



BASIN INSURANCE *of* **Post Falls**

Winter Newsletter
2011

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Can you believe it's almost Christmas?

That being said, bring on the home baked cookies, hot cocoa and Christmas music. I love Christmas!

It has been a long couple months for the Young Family. Landon's 1st grade homework has been a challenge for Jentry and I. All the spelling words, reading and hand-writing..... I don't remember this much work when I was that young. But, Landon is doing a great job and we are very proud of him. Natalya is just being Natalya- In her own little world. We caught her the other night stashing Halloween candy under her bed and couldn't help but laugh. Beyond that, God has been good to our family and our office. We are truly blessed and thankful. From our family to yours, we hope you have a safe and blessed Christmas Season.

Mike Young - Your hard working Insurance Agent.



Like on Facebook and Get a Giftcard

The first 5 new people to "LIKE US" on Facebook will get a \$5 gift card to Caruso's, Top This Yogurt or Starbucks.

Fall we gave away over 50 gift cards to Starbucks, Top This Yogurt and Carusos.



www.facebook.com/BasinPF

Focus on Fire Safety: Holiday Cooking

U.S. Fire Administration

<http://www.usfa.fema.gov/citizens/focus/cooking.shtm>

Cooking fires continue to be the most common type of fires experienced by U.S. households. This is even more apparent during the holidays. There is an increased incidence of cooking fires on Thanksgiving, Christmas Eve Day, and Christmas Day. Cooking fires are also the leading cause of civilian fire injuries in residences. These fires are preventable by simply being more attentive to the use of cooking materials and equipment.

Don't become a cooking fire casualty. Learn the facts about cooking fire safety today!

SAFE COOKING TIPS

The kitchen can be one of the most hazardous rooms in the home if you don't practice safe cooking behaviors. Here are some safety tips to help:

- Stay in the kitchen when you are frying, grilling, or broiling food. If you leave the kitchen for even a short period of time, turn off the stove.
- If you are simmering, baking, roasting, or boiling food, check it regularly, remain in the home while food is cooking, and use a timer to remind you that you're cooking.
- Stay alert! To prevent cooking fires, you have to be alert. You won't be if you are sleepy, have been drinking alcohol, or have taken medicine that makes you drowsy.
- Keep anything that can catch fire - potholders, oven mitts, wooden utensils, paper or plastic bags, food packaging, towels, or curtains - away from your stovetop.
- Keep the stovetop, burners, and oven clean.
- Wear short, close-fitting or tightly rolled sleeves when cooking. Loose clothing can dangle onto stove burners and catch fire if it comes into contact with a gas flame or electric burner.
- Plug microwave ovens and other cooking appliances directly into an outlet. Never use an extension cord for a cooking appliance, as it can overload the circuit and cause a fire.

THANK YOU for your REFERRALS!

The best compliment we can receive from you is a referral to a friend or family member. As a token of appreciation for your confidence in our services, we have recently kicked off a new referral program.

Every time you refer someone to Basin Insurance Post Falls, you will: Receive a \$5 Starbucks gift card or a \$5 Caruso's gift card. What qualifies as a referral? A referral is when we get a call for a quote and they say you referred them to us. Don't worry....we ask on every call.

There's more: Every time you refer someone, your name goes in a monthly drawing for a \$50 Visa gift card.

Winners will be announced in our monthly email letters and our quarterly newsletters.

We gave away a total of 9 Starbucks gift cards and 6 Caruso's gift cards. Thank you for all of your referrals!

WE ARE HAPPY TO ANNOUNCE OUR \$50 VISA
GIFT CARD WINNERS:

JULY: CHRISTINE ALDRICH

AUGUST: KAREN DELUCA

SEPT: BRIAN & VICTORIA VAILLANCOURT

Something Sweet!

At Basin Insurance, we love to share our favorite recipes with our family. So from our family to yours, enjoy this cool and delicious Winter treat!



Pumpkin Bars

- 2 Cups Flour
- 1 1/2 cup Sugar
- 2tsp baking powder
- 2tsp cinnamon
- 1tsp baking soda
- 1/4 tsp. salt
- 1/4 tsp. pumpkin pie spice
- 4 eggs beaten
- 16oz pumpkin
- 1 cup oil

Mix together eggs, pumpkin & oil. Mix dry ingredients together. Add to wet ingredients. Bake at 350 for 25 to 30 minutes.

Cream Cheese Frosting

- 8oz cream Cheese
- 1/4 cup butter softened
- 2 cups powdered sugar
- 1tsp vanilla

Mix together cream cheese and butter. Slowly add powdered sugar. Then add vanilla.

TRIVIA - Laughable Law

In Savannah Beach, Georgia, it is against the law for a sleeping person to.....

Answer:snore, unless the windows are tightly closed!