



2017 Slovenian Recipe CALENDAR



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SUBMIT YOUR FAVOURITE RECIPE!

Moya Financial takes great pride in its Slovenian heritage. Slovenian cuisine has 170 recognized dishes and we would like to share a piece of this tradition with all our members.

Do you have a favourite recipe that you would like to share?

Every Slovenian household has at least one special Slovenian recipe in the family. Open your family's recipe box and find your favourites – it could be your great aunt's potica or stara mama's secret recipe for a perfect štrudelj. Choose a recipe that you love and use year after year and share your favourites with all members of Moya Financial.

Post or send your favourite traditional Slovenian recipes for a chance to be featured in our 2018 Moya Financial Calendar.

To submit your recipe, including detailed ingredients and preparation directions:

- Post it using **#MoyaCommunity** **or**
- Email **main@moyafinancial.ca** **or**
- Take a hard copy to one of our offices

Submit between January 1 and September 30, 2017 and watch for the 2018 calendar to see if your recipe is selected!

For more information visit **moyafinancial.ca**.

Thank you for your contribution to the Slovenian community and for helping us make Moya Financial a place of inspiration for our members.

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#MoyaCommunity



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Dober
tek!

Štajerska kislā juha

STYRIAN SOUR BROTH

A traditional soup that is popular at wedding receptions and New Year's Eve festivities.

Ingredients:

- 2 tbsp fat
- 1 onion, chopped
- 1-1/2 lb pork
- 4 cloves garlic, minced
- 1 tsp salt, 1/2 tsp pepper, 2 bay leaves, 1 tsp marjoram, 1 tsp thyme
- 3 carrots, chopped
- 4 potatoes, diced
- 6 cups water or vegetable broth
- 1 tbsp flour and 1 tbsp butter for roux
- 1 tbsp apple cider vinegar
- 2 tbsp sour cream

Preparation:

In a large pot, sauté the onions and garlic in the fat; add the meat and fry for a few minutes. Add salt and seasonings then pour in water or vegetable broth. After a few minutes, add the carrots and potatoes. Cook, covered, for 15–20 minutes. Traditionally, the soup is thickened with roux. Separately melt the butter and fry the flour in it for 1 minute. Add to the soup and cook for 5 minutes.

Before serving, add vinegar and enrich with sour cream.



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Moya Financial?

January 2017

SUN	MON	TUE	WED	THU	FRI	SAT
New Year's Day						
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				



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Krofi

SLOVENIAN DOUGHNUTS

Fried doughnuts are a traditional recipe from Slovenia. Krofi are shared at special occasions, such as Pust (Carnival), Easter, and Christmas. They're usually unsweetened, flavoured with lemon, and filled with apricot marmalade.

Yeast:

- 2/3 cup warm milk
- 3 oz cake yeast
- 1 tsp sugar

Dissolve yeast and sugar in milk. Cover and let rise in warm place for about 10 minutes.

Dough:

- 7 egg yolks
- 1/4 cup sugar
- 9 g envelope vanilla sugar
- 1/3 cup unsalted butter
- 3 tbsp cooking rum
- 1 tsp salt
- juice from 1/2 a lemon
- 1 tsp unwaxed lemon zest
- 1-1/2 milk
- 4 cups all-purpose flour
- oil for frying
- powdered sugar

Preparation:

Place egg yolks, sugar, and vanilla sugar in a large bowl and beat until foamy. Add the melted butter and rum. Stir the mixture, then slowly add the salt, lemon juice, yeast mixture, milk, and 4 cups flour. Place on floured board and knead about 10 minutes until a soft non-sticking dough forms, adding more flour on the board as needed. Place dough in greased bowl, turning to grease top of dough. Cover and let rise until doubled, about 1-1/2 to 2 hours.

On a lightly floured cloth, place dough and stretch (do not roll) to 1/2-inch thickness. With a large biscuit cutter, cut rounds and place them on floured cloth; cover and let rise for about 30 minutes. Fry in deep fat (3 inches of oil) until golden brown on both sides, turning only once.

Dust with powdered sugar when doughnuts have cooled. You can fill them with jam by poking a small hole in the side of the doughnuts and filling the centre of each doughnut with 2 tbsp of apricot marmalade.

