

B & S INSURANCE
AGENCY

Frank Burch
Producer/Owner

Ellen Goodwin
Producer

Darin Goodwin
Producer

Michael Meyer
Producer

Michele Hopson
Producer

Katie Sanders
Producer/CSR

Bree Vollrath
Producer/CSR

118 E Lafayette
Po Box 329
Palmyra, MO
63461

Phone:
573-769-2086

Toll Free:
888-310-6161

Fax:
573-769-4548

B & S Newsletter

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OCTOBER

Where does the Tradition of Halloween come from?

Have you ever asked yourself, "Who in the world ever thought of the idea of walking around in weird costumes, trick or treating, and/or putting a carved-out pumpkin in your window?"

The many customs we have today in relation to Halloween have their origins in the religious practices of the Romans and the Druids, therefore dating back many centuries. The Romans worshiped various gods and on October 31, a special feast was held in honor of Pomona, goddess of the fruit trees. Later, the Druids, an ancient order of Celtic priests in Britain, made this feast an even more extensive celebration by also honoring

Samhain, lord of the dead. This was normally done on November 1 and it was therefore decided to conveniently honor both Pomona and Samhain on October 31 and November 1.

The custom of trick-or-treating and the use of "jack-o'-lanterns" comes from Ireland. Hundreds of years ago, Irish farmers went from house to house, begging for food, in the name of their ancient gods, to be used at the village Halloween celebration. They would promise good luck to those who gave them good, and made threats to those who refused to give. They simply told the people, "You treat me, or else I will trick you!"



Taste of Palmyra

When: October 25, 2010
5:00pm to 9:00 pm

Where: Downtown Palmyra



Pumpkin Bread

Prep Time: 15 Min **Cook Time:** 50 Min **Ready In:** 1 Hr 5 Min

Original Recipe Yield 3 - 7x3 inch loaf pans

Ingredients

- 1 (15 ounce) can pumpkin puree
- 4 eggs
- 1 cup vegetable oil
- 2/3 cup water
- 3 cups white sugar
- 3 1/2 cups all-purpose flour
- 2 teaspoons baking soda
- 1 1/2 teaspoons salt
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1/2 teaspoon ground cloves
- 1/4 teaspoon ground ginger

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 7x3 inch loaf pans.
2. In a large bowl, mix together pumpkin puree, eggs, oil, water and sugar until well blended. In a separate bowl, whisk together the flour, baking soda, salt, cinnamon, nutmeg, cloves and ginger. Stir the dry ingredients into the pumpkin mixture until just blended. Pour into the prepared pans.
3. Bake for about 50 minutes in the preheated oven. Loaves are done when toothpick inserted in center comes out clean.

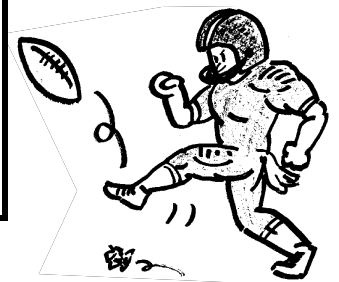
Football Joke

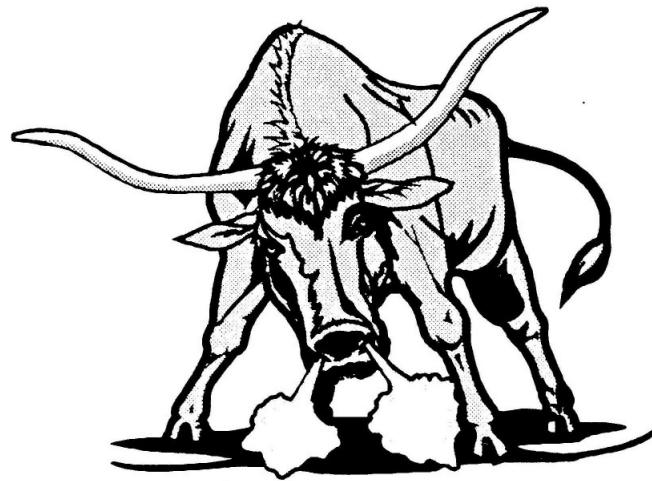
A college boy takes his girlfriend to a football game. It's the first football game she's ever seen, and afterwards he asks her how she liked it.

"Oh, I really liked it," she says, "but I just couldn't understand though why they were killing each other for 25 cents."

"What do you mean?"

"All they kept screaming was: Get the quarter back. Get the quarter back."





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