



Gather & Grow

What's New

Honoring a Legacy. Welcoming New Leadership.

At Gather Federal Credit Union, we take this moment to honor a remarkable legacy and welcome new leadership as we continue to move forward. After more than four decades of service, Mr. Walton Hong is retiring from his role as Chairman of the Board.

From joining the Board of Directors in 1988 to serving as Chairman since 1999, Mr. Hong has helped shape the strength and direction of Gather FCU. Through steady leadership and deep knowledge, he has guided the credit union through years of growth and change. His distinguished career as an attorney and Circuit Court Judge reflects the same level of integrity and expertise he brought to our organization.

We are sincerely grateful for the lasting impact he has made on our organization and our members.

As we look ahead, we're proud to welcome Mr. Kent Kikuchi as our new Chairman of the Board. A member of Gather FCU since 1990, Mr. Kikuchi brings decades of leadership experience in pharmacy and hospital administration, along with a strong commitment to operational excellence and community service. His leadership will build on the strong foundation in place as we continue to serve our members and community.

Please join us in thanking Mr. Hong for his extraordinary service and welcoming Mr. Kikuchi into his new role.



Student Loans – AN INVESTMENT IN THE FUTURE

Taking big steps in life—college, grad school, launching a career—are all easier with a financial partner you can count on. That's why Gather FCU has partnered with Ascent to offer affordable, flexible student loan options. They're available year round and we're always here to help. You can apply in minutes online without affecting your credit score.

Take the next step today at gatherfcu.org/services/ascent-funding.



Recipe Corner

Banana Coconut Muffins by Leslie Dean

Ingredients:

- 1 1/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 2 very ripe bananas, mashed
- 1/2 cup unsalted butter, melted
- 2/3 cup sugar
- 1 large egg
- 1/2 teaspoon vanilla extract
- 3/4 cup sweetened flaked coconut*

Instructions:

1. Preheat oven to 375°, prep muffin cups with paper liners.
2. Whisk flour, baking powder and salt in a bowl. Separately, mix bananas, butter, sugar, egg, vanilla and 1/2 cup coconut in a large bowl until combined well, then fold in the flour mixture.
3. Divide batter among lined muffin cups and sprinkle with remaining 1/4 cup coconut.
4. Bake until muffins are puffed and golden, about 25 minutes.
5. Transfer muffins to a rack, cool, and eat.

*For muffins that are a little extra, add 1/2 cup butterscotch chips or chopped nuts

GATHERING RECIPES!

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



What's Coming

MAY

Aloha Kia Auto Sale

During the month of May 2026, Gather members receive a 1% auto loan rate discount. For more info, talk with a Gather Loan Counselor today at 808.246.1277.

Signature Visa® 5% Cash Back on Travel

May 1 – June 30, 2026

Travel smarter with your Gather FCU Signature Visa.

HOLIDAY CLOSURES

May 25 – Memorial Day

June 19 – Juneteenth

July 4 – Independence Day (Walmart office closed)