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# ThePriedePost

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The world may change. The way we care *never will*.

As another year comes to an end, we would like to thank each and every client for the opportunity to serve you. We are so grateful to our clients for your continued support and loyalty. For you are the reason for our success, as we are truly humbled and honored.

# Is Your Money Sitting in CA\$H?



Do you have CDs that are coming due?

Do you have a large sum of money, not earning anything, sitting in your checking, savings or money market accounts?

Grappling with the most economic uncertainly in decades and a head-spinning stretch of volatility in the U.S. Stock Market, many investors have rushed into money-market funds. Did you know, assets in the funds recently swelled to over 5 trillion, the highest level on record.

Please give us a call if you've answered yes to any of the above questions so that we can discuss the pros and cons of sitting in cash and share some ideas with you. Do not lose out on the opportunities ahead as we head into a new year. Call our office to make an appointment.



We invite you to join us in our Fort Lauderdale office for an educational presentation. Topic:

## Planning for the New Year

Join us for a friendly discussion. **Bring your spouse, neighbor or friend.** Walter Priebe will have a short presentation and will be available to take any questions. Seating is limited. Lunch will be served.

Please call our office, 954.974.3266 to reserve your seat or to get a link to the LIVE zoom meeting. Office Address: 2933 W. Cypress Creek Rd. Suite 102 Fort Lauderdale, FL 33309





**Referrals! Referrals! Referrals!** 

We love referrals!! Please tell your family, friends, or neighbor that Walter Priebe will buy them lunch for an opportunity to introduce himself and offer his services and expertise. Two dates are being offered this month. We invite you and a friend or neighbor to come on by for a quick introduction, order lunch to go and

allow him the opportunity for a no-cost, no-obligation first appointment at a later date at your convenience. Please call to book your next lunch with Walt!

#### Thursday, December 3rd

Papa Hughie's Seafood World 4602 N. Federal Hwy. Pompano Beach, FL 12pm-2pm LUNCH Thursday, December 17<sup>th</sup> Landshark Bar & Grill @ Margaritaville Resort 1111 N. Ocean Dr. Hollywood, FL 12pm-2pm LUNCH

HOPAHOLIC

## Keep the Jingle in Your Pockets

2020 has been a challenging financial year for many, and the holidays are a notoriously pricey time of the year. To help that shopaholic in you survive the season ahead, below are some great suggestions to keep you on track: -Don't spend money you don't have

-Track Every dollar you spend, even that coffee you bought at Starbuck's while shopping

- -Don't shop for yourself
- -Buy second-hand items
- -Shop when prices are low
- -Shop store brands
- -Use cash when shopping, not credit cards
- -Regift unused gift cards
- -Sign up for deal alerts
- -Take advantage of technology
- Do a family project for others in lieu of gifts
- -Make homemade gift for service providers
- -Give family photographs as gifts

According to Charles Dickens' A Christmas Carol, in which an old miser named Ebeneezer Scrooge is taught the true meaning of Christmas by three ghostly visitors who review his past and foretell his future, the true meaning of Christmas is "to give up one's very self – to think only of others – how to bring the greatest happiness to others". So don't go broke this year!



Tune in to Walt of Priebe Investment Plans from 10am-10:30am every Wednesday on 1470AM, 95.3FM and 103.9FM dials and 8am-10am every Sunday on your 1230AM dial.



## **CLIENT CELEBRATIONS**

## **Client Birthdays**

Julia August Jeremy Baker **Charles Ciccone** Joseph Cinesi Les Dodd Patricia DePalmo **Terrence Fleming** Joyce Giddens John Hill Nicole Hill Madeline Johnson John Jefferson Marsha Kaye Rosalie Loughridge Ralph Mejia **Renee Roberts** David Ryan Steve Smith **Ray SanAnton** Martina Shorkey Susan Apley-Salituri Geraldine Wright Jay Weintraub



### Wedding Anniversaries

James & Judy Christie Ralph & Cheryl Martin David & Brenda Mathews Ray & Diane SanAnton



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## Potato Latkes

Ingredients 2 lb Russet potatoes, scrubbed 1 medium yellow onion 2 eggs, lightly beaten 1/3 cup flour 1 ½ tsp. salt ½ tsp. freshly ground pepper Vegetable oil for frying Apple sauce and/or sour cream for dipping, optional

Grate the potatoes and onion on the large holes of a box grater, or shred in a food processor fitted with the shredding blade. Working in batches, wrap grated potatoes and onion in a dish towel or several layers of paper towels and really squeeze the liquid out of them. Place the potatoes and onion in a large bowl. Add the eggs, flour, salt, and pepper; mix with a wooden spoon until the ingredients are fully incorporated.

Line a large rimmed baking sheet with two layers of paper towels. Over medium-high heat, heat 1/4 inch of oil in a large pan until shimmering but not smoking. Working in batches, drop the batter by ¼-cup portions into the pan, then gently press with a spatula to flatten. Fry, turning once, until browned on both sides and cooked through, 8-10 minutes total. With a slotted spoon, transfer the latkes to the baking sheet to drain. Serve hot with apple sauce and sour cream, optional. Makes 4 servings.