RRSP contribution deadline
for the 2016 tax year is
March 1, 2017.

February 2017

SUN	MON	TUE	WED	THU	FRI	SAT
			1	2	3	4
5	6	7	8	9	10	11
		Valentine's Day				
12	13	14	15	16	17	18
	Family Day					
19	20	21	22	23	24	25
26	27	28				



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Praženi restan ali tenstan krompir

SLOVENIAN FRIED POTATOES

Probably the most popular dish in Slovenia since the 19th century is traditional Slovenian fried potatoes.

Ingredients:

- 6 medium potatoes, whole, unpeeled
- 1 medium onion, thinly sliced
- 1/4 cup lard or oil
- 1 tsp salt
- 1/8 tsp pepper
- 1 tsp chopped chives or parsley (optional)

Preparation:

Wash potatoes and boil until almost tender. Cool, peel, and slice.

In a cast iron pan, sauté onion in lard until soft and light brown. Add potatoes, salt, and pepper and fry over low heat for about 15 minutes until potatoes are lightly browned, turning them occasionally.

Serve potatoes with chopped chives or parsley as the main dish with a bowl of greens or as a side dish with steak, sausages, ribs, roasts, fish, or other meats.

Grandmother's tricks:

- Shallots can be substituted for or combined with the onion.
- Dish can be enhanced with pork crackling or bacon.
- For frying, medium-sized potatoes are best. Use 3 per person.
- If serving with roasted meat, just before potatoes are done, pour in a few tablespoons of juice from the roast.
- The ratio of potatoes to onions is 2 lb potatoes to 6 oz onions.
- Add salt to the potato cooking water to prevent the potatoes from cracking.

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March 2017

SUN	MON	TUE	WED	THU	FRI	SAT
			Ash Wednesday 2016 RRSP Deadline			
			1	2	3	4
5	6	7	8	9	10	11
					St. Patrick's Day	
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	



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Potica



WALNUT ROLL

Potica is the most common Slovenian dessert. Every household has a slightly different recipe – potica can be prepared with more than 80 different fillings. Among the most typical fillings are tarragon, honey, walnut, poppy seed, pork crackling, chives, and cottage cheese.

Yeast:

- 2/3 cup warm milk
- 1 tbsp sugar
- 0.1 oz cake yeast

Dissolve yeast and sugar in milk. Cover and let rise in warm place for about 10 minutes.

Dough:

- 1/3 cup unsalted butter
- 3/8 cup sugar
- 3 egg yolks
- 4 cups all-purpose flour
- 2/3 cups milk
- 9 g envelope vanilla sugar
- 1 tsp salt
- 1 tsp unwaxed lemon zest

In a large mixing bowl, mix the butter with the sugar. Add the egg yolks and mix for 5 minutes. Add sifted flour, milk, vanilla sugar, salt, lemon zest, and yeast mixture. Mix well. Put the dough on a lightly floured surface and knead until smooth and elastic, about 10 minutes. Place dough in greased bowl. Cover and let rise in warm place for about 2 hours until it doubles in size.

Walnut Filling:

- 2 cups finely ground walnuts
- 3/8 cup hot milk
- 1/4 cup melted unsalted butter
- 2 tbsp of sour cream
- 1 cup sugar
(or a few teaspoons of honey)
- 9 g envelope vanilla sugar
- 1 tsp unwaxed lemon zest
- 1 tbsp cooking rum
- 3 egg whites

Put walnuts in a large bowl and add hot milk. Mix and let stand for 5 minutes. Mix in the butter, sour cream, sugar, vanilla sugar, lemon zest, and rum and allow to cool. Beat the egg whites until stiff and fold into the cooled nut mixture.

Rolling and Baking:

Preheat oven to 350°F (175°C). Punch the dough down, place it on a lightly floured surface, and roll it to 1/4-inch thickness. Spread with walnut mixture. Roll up like a jelly roll and pinch the ends closed. Place seam-side down on greased 13-inch x 18-inch baking sheet. Let rise until double in volume. Bake for about 60 minutes or until the top is golden brown.

