



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 \*



WYOMING 2009

## The KDJ Team

**Judy:** Hi! I will be the first to greet you at the Schertz office, and will be happy to quote your home or auto, or to assist you with questions regarding a current policy with KDJ. Wave at me when Jewell and I are walking on Schertz Parkway!

**Cori:** I am here to assist you with your personal and business insurance needs. \*FYI\* Hochheim Prairie has recently expanded their business insurance coverage's which are now available to a wider range of clients.

**Amie:** Greetings Everyone. I am here for your insurance needs, whether it's your home or autos, I am here to help you. Come by or call me, I'm looking forward to talking with you. Happy Thanksgiving from my family to yours.

**Jewell:** I am very proud of being part of such a great Team. Please call or come by and let our experience work for you. See you soon.

**David:** Our Team at KDJ is very effective at solving any Insurance problems you may have. We look forward to serving your Insurance needs. Thank you for your business!!



## Calendar Events

### Marion:

November 19: Marion Chamber of Commerce Business Appreciation Dinner @McBees 6:30 p.m.

November 21: Miss Marion Pageant Marion High School Auditorium

December 5: Pannas Fest 9am-midnight Downtown Marion

### Schertz:

December 4: Festival of Angels (go to schertz.com for more details)

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

## KDJ Insurance Services

\*Home

\*Auto

\*Commercial

## Turkey and Dressing from Judy Mueller

### Dressing:

1 9x13 pan baked cornbread (cornbread mixes is fine)  
1 pkg. Pepperidge Farms Herb Seasoned Bread Crumbs  
1 lb. pork sausage (Jimmy Dean pan sausage)  
2 cans chicken broth  
1 onion (diced)  
3 stalks celery (diced)  
1 tsp. poultry seasoning  
1/2 tsp. sage  
1/2 tsp. basil  
1/2 tsp. each of salt & pepper  
Brown sausage in large Dutch Oven pot. Add onion & celery. Simmer for a few minutes. Add cans of chicken broth and 1 can water and the seasonings. Mix in crumbled cornbread and bread crumbs to desired consistency. Refrigerate until cold.

### Turkey:

Thaw according to package directions. Remove bag of turkey parts from the inside of thawed turkey and then rinse turkey thoroughly - inside & out. Fill inside cavity and neck cavity with dressing mixture. (Any remaining dressing mixture can be baked for about 30 - 40 minutes & added to dressing stuffed in turkey when turkey is cooked & removed from bag.) Salt & pepper the turkey. Follow directions on the Reynolds Oven Cooking Bag for putting the turkey inside the bag. Bake at 350 degrees for about 3 to 4 hours (check instructions on turkey or baking bags also). Gravy drippings will be in the bottom of the bag when turkey is done. Pour into sauce pan & thicken with flour.

If you like to receive more newsletters like this via email, feel free to call us or email us at [jewell.davenport@sbcglobal.net](mailto:jewell.davenport@sbcglobal.net).