



The Pilkingberg News | October 2019



Customer Referral Program

Your referrals mean the world to us.

We work hard to earn each referral with great services every day. Our "Spread the Word" program is our way to say thank you for all the referrals you've trusted us with for years.



Refer someone to Pilkey-Hopping & Ekberg Insurance and get something back! For every referral, you get:

- A \$5 Starbucks Gift Card! What qualifies as a referral? *A referral is when we get a call for a quote from someone saying you referred them to us.*
- We also match this with a gift to our non-profit of the quarter.

This quarter the recipient is **Operation Blessing**.

See article [below](#).

That's it. The person you refer is under no obligation to purchase a policy from us. Give it a try! We appreciate your trust in us.

Important Message for QBE Customers



QBE Exits the Market

QBE, a carrier we have had a great relationship with for many years, has decided to leave the US market completely this year. Our clients are our first priority. We are diligently working with our other carriers in order to achieve a smooth transition for

those we have insured with QBE. **We will contact you before your renewal to discuss your replacement coverage.** If you have any questions or concerns about this change, please call or write and we will be happy to talk with you. **We will continue to be your broker.**

Wellness Program



April Balsley -- Genuine Auto Glass

Follow us as we trek across the country on I-90

We have made it to Wisconsin on our I-90 Trek to Boston and you know what that means -- time for a cheese party! April Balsley from Genuine Auto Glass graciously supplied some fantastic Wisconsin cheese. Our beloved party chairman, Jamie, is back in full swing after her hip surgery and laid out an awesome cheese board spread.

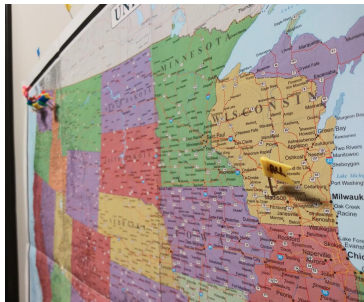


The third quarter Healthy Cook-off had some very tasty healthy food. Congrats goes to Sabrina Warmack for winning the contest with her Orange Chicken recipe. Her winning recipe is at the end of this newsletter. It was a hard competition to judge with such great selections!

Tenny Tuesdays and Weight Wednesdays are a weekly event. We have had some nice dry days here at the end of summer to get out for a walk. It helps us to keep moving and the fresh air does wonders for the brain cells.



Orange Chicken



We made it to Wisconsin!



Classical Tuesdays in Old Town Tacoma

Classical Tuesdays in Old Town Tacoma is a series of free musical events performed in Slavonian Hall, Old Town Park and Connelly Law Offices – all venues are at the base of 30th Street hill, in Old Town Tacoma.

The concerts are free, family-friendly and informal! The series brightens the Tacoma scene with an eclectic variety of music – from World Music, to Jazz-influenced to straight-up classical - and features excellent musicians from the Puget Sound region. Performances are informal; the musicians talk to the listeners during the performance and mingle during the coffee break.



2019-20 Season

September 14 4:00 in Old Town Park	Brass Band NW Finale to Pioneer Days in Old Town
October 8 Slavonian Hall	The Irish Soul The Beltane Boys Come to Slav Hall
November 12 Slavonian Hall	Violin Maria Sampen and friends
December 10 Connelly Law Offices	Wine & Song Benefit \$30: featuring tenor Brendan Touhy
January 14 Slavonian Hall	Torch ensemble Brian Chin and friends
February 11 Slavonian Hall	Singers & Songwriters Harpsichord and Vocals

Supported by

In Old Town Tacoma
<http://classicaltuesdays.blogspot.com>
Pamela Ryker, Artistic Director

Slavonian Hall
2306 N 30th Street
Connelly Law Offices
2301 N 30th Street

Concerts are free; starting time 7:00pm

Pilkey-Hopping & Ekberg's Non-Profit of the Quarter: Operation Blessing

Pilkey-Hopping & Ekberg is pleased to support Operation



Operation Blessing 2019

Blessing, the Non-Profit of the Quarter.

For every referral we receive this quarter, we'll donate \$5 to this organization.

Pilkey-Hopping & Ekberg is a collection station for Operation Blessing

Time flies! Believe it or not, Christmas will be here before you know it! As you make plans for the holidays, be sure to include plans to MAKE CHRISTMAS WISHES COME TRUE. You can do this by being a part of Operation Blessing, a Christmas project of Need A Break Services. We'll be spreading love this Christmas with gifts for children and food for families through Operation Blessing.

This event will take place Sunday, December 15th at Skateworld Tacoma from 11am – 2pm.

Volunteers, partners, and donors are needed to help reach the goal of blessing 150 families in our community this Christmas. To find out how you can help, visit

www.needabreak.org/operation-blessing-2019.

