

Winter Wonderland

NEVADA BENEFITS
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Open Enrollment 2017

- **November 1st, 2017:** 2017 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.

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Winter Travel Tips

Successful winter travel is all about the navigation of winter weather. Getting too and from destinations with minimum trouble and maximum enjoyment. Most importantly, to always arrive safe and sound, no matter what sort of snow, ice, sleet or freezing rain you may encounter. To that end, here are some tips, tactics and ideas to help you avoid spending your winter stuck in airports, or on roadsides.....

- *Dress warm
- *Travel somewhere warm
- *Know how to drive in black ice
- *Connect with loved ones
- *Keep the tank filled with gas
- *Stay connected with upcoming flight information
- *Drive with an emergency kit
- *Drive slower than usual in bad weather
- *Know the road
- *Keep an eye on your belongings





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*Health Insurance
Made Easy!*

There are many 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

Winter Cabbage Rolls

Ingredients:

12 Cabbage Leaves.	1 Cup Cooked White Rice.	1 Egg, Beaten.
1/4 Cup Milk.	1/4 Cup Minced Onion.	1LB Lean Ground Beef.
1 & 1/4 TSPN Salt.	1 & 1/4 TSPN Pepper.	1 Can Tomato Sauce.
1 TBSPN Brown Sugar.	1 TBSPN Lemon Juice.	1 TSPN Worcestershire sauce.

Directions:

- *Bring a large pot of water to a boil. Boil cabbage leaves 2 minutes; drain.
- *In large bowl, combine 1 cup cooked rice, egg, milk, onion, ground beef, salt, and pepper. Place about 1/4 cup of meat mixture in center of each cabbage leaf, and roll up, tucking in ends. Place rolls in slow cooker.
- *In a small bowl, mix together tomato sauce, brown sugar, lemon juice, and Worcestershire sauce. Pour over cabbage rolls.
- *Cover, and cook on Low 8 to 9 hours.
- *Enjoy!

