

FINANCIAL PLANNING
INVESTMENTS
LIFE INSURANCE
GROUP BENEFITS

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NEIL & ASSOCIATES NEWSLETTER

FFBRUARY 2023

A message from our President Rob Neil

I hope everyone had a great start to the New Year and got to spend time with friends and family over the holiday season. We are looking forward to a great year ahead!

I would like to take this time to recognize Christie Machuk. Christie is a partner in our firm and our Office / Financial Manager. Christie is extremely hard working, intelligent and one of the most organized people I have ever had the pleasure to work with. Christie keeps our office running smoothly and even keeps me focused (not always an easy task!)

Christie and her husband Chris are proud parents to two wonderful young boys. Christie volunteers her time to many causes in our community (Stepping Stones Day Care Society, mother/child ball and many more) and keeps up with her very active two boys.

Thank you for everything you do for our clients and our staff. We are very lucky to have you as part of our team.



In this Newsletter:

-A message from
Rob Neil
-Exciting news
-RRSP & Tax
Deadline dates
-Coffee break fun
-A recipe to try

Exciting News!!

Advancing Neil & Associates
Growth Strategy

With the integration period complete, we are extremely happy to officially welcome the team from Rubbix Risk & Wealth Management. Rubbix brings a huge level of talent and expertise to Neil & Associates as we strive to be leaders in the insurance and investment sector. Rubbix has adopted the Neil & Associates name and brand and has moved into the Neil & Associates office location at 10715 – 102 Street Grande Prairie, AB.

Our combination creates an organization even better able to serve clientele, deliver more value and compete in an ever-changing marketplace.

Please join us in welcoming
Robbie, Mitch, Brette, Jamie &
Natasha to the
Neil & Associates team!

Important Dates:

The RRSP contribution
deadline is March 1, 2023.
If you need to contribute for
the 2022 year please ensure
that you contact your advisor
prior to this date.

The tax filing deadline
is April 30, 2023
Filing your return on time
helps you avoid any interest or
penalties and get your refund
earlier.

Our LaCrete
office is open!!
Office hours are
Monday-Friday
from 10 am-2 pm











Winter Word Search Fun!

All the words are hidden vertically, horizontally or diagonally—in both directions. The letters that remain unused form a sentence from left to right.



A COFFEE Bleak

FIRE FREEZE FROST GALE GLOVES HAT

HORSE SLEIGH

TCF

ICICLE
ICINESS
IGLOO
JANUARY
MISTLETOE
POLAR BEARS
PRECIPITATION

SALT SCARF SEASON SHIVER SKATE SKI SNOW STEW

ANTIFREEZE ARCTIC WIND ASTRONOMIC BECOME FROSTED CHATTERING TEETH CHILLY CHRISTMAS COLD DECEMBER Did you know polar bears have an incredible sense of smell? They use it to track seals, their favorite meal. Their sense of smell is so good, they can sniff out prey from up to 16km away.

Fun Fact:



Some more fun!



Joke of the Day

The boss of a Life Insurance company storms down the hallway, fed up with the antics of one of his employees. He bursts into the room and finds the insurance agent smiling to himself. "Hello sir! How are you today?" he says in a cheery voice. "What is wrong with you?!" the boss fires back, "I can handle you eating my lunch, I can deal with all of the policies you've flubbed over the years but how in the name, how!—how can you issue a life insurance policy to a man who is one hundred and twelve years old?" "Umm, but, sir", the agent shifting his papers around "I, umm, I applied all the statistical tests. I was stringent, proper, specific. I did my research, there shouldn't be an issue. Um, I had evidence. Oh, there it is: according to my research, not a single 112-year-old man has died in the last five years."

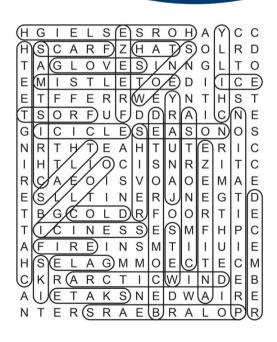
OATMEAL CHOCOLATE CHIP COOKIES

Ingredients

2 cups all-purpose flour
3 cups old fashioned, quick cooking oats
1/2 teaspoon salt
1 teaspoon baking soda
1 teaspoon baking powder
1 cup unsalted butter, softened
1 cup brown sugar
1 cup granulated white sugar
4 large eggs
2 teaspoons vanilla extract
1 1/2 cups chocolate chips

Instructions

- 1. Preheat oven to 350 F. Line cookie tray with parchment paper
 - 2. Beat together butter, brown sugar, white sugar until combined
 - Add in eggs and vanilla, beat until batter is fluffy
- 4. Add flour, rolled oats, salt, baking soda and baking powder, mix well5. Stir in chocolate chips
- 6. Scoop dough into balls approx. 2 inches in size onto lined cookie tray, press down slightly
- 7. Bake about approx. 10-12 mins until cookies are set in the center.
 - 8. Cool on tray for 2-3 mins then transfer to cooling rack9. ENJOY!



Word Search Answers

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