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April 2017

SUN	MON	TUE	WED	THU	FRI	SAT
						1
2	3	4	5	6	7	8
					Good Friday	
9	10	11	12	13	14	15
Easter Sunday	Easter Monday					
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						



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Jota

ISTRIAN SAUERKRAUT AND BEAN SOUP

Istrian soup is a dish cooked with sauerkraut and beans. In the region of Karst, it also contains potatoes. Some also make it with sour turnip, fresh cabbage, and kale or beet greens.

Ingredients:

- brown beans (1/2 lb dry or 900 mL canned)
- 1/2 lb sauerkraut or sour turnip
- 12 oz smoked pork (sausage or ham)
- 1/2 lb potatoes, diced
- 1 bay leaf
- salt and pepper
- 1 tbsp olive oil
- 1 tbsp flour
- 1 clove garlic, crushed

Preparation:

If you are using dry beans, soak overnight and cook separately. Simmer in water for 1 hour.

Cook sauerkraut or sour turnip for 30 minutes or until almost cooked.

Add beans, meat, potatoes, bay leaf, salt and pepper and cover with water and bring to boil.

Heat oil and add flour, cooking until a brown roux forms, then add crushed garlic and cook for 30 seconds. Add the roux to the soup. Cook for 20 minutes. If jota is not thick enough, add some mashed potatoes or more beans.

Jota tastes best the next day.

Did you know we regularly stay in touch with our members in many ways, including a Moya Financial Connection Newsletter?

May 2017

SUN	MON	TUE	WED	THU	FRI	SAT
	1	2	3	4	5	6
7	8	9	10	11	12	13
Mother's Day						
14	15	16	17	18	19	20
	Victoria Day					
21	22	23	24	25	26	27
28	29	30	31			



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Marelični cmoki ali knedli

DUMPLINGS FILLED WITH APRICOTS

Potato dumplings, popularly known as knedli or cmoki, are usually filled with plums or apricots. This dish is popular in Central and Eastern European cuisines. Dumplings are eaten as a dessert, main dish, or side dish.

Ingredients for 15 dumplings

Dough:

- 1 lb potatoes
- 1 cup all-purpose flour
- 1 egg
- 1/4 tsp salt

Cook whole potatoes in boiling water with a bit of salt until soft. Peel and mash hot potatoes and let them cool. Add flour and egg to the potato puree and knead dough for about 1-2 minutes, then add salt. Sprinkle flour under and over the dough if it is sticky. Stretch the dough to be about 1/2-inch thick. Cut into 15 2-1/2 x 2-1/2-inch squares.

Filling:

- 7 or 8 apricots

Wash the apricots and remove pits; cut them into halves or quarters, depending on the size of the fruit.

Crumbs:

- 2 tbsp butter
- 1 cup breadcrumbs
- 2 tbsp sugar
- 1 tsp ground cinnamon
- Powdered sugar for serving

In a pan, melt the butter and add breadcrumbs. Stir until combined and then add sugar and cinnamon; mix well.

Preparation:

Put an apricot piece on each dough square. Take up the 4 corners of each square and press together, and then roll into a ball. Heat 6 cups of water in a pan and add a pinch of salt. When the water boils put the dumplings in the pan and cook 4 minutes. Remove dumplings from the water and place them on the crumbs. Roll the dumplings in the crumbs. Sprinkle dumplings with powdered sugar before serving.

Did you know that at Moya Financial, individuals are members and actual owners/shareholders of the credit union?

June 2017

SUN	MON	TUE	WED	THU	FRI	SAT
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
Father's Day						
18	19	20	21	22	23	24
Slovenia Independence Day						
25	26	27	28	29	30	



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Frika

FRIED POTATO OMELETTE WITH GRATED CHEESE

This shepherd's dish from the Soča valley is made with potato, cheese, and egg with fresh herbs. Frika can be made with various combinations of bacon, salami, cottage cheese, or sausage. It actually originated in Friuli-Venezia in Italy, but is very popular in the Soča valley.

