



Gather & Grow

What's New

A New Digital Banking Experience Is Coming

More convenience. More flexibility. More ways to manage your money—wherever you are.

Beginning Thursday, September 17, 2026, Gather FCU is upgrading its Digital Banking experience designed to make managing your finances easier, more convenient and more secure.

As the way we manage our finances continues to evolve, this new experience brings enhanced features and greater flexibility to the way you bank with Gather.

What's New?

With the new Digital Banking experience, you'll be able to:

- Use one simple login to access and manage your Gather accounts.
- Transfer money with more flexibility, including instant transfers to eligible external accounts.
- Make loan payments with more convenient payment options.
- Send and receive money instantly with Gather's new Instant Pay feature.
- Stay connected with customizable alerts and enhanced security features.

And there's more to explore. The new experience is designed to give you the convenience you need while helping keep your accounts and information safe and secure.

What You Can Expect

On upgrade day, your online and mobile banking will transition seamlessly. Your existing user ID and password will continue to work.

We're Here to Help

We know that any change to the way you bank is important. Our team is here to help. If you have questions or need help preparing for the upgrade, give us a call at **808.245.6791**.

Scan the QR code for the latest updates and helpful information.



September 2026

Recipe Corner

Filipino Ginataang Bilo Bilo by: Annie Untalan

Ingredients:

For the rice balls (Bilo Bilo):

1 cup glutinous rice flour

1/2 cup warm water, adjusted as needed

For the main dish:

1 can (13.5 oz) coconut milk

2 cups water

1/2 cup sugar, adjusted to taste

1 ripe plantain banana, sliced

Sliced jackfruit, to taste

1 medium sweet potato, peeled and cubed

1/4 cup small tapioca pearls

Pinch of salt

Instructions:

Make the Bilo Bilo:

1. Combine glutinous rice flour and warm water to form a smooth, pliable dough.
2. Pinch off small pieces and roll into 1/2-inch balls. Set aside.

Prepare the Ginataang:

3. In a large pot, combine coconut milk, water, sugar, and salt. Bring to a gentle simmer.
4. Add sweet potato and cook until slightly softened. Add bilo bilo and cook until the rice balls float.
5. Add tapioca pearls, banana, and jackfruit. Simmer until tapioca is cooked and fruit is heated through.
6. Taste and adjust sugar as desired. Serve warm or chilled.

Tips:

Add taro for variation or use freshly grated coconut or a splash of coconut cream for a richer flavor.

GATHERING RECIPES!

Scan the QR Code to submit your best recipes and it may be featured on future issues.



5% Visa® Rewards on Groceries

GATHER'S SIGNATURE VISA CARD

Having the right card when you need it makes all the difference. Now through September 30, Gather Signature Visa Card holders receive 5% rewards on grocery purchases with no limits. Apply online today to get yours with no annual fee, 2% cash back, no foreign transaction fees and much more. As a member, you could be earning big with every dollar you spend.

Learn more at gatherfcu.org/signature



What's Coming

OCTOBER

Kuhio Ford and Mazda Auto Sale

During the month of October, Gather members receive a 1% auto loan rate discount. For more info, talk with a Gather Loan Counselor today at 808.246.1277.

Cybersecurity Awareness Month

International Credit Union Day – October 15

HOLIDAY CLOSURES

September 7 – Labor Day

October 12 – Discoverer's Day