More about Need A Break Services: Need A Break Services is a local nonprofit devoted to helping people succeed through meeting needs and motivating others to serve their community. For over 10 years, Need A Break Services has given a hand up to our neighbors in need through direct service projects such as home repairs, vehicle repairs,

and other gifts. They also work closely with Charity Partners in the community to organize volunteer crews, provide donations, and help promote events.



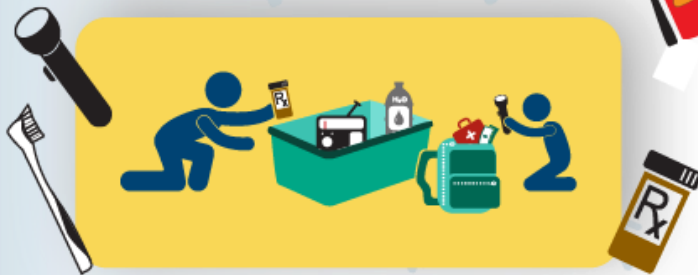
The Great Shakeout is Coming!

One-Minute Preparedness Tip!

Make a list of the disaster supplies you need.

Budget it out, and tailor it to you!
Take your time to do it right, and consider seasonal needs.
Essentials include water, food, first-aid, flashlights, and radios.

Organize disaster supplies:
EarthquakeCountry.org/step3.



Join Us
in the
World's Largest
Earthquake Drill.

10.17.19
Register Now at
www.ShakeOut.org

Shake Out

Community Involvement

Race for a Soldier

The mission of *Race for a Soldier* is to discover and help Veterans throughout the Pacific Northwest access effective, long-term solutions to transform Post-Traumatic Stress into Post-Traumatic Growth. Their vision: "is for every Veteran and their families, a fulfilled life within reach



of their dreams: our hope is for every American the will to make it a reality."

Reid Ekberg runs this race every year in memory of his friend and classmate Kyle Farr. This year the race was held on Sunday September 15th. Reid placed 55th overall out of 379 participants. If you are interested in participating next year, the race

will be 9-13-20. You can visit the website for more info: www.raceforasoldier.org

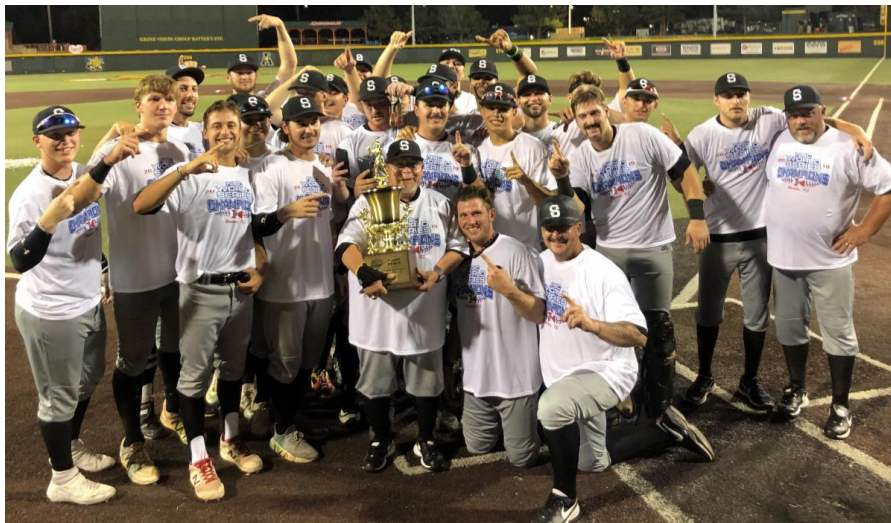
Stand Up for Peninsula Schools

Reid Ekberg and daughter Cora participated in the parade ending SUP in Gig Harbor. There were about 60 paddlers on the water that rainy day, including paddleboarders and kayakers, to raise money for schools.



Photo credit: Kerry Webster Gateway

World Series Champs -- Proud Mom Moment



It's a PMM (Proud Mom Moment) when you watch your son's baseball team win the World Series! That is what happened to Debbie Grant in our Life & Health Department.

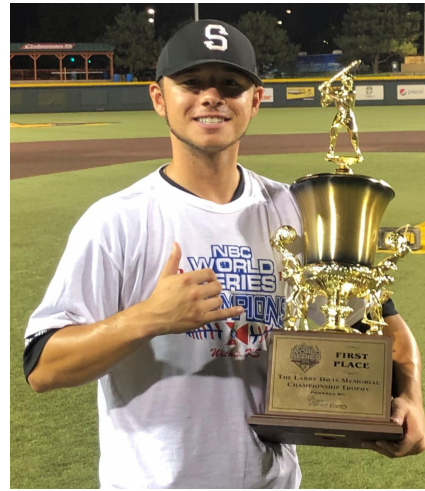
Debbie's son, Gavin, played short stop for the Seattle Cheney Studs when they won the NBC (National Baseball Congress) World Series this year in Wichita, KS. The Studs, a semi-professional baseball team founded in 1954 by Ben Cheney, have played in the NBC World Series for the past 21 years. Winning the tournament this last August makes it the 3rd time that the Studs have won it. The name of Cheney should sound familiar to you since the Cheney Stadium is named for Ben Cheney, a local businessman who worked to bring minor league baseball to Tacoma and also was put in control of the project.

