

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

KDJ Insurance Agency
 *Home *Commercial *Auto

We appreciate ALL of our customers. Thank you for choosing KDJ Insurance Agency for your insurance needs!

Calendar Events

Marion, Texas:

Every Third Wednesday (unless noted on FACEBOOK):
 Chamber meeting at the City Hall Annex 6:30 PM

Schertz, Texas:

March 2: Race to the Taste
 Where: Retama Park
 Time: 5-8 PM

Cibolo, Texas

Farmer's Market:
 Grange Hall Cibolo, Texas
 Dates: Fridays, 2 - 6pm
 Year-round
 (830)-832-6431

Holidays

February 2:
 Ground Hog Day

February 14:
 Valentine's Day

February 20:
 President's Day

March 12:
 Daylight Savings Time

March 17:
 St. Patrick's Day

April 14: Good Friday
(Office Closed)

April 16:
 Easter Sunday

SAVINGS TIP:
 Did you know most of our insureds save between **10-30%** by combining their car and home insurance with the same insurance company?

If you are interested in taking advantage of these savings please go to our website for a quote at www.kdjinsurance.com, or call our Marion office at: **830.914.2387** or Schertz office at: **210.659.0312**.

FRIENDLY REMINDER:

KDJ would like to give everyone a friendly reminder: If you suffered a loss from the April 2016 hailstorms, please remember any supplemental/recoverable depreciation payment requests need to be filed with your insurance company no later than one year from the date of loss (i.e. 4/12/2017 for most of our clients affected in Guadalupe County).

Healthy Shrimp & Asparagus




INGREDIENTS:

- 4 Tablespoons olive oil
- 1 Pound raw shrimp
- 1 Pound asparagus
- 1 Teaspoons salt
- ½ Teaspoon crushed red pepper
- 1 Teaspoon garlic, minced
- 1 Teaspoon ginger, minced
- 1 Tablespoon low sodium soy sauce
- 2 Tablespoons lemon juice

PREPARATION:

1. In a large frying pan, heat 2 tablespoons olive oil over medium-high heat. Add shrimp to the pan, then season with ½ teaspoon of salt and ½ teaspoon crushed red pepper. Cook until the shrimp is pink. Remove the shrimp from the pan and set aside.
2. In the same pan, heat 2 tablespoons olive oil and add asparagus. Add ginger and garlic, then season with ½ teaspoon of salt. Stir frequently and cook until the asparagus is tender-crisp.
3. Return the shrimp to the pan, then add soy sauce. Stir until the ingredients are well combined. Just before the dish is ready, add lemon juice, stir once more, then serve while hot. Enjoy!

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The KDJ Insurance Agency Team would like to say thank you! We appreciate your loyalty and your business. Just a quick reminder we have several financially strong companies Hochheim Prairie, Travelers, The Hartford, Progressive and Safeco who are all very competitive. Please call our offices for an annual policy review.