

MY FLORIDA LOCAL GUIDE

Vol. 1 | February 2022





Winter Garden **FEB 12**

Festival

→ edisonfordwinterestates.org

→ Chick-fil-A Estero

FEB 13

Bonita Springs Art Festival

→ artcenterbonita.org

Southwest FL **FEB 24** & Lee Co. Fair

→ swflcfoir.com

Ave Maria Arts **FEB 27** & Crofts Festival

→ evergladesseafoodfestival.org

→ ovemoria.com

You can fail at what you don't love, so you might as well take a chance at doing what you love. -JIM CAREY

Did you know?

Some carriers give discounts for maintaining an Air Conditioning Service Agreement.



OTHER LOCAL SERVICES RECOMMENDED BY OUR CUSTOMERS











1 Local Egyptian Food Truck | pharaohsfusion.com

2 Cafe & Wine Bar | vichinos.com

#1 NEW YORK TIMES BESTSELLER Tiny Changes,

Remarkable Results

to Build Good Habits

Packed with evidence-based strategies, Atomic Habits will teach you how to make small changes that will transform your habits and deliver amazing results.

3 Fresh, Authentic Greek Food

4 Charcuterie Boards |

5 Yoga House Naples |

GOOD READS

yogahousenaples.com

facebook.com/tospitinaples

facebook.com/Boardandbarrow.co

· 1 tablespoon olive oil · 1 small onion chopped · 1 spicy red pepper chopped

FRA

DIAVOLO

CHILIPEPPERMADNESS, COM

INGREDIENTS:

- · 4 cloves garlic chapped
- · 14 ounce can crushed tomatoes

· 1 pound shrimp peeled & deveined

Valentine's Dinner

SHRIMP K CLUB

- · 2 tsp spicy red pepper flakes
- · 1/2 cup dry white wine
- · 1/2 teaspoon dried oregano
- · Salt and pepper to taste
- · 1 tablespoon chopped parsley
- · 6-7 fresh basil leaves chopped
- · 8 ounces prepared linquine noodles
- · FOR GARNISH¹²Red chili flakes & fresh chopped parsley

INSTRUCTIONS:

- · Heat the oil in a large pan to med heat.
- · Season the shrimp with salt, pepper & 1 tsp chili flakes, then cook them for 2-3 minutes per side. Set them aside.
- · Add the onion & red pepper to the same pan. Cook 5 minutes to soften.
- · Add garlic & cook for 1 minute.
- · Add crushed tomatoes with juices, red chili flakes, white wine, oregano & salt & pepper to taste.
- · Simmer 10 minutes (or longer) to let the flavor develop. Prepare pasta.
- · Stir in the reserved shrimp and heat them through about a minute.
- · Stir in the parsley and basil leaves.
- · Toss with prepared linguine noodles
- · Garnish and servel

THANKS TO OUR CLIENTS FOR THESE RECENT REVIEWS

I called Jordan in a panic looking for homeowners insurance after my previous policy dropped us and I was quoted a very expensive new one. Jordan was able to find me an umbrella policy with cheaper auto and homeowners insurance. Overall, our experience was great!

-Elizabeth Heintz

Alley is so good responding back as well getting changes completed quickly.

- Jeicky Polaco

Quick, effective and excellent response to my inquiry!

-Frank Portaro

Have had great experience with working with Sarah. Her response times and eagerness to take care of the customer is apparent in all our discussions. Keep up the excellent service

Sarah.

Jen, Andria & the whole team always respond

quickly & effectively every time. Such a great

find for my wife and I. Highly recommend!

-Brian Mcsharry

-Ross

Jen was great to work and very responsive. I would recommend her.

- Jerry Kohart

Andria Lundquist helped me so much she's the best!

-Natalie Brown

This agency always gives good service. We added a new car to our policy and Sarah handled it quickly and perfectly.

-Donald Ethier