A possible 483 teams can make it to the NBC World Series, however only 16 actually make it. In pool play, the Studs lost 2 out of their 3 games, but ended up making it to bracket play, which was single elimination. They won 4 VERY tough games in a row to win it ALL! They played the Cheney Diamond Dawgs in the championship (who they lost to in the very first game of the tournament) and won a very exciting game 5-4.

The teams that made it to the NBC WS came from Texas, California, Kansas, Washington, Colorado, and Alaska. It was a very exciting time for the Grants and we extend our congratulations to Gavin and his team! Go Studs!



Debbie (right) with her husband Jason and son Gavin



Gavin Grant

Recipe of the Month

Easy & Healthy Orange Chicken Recipe

Sabrina Warmack won the Healthy Cookoff last quarter with this winning recipe!

Recipe and photo by: Seonkyoung Longest from SeonkyoungLongest.com

Ingredients

For The Chicken

- 2 boneless, skinless chicken breast (Approximately 1 lb.)
- 2 tsp. Soy sauce
- 2 tsp. Shaoxing wine (Chinese cooking wine)*
- 2 tsp. Cornstarch
- ½ tsp. Baking soda
- ⅛ tsp. Black pepper

For the Orange Chicken Sauce

- 1 Tbs. Hoisin sauce
- 1 Tbs. Sambal (Chili garlic sauce)
- 1 Tbs. Sugar
- 2 tsp. Soy sauce
- Fresh juice from 1 orange

For Stir Fry

- 2 Garlic cloves
- Fresh ginger, same amount with garlic
- 2 Green onions
- 3 Tbs. High smoke point cooking oil (Such as peanut, canola, vegetable, sunflower or avocado oil)
- Toasted sesame seeds

Instructions

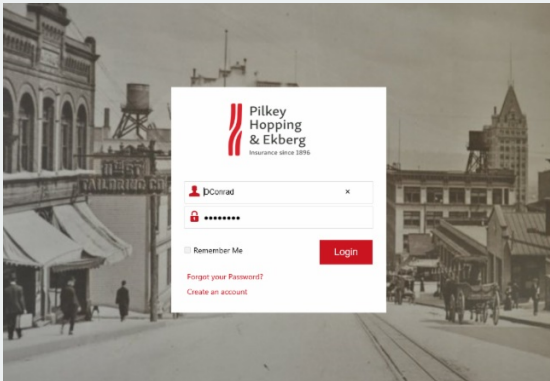


1. Slice chicken into ¼ inch thin. In a mixing bowl, add sliced chicken and rest of ingredients for chicken. Mix well with your hand, until chicken is coated evenly with sauce. Set aside.
2. While chicken is marinate, let's make sauce and prepare vegetables. In another mixing bowl, combine all ingredients for sauce. Whisk until sugar has dissolved, set aside.
3. Roughly chop garlic, julienne ginger and chop green onion, set aside.
4. Heat a wok over high heat; add cooking oil and swirl to coat. Add chopped garlic and ginger, stir fry until you can smell the fragrance, about 30 seconds.
5. Add marinated chicken into wok, combine with garlic and ginger. Spread chicken evenly bottom of work, and cook until it's golden brown and crispy, about a couple minutes. Turn it over, and cook other side for a couple minutes or until chicken is cooked ¾ way.
6. Add sauce we made earlier; stir fry until sauce has thicken, chicken is fully cooked and coated with sauce evenly, about a couple minutes. Stir frequently.
7. Remove from heat, add chopped green onion, stir until combined.
8. Transfer to a serving plate, garnish with more chopped green onion and sesame seeds.

Notes

Note: You can substitute Shaoxing wine to dry cherry, sake(rice wine). If you'd like to cooking without alcohol, you can skip it.

Recipe by Seonkyoung Longest at <https://seonkyounglongest.com/easy-orange-chicken/>



Available now!

Your very own Client Portal is now available! From our website www.pheinsurance.com just click "Client Portal" in the upper right hand corner and we will get you set up. Check it out and let us know what you think!

One More Thing.....

Thank you to all who have taken the time to complete our customer surveys in the past. We have a new one-page Rate and Review survey we would like you to try out. Please click this link [PHE Rate and Review](#) and let us know how we are doing. We like to hear your feedback...good or bad.

You can also Review us on [Facebook](#) or [Google](#)

On behalf of our team, we sincerely thank you for your business and

look forward to your feedback.

[Website](#) | [Make a Payment](#) | [Resources](#) | [About Us](#) | [Contact](#)

Pilkey-Hopping & Ekberg,
Inc.

dayle@pheinsurance.com
<http://www.pheinsurance.com>



Find us on Yelp 

