

October, 2017



NEVADA BENEFITS

Gear up for FALL!

Open Enrollment 2018

- **November 1st, 2017:** 2018 Open enrollment begins. Coverage can start as soon as January 1st, 2018.
- **December 15, 2017:** Last day to enroll in or change plans for new coverage to start January 1, 2018.
- **January 1, 2018:** 2018 coverage starts for those who enroll or change plans by December 15, 2017.
- **January 15, 2018:** Last day to enroll in or change plans for new coverage to start February 1, 2018.
- **January 31, 2018:** 2017 Open Enrollment ends. Enrollments or changes between January 16 and January 31 take effect March 1, 2018.



Fun Fall Activities

The dog days of Summer may be well behind us, but that doesn't mean it's time to pack in the outdoor adventures quite yet. Crisp Fall days are just around the corner and they lend themselves perfectly to throwing on a sweater and embarking on family fun from sun up till sundown.

**Apple Picking* *Pumpkin Carving* *Spiced Lattes*
Hiking *Sidewalk Chalk* *Outdoor Adventures**

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Health Insurance Made Easy!

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Nevadabenefits.com

There are any insurance agents and brokers out there. Same goes for financial advisors. What makes Nevada Benefits different? Why should you choose us? Here are a few reasons:

- ◆ Licensed Broker and Insurance Agent
- ◆ Technology and Financial Knowledgeable
- ◆ Wide Array of Insurance and Financial Solutions
 - ◆ Value and Reduced Cost
 - ◆ Money Back Guarantee
 - ◆ Certified Financial Planners

Autumn Chowder

Ingredients

- 2 bacon strips, diced
- 1/4 cup chopped onion
- 1 medium red potato, cubed
- 1 small carrot, halved lengthwise and thinly sliced
- 1/2 cup water
- 3/4 teaspoon chicken bouillon granules
- 1 cup milk
- 2/3 cup frozen corn
- 1/8 teaspoon pepper
- 2-1/2 teaspoons all-purpose flour
- 2 tablespoons cold water
- 3/4 cup shredded cheddar cheese

Directions

In a large saucepan, cook bacon over medium heat until crisp; remove to paper towels. Drain, reserving 1 teaspoon drippings. In the drippings, saute onion until tender. Add the potato, carrot, water and bouillon. Bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until the vegetables are almost tender. Stir in the milk, corn and pepper. Cook 5 minutes longer. Combine the flour and cold water until smooth; gradually whisk into soup. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Remove from the heat; stir in cheese until melted. Sprinkle with bacon.

