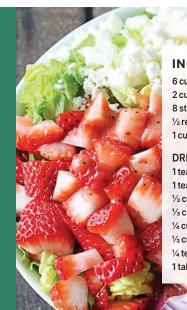
STRAWBERRY POPPYSEED AND **BACON CHOPPED SALAD**

DIRECTIONS

- 1. In a large bowl toss together chopped lettuce, strawberries, bacon, and red onion.
- 2. In a food processor or blender, add all dressing ingredients and pulse 1-2 minutes until smooth.
- 3. Pour dressing over salad and top with crumbled feta cheese. Enjoy!

Recipe by Tiffany on lecremedelacrumb.com

Make sure to submit your favorite recipe to: etalk@bankpeoples.com



INGREDIENTS 6 cups romaine lettuce - chopped

2 cup strawberries - chopped 8 strips bacon - cooked and crumbled 1/2 red onion - diced

1 cup crumbled feta cheese

DRESSING

1 teaspoon minced garlic 1 teaspoon diced red onion

1/₃ cup sugar

1/₃ cup white vinegar

1/4 cup strawberries - chopped

1/2 cup olive oil

1/4 teaspoon salt

1 tablespoon poppyseeds







