

PICKETT

INSURANCE AGENCY
(360) 695-3468

Newsletter for Clients and Friends of Pickett Insurance
April 2023

Hello Spring!

Who is ready for another chance to win a \$25 gift card to one of two local restaurants? **Two easy steps:** **1.** Download our Insurance Agent App to your mobile device and **2.** Complete a spring inventory list of your possessions to keep close on hand in the event of a loss. **Make sure to hit SHARE WITH AGENCY** when finished for submission. Snap a picture of the QR Code below to get started or visit our website if you haven't already downloaded the app. **Two lucky winners will be drawn on May 15th.**



New quarter, new referral partner! We are excited to partner with Shared Hope International, an organization that was started locally that focuses on rescuing women and children enslaved in sex trafficking. More information about them can be found at <https://sharedhope.org>. For each referral we receive and are able to quote, the individual who does the referring will receive a \$10 Gift Card and Shared Hope International will receive a \$25 donation.



Kathy Free



Kim Waller



Nicole Eddy



Theresa Sauvageau

YOUR PICKETT TEAM

Meet Our Newest Team Member!

Nicole is a Camas native with a loving husband and two children. She loves the beach and the sunshine; it doesn't matter what temperature. Most weekends are spent playing games & cooking with her family, working on Scout projects, or watching movies. During the dry season, you can usually find Nicole and her husband working on their never-ending landscape projects.



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PICKETT IS PROUD TO BE A SPONSOR OF VAN TALKS 2023 TAKING PLACE AT KIGGINS THEATER ON MAY 25TH!

*Berry season is just around the corner!
Enjoy some delicious Strawberry Crepes. (Bring us some too!)*

Prep Time: 30 Minutes

Cook Time: 30 Minutes

Total Time: 1 Hour

Ingredients:

¾ cup all purpose flour

½ cup milk

½ cup water

3 eggs

1 cup heavy cream, whipped

3 Tbsp melted butter

½ tsp salt

1 ¼ cups sifted powder sugar

4 cups sliced strawberries

1 Tbsp lemon juice

1 tsp lemon zest

½ tsp vanilla extract

8 oz softened cream cheese

Directions:

1. Place flour, milk, water, eggs, melted butter, and salt into a blender; blend until smooth and set aside.
2. Beat powder sugar, cream cheese, lemon juice, lemon zest, and vanilla with electric mixer until smooth. Gently fold in whipped cream.
3. Place non stick skillet over medium heat, lightly oil.
4. Scoop about 2 tbsp of batter onto skillet. Tip: rotate pan to spread batter as thinly as possible. Flip over once batter is set and edges begin to brown. Stack finished crepes on a plate; cover with a damp towel.
5. Fill each crepe with ¼ cup sliced strawberries and 1/3 cup cream cheese filling. Roll up and enjoy!