Ingredients:

- 1 tbsp fat (lard, bacon fat, or oil)
- 1 lb peeled and thinly sliced potato
- Pinch of salt
- 5 eggs
- 1 lb grated cheese (Cheddar or Edam)
- Handful of fresh herbs (parsley, basil, chives, etc.)

Preparation:

Heat oil in frying pan. Salt the potato lightly and fry.

Whisk the eggs, then add the grated cheese and chopped herbs. Pour over the potato and mix well.

Cook on one side, turn over and then cook on the other side.

In the Soča valley, frika is usually served on its own, but is also often served with roasted polenta (cornmeal) and fresh seasonal vegetables.

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July 2017

SUN	MON	TUE	WED	THU	FRI	SAT
						Canada Day 1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					



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Štrudelj



STRUDEL

Štrudelj is one of the most recognized dishes throughout Slovenia. Made with different styles of dough and a variety of fillings, including tarragon, cottage cheese, walnut, apple, poppy seeds, and others, it can be a sweet or savoury treat!

Dough:

- 4 cups flour
- 1 egg
- 1 tbsp oil
- 1 tsp vinegar
- 1 tsp salt
- 1-1/2 cups of lukewarm water

Place flour in a large bowl. Make a well in the centre and add egg, oil, vinegar, salt, and water. Knead the dough until smooth, about 10 minutes. Shape the dough into a smooth ball and put it back in the bowl. Brush with oil and let it rest, covered, for 1 hour in the fridge.

Filling:

- 5 tbsp granulated sugar
- 1/2 teaspoon ground cinnamon
- 2 lb sweet apples, peeled and shredded
- 1 lb cottage cheese
- 5 tbsp sour cream
- 1 tbsp lemon juice
- 1 tbsp melted butter
- Powdered sugar for serving

Combine all ingredients, adding sugar to taste. If filling is not thick enough, add some breadcrumbs.

Preparation:

Preheat oven to 350°F (180°C).

Roll out the dough on a lightly floured cloth. When the dough gets to 13-15 inches in diameter, pick it up and use the backs of your hands to stretch it as thin as you can. When it gets bigger and thinner, put it down and continue stretching. When done, the sheet of dough should be stretched into a rectangle, with the shorter edge fitting a baking sheet lengthwise. Cut off any thick edges.

Spread the filling over the dough and pat down evenly.

Fold in the ends of the dough. Using a cloth, roll the dough. Put the dough onto the baking sheet and brush it with the melted butter.

Bake for 1 hour.

When the crust turns golden, the štrudelj is ready. Take it out of the oven, let it cool slightly, cut it into pieces, and serve dusted with powdered sugar.

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August 2017

SUN	MON	TUE	WED	THU	FRI	SAT
		1	2	3	4	5
	Civic Holiday					
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		



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Ričet

BARLEY SOUP WITH BEANS

Pearled barley is the basis of this tasty stew with meat and vegetables.

Ingredients:

- 1 cup barley, rinsed under hot water
- 1 tbsp fat
- 1 onion, chopped
- 2 cups warm water
- 4 cups beef stock
- 1/2 lb smoked pork, sausage, or bacon, diced
- 1 carrot, sliced
- 1 bay leaf
- 1 clove garlic, crushed
- 1 tbsp chopped parsley
- Salt and pinch of black pepper
- 2 potatoes, diced
- 1 cup romano beans, cooked

Preparation:

Soak barley in water for at least 1 hour. Drain.

Heat fat in large pot and sauté onions. Add barley and water. Cook 30 minutes.

Add beef stock, meat, carrots, bay leaf, garlic, parsley, salt, and pepper. Cook another 30 minutes.

Add potatoes and cooked beans. Cook another 20 minutes.

When potatoes are tender, the soup is ready to serve.

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September 2017

SUN	MON	TUE	WED	THU	FRI	SAT
					1	2
	Labour Day					
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30



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Blejska kremšnita

BLED CREAM CAKE

Lake Bled is Slovenia's most popular tourist destination. Visitors to the Lake Bled area look forward to sampling Bled cream cake, which is a specialty of that area. This dish is also served in parts of Austria and Germany.

