



Est. 1981

# KDJ Insurance Agency

*Service with Your Needs in Mind*

**At Your Service** 9:00 – 5:00

Monday – Friday \* Offices in Marion and Schertz \*



## Events Calendar

### Schertz:

**Dec 14:** After-Hours Mixer.  
Pawderosa Ranch @ 5:30-7 PM

**January 17:** Schertz Chamber Luncheon 11:30 AM to 1:00 PM at the Schertz Civic Center.

### Holidays

December 25: Christmas Day  
January 1, 2012: New Years Day

*Merry Christmas from  
KDJ Insurance*



## KDJ Insurance Services

\*Home \*Commercial \*Auto

Feel free to call all us at (830) 914-2387 (Marion), (210) 659-0312 (Schertz) or visit us on the web at [www.kdjinsurance.com](http://www.kdjinsurance.com). We will be glad to help you with all your insurance needs.

*If you enjoy your experience with the KDJ Team, please tell your friends and neighbors.*

**KDJ Insurance will be closed on Dec. 23, 26, and Jan. 2.**

## KDJ INSURANCE AGENCY, INC. 30 YEARS JANUARY 1981 – DECEMBER, 31, 2011

A dream of owning my own business has turned into a 30 year reality, thanks to many wonderful customers, Staff, and friends. KDJ started in Marion in a travel trailer at the Hitching Post in 1981. What a Traveling salesman!! There have been many important dates in our History, but I will only mention a few. One of the most important days was in January 1983. Jewell Bradfield, now Davenport, came to work for KDJ. Twenty-eight years later she is my partner and manages our KDJ Schertz office.

**May 1985** – our affiliation with Hochheim Prairie Farm Mutual began with the purchase of the Rust Agency. Our experiences with HP and Br 37 have solidified our future in the Insurance business.

**January 2004** – KDJ Schertz opened with Jewell at the head of it. Her dedication to the agency and the City of Schertz has proved very successful. This move expanded KDJ into one of the fastest growing areas in Texas.

**March 2005** – our new KDJ office was built in Marion. Continuing growth and the support of the Marion Community made this possible.

It is still, as always, our purpose to provide value to our customers for their insurance purchases. Our TEAM is continually studying to stay ahead of the always changing insurance marketplace.

**THANKS FOR A WONDERFUL 30 YEARS!!**

## Refrigerator Rolls (& Cinnamon Rolls)

¾ cup shortening  
1 tbs. Salt  
1 cup hot water  
2 eggs  
2 pkgs. Active Dry Yeast  
½ cup sugar  
7 cups flour



Dissolve yeast in one cup warm water. Pour the cup of hot water over the shortening in a bowl; add salt and mix. Cool until lukewarm. Beat eggs and sugar together and add. Then add the dissolved yeast. Slowly add flour and mix well. Use your hands & knead the dough to mix. Place dough in a covered bowl, let rise until double in size. Punch down, grease the surface, cover and place in the refrigerator until needed, or use immediately. (Let the dough stand in room to warm a little if stored in refrigerator.) Dough is now ready to form into dinner rolls or cinnamon rolls.

For cinnamon rolls, roll or pat dough out on a clean, floured surface, such as your counter top, until it is about 1 inch thick. Melt about ½ stick butter & spread over dough. Sprinkle dough with about a cup of granulated sugar; then sprinkle generously with cinnamon. Start rolling up the width of the dough forming a tube, pinch dough together after last roll. Slice tube of dough into 1 to 1 ½ inch slices, and put each slice into a well greased pan, sides touching. Let dough rise until double in size, and then bake in a preheated oven at 400 degrees for 15 to 20 minutes. When rolls are golden brown, remove from oven and drizzle with icing made from 2 cups powdered sugar, 2-3 tbs. milk, and ½ tsp. vanilla. (Add the milk 1 tbs. at a time until the icing is a drizzle consistency.)