Ingredients:

- 7 eggs, separated
- 1-1/2 cups sugar, divided
- 1 9 g envelope vanilla sugar
- 3 tbsp cooking rum
- 6 cups milk
- Juice from 1 lemon
- 1-1/2 cup all-purpose flour
- 2 sheets pre-baked pastry
- 4 cups whipping cream
- Powdered sugar for serving

Preparation:

Beat egg yolks and 3/4 cup sugar until smooth. Add vanilla sugar, rum, 1 cup milk, and lemon juice. Gradually add flour.

Bring the remaining milk to a boil in a large pot and pour in the prepared paste. While the milk mixture is simmering, stir it and be careful not to burn it. Cook for 10 minutes.

In a large bowl, beat egg whites with an electric mixer until stiff peaks form. Stir in 3/4 cup sugar. Fold meringue into milk mixture. Place one pastry sheet in a 13-inch x 9-inch x 2-inch baking dish. Pour in the milk mixture and let cool completely. Whip the cream and spread on top, followed by the second pastry sheet.

Cut into squares, sprinkle with powdered sugar, and serve.

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October 2017

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	5	6	7
	Thanksgiving					
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
		Halloween				
29	30	31				



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Ajdovi žganci

BUCKWHEAT SPOONBREAD

In the 19th century, žganci was often called “the pillar of Carniola.” Made from buckwheat or corn, less frequently barley, it is cooked in two ways and is still one of the most popular dishes in the Gorenjska region.

Ingredients:

- 3 cups buckwheat flour
- 3 tbsp coarse wheat flour
- 6 cups salted boiling water
- 3 tbsp crackling to garnish

Preparation:

Mix both flours and pour the mixture into salted boiling water. Boil for a few minutes until flour is submerged in water, then, using the handle of a wooden spoon, make a hole in the middle and boil on low heat for another 20 minutes. When cooked, pour away some water and stir well.

Add crackling, cover the pot and let it rest for 15 minutes. Using two forks, crumble the žganci into a bowl and garnish with more crackling.

Žganci is best served with sauerkraut, pickled turnips, milk, or curdled milk.

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November 2017

SUN	MON	TUE	WED	THU	FRI	SAT
			1	2	3	4
						Remembrance Day
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		



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Ljubljanske palačinke

LJUBLJANA COTTAGE CHEESE CREPES

These thin pancakes are filled with cottage cheese and fresh tarragon and covered in egg cream. They are often served as a dessert during the months when fresh tarragon is available, usually after a meal of beans, soup, or pasta. Pancakes or crepes are often eaten as a main dish with apple compote.

Crepes:

- 3 eggs
- 1 cup milk
- 2 tbsp vegetable oil
- 3/4 cup all-purpose flour
- 3 tbsp mineral water
- 1 tsp vegetable oil, or as needed

Whisk together the eggs, milk, and 2 tbsp of vegetable oil in a bowl. Gradually add in the flour, whisking to remove all lumps. When smooth, add mineral water. Refrigerate the dough for about half an hour.

Brush a skillet with 1 tsp vegetable oil and place over high heat. Pour a scoop of batter into the heated skillet and tilt the pan to completely cover the surface with batter. The batter should be evenly spread over the pan. Turn once. Cook the crepes until golden on both sides. Set the cooked crepes aside.

Filling:

- 2 cups well-drained cottage cheese
- 2 egg yolks
- 1/4 cup sugar
- 1 tbsp chopped tarragon
- 2 tbsp lemon juice
- 1 tsp vegetable oil, or as needed

Mix the cottage cheese, egg yolks, sugar, tarragon, and lemon juice in a bowl until well combined. Place about 1/4 cup of filling in the centre of each crepe. Fold the right and left edges of the crepe over the filling and roll the crepe to seal the filling in, making a small, compact roll.

Sauce:

- 2/3 cup table cream
- 1 egg

Heat the oven to 350°F (180°C). In a clean bowl, combine the cream and the egg. Put rolled crepes into the greased baking pan, fitting them tightly next to each other, then pour the sauce over. Bake for about 20 minutes.

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December 2017

SUN	MON	TUE	WED	THU	FRI	SAT
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
	Christmas Day	Boxing Day				
24	25	26	27	28	29	30
New Year's Eve						
31						



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