



NEW RADIO SHOW TIME

Make a mental note: Starting **Sunday, August 6th**, Walter will be on the radio from **8am – 10am**, NOT 9am – 11am. This change was due to changes in the schedule at WBZT. Please continue to listen to Walter Priebe of Priebe Investment Plans every Sunday from 8am – 10am on WBZT, 1230 on your am dial.

Leaving your Employer?

Don't Forget Your Retirement Savings Plan. Please click on the link below to view a short video on the options you have when leaving your employer and finding a home for your retirement savings plan.

<http://www.priebeinvestmentplans.com/Leaving-Your-Employer-Don%E2%80%99t-Forget-Your-Retirement-Savings-Plan.c8097.htm>

You can find this and many other useful videos on our website www.priebeinvestmentplans.com

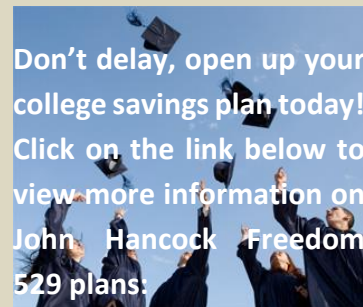
Estate Planning

Dealing with the issues of death or incapacity, especially your own, can be very uncomfortable. However, with a little forethought and planning, it is possible to make things much easier for you and your family during difficult times. Proper planning is a gift only you can give your loved ones. But many people don't plan at all and many more don't plan adequately. Please contact our office for an appointment or if you would like a review of your current estate planning documents.



During this sales tax holiday period, qualifying items will be exempt from tax including: certain school supplies selling for \$15 or less per item; clothing, footwear, and certain accessories selling for \$60 or less per item; and personal computers and certain computer-related accessories purchased for noncommercial home or personal use selling for \$750 or less per item.

(Source: www.floridarevenue.com)



Don't delay, open up your college savings plan today! Click on the link below to view more information on John Hancock Freedom 529 plans:

<https://www.johnhancockfreedom529.com>

Call Walter Priebe to set up an appointment to discuss a 529 for a child, grandchild, niece or nephew.

Do you need Long Term Care?

Do you know what the future holds for you and your family? Of course not. No one can know for sure. What we can only know for sure is that we will either die quickly or we will die slowly. This Long Term Care Insurance basics article is for those individuals who realize that they probably will not die quickly and, in fact, may linger for several dependent years. A few reasons you may need Long Term Care :

- Alzheimer's Disease, Senile Dementia
- Parkinson's Disease, Organic Brain Syndrome
- Arthritis, Bone Fractures, Depression
- Cancer, Diabetes
- TIA's, Strokes
- Heart Disease

Long Term Care Insurance basics, what are your odds?

- Fact: Almost 50% of people older than 85 are afflicted with Alzheimer's Disease. (Source: www.ltctree.com)
- Fact: The life expectancy at age 65 for women is 84.9, and for men, 80.2. (Source: www.ltctree.com)
- Fact: In 3 out of 4 couples (75%), at least one person will need Long Term Care at some point in their lives. (Source: www.ltctree.com)

No one likes to think about on the chance of needing Long Term Care, whether it is nursing home care, assisted living care, at home care, community care, or any other type of Long Term Care. Maybe that is why so many people in the past have not planned for LTC.

Unfortunately, when the time has come and they needed it, their finances have been caught off-guard. Families have "crisis managed" when their mom or dad has fallen and broken a hip. Not only have they had no idea where to begin in order to obtain LTC services for their parent, they have had no idea how to pay for it. If you do not want your family to crisis manage when you or a family member needs LTC, ask yourself the following questions before the need for LTC arises:

- Where will you get your care?
- Who will manage and coordinate your care?
- How will you pay for your care?

We understand this is can be an overwhelming concept. Let us help you plan for Long Term Care now before it is too late. Walter Priebe is Certified in Long Term Care and with his experience, can help you develop a plan that will work for you and your family.

Pet Protection

Keep your pets safe



We all know too well how hefty emergency vet visits can be. Being from South Florida, heatstroke is just one of many dangers that increase for cats and dogs during the warm summer months. But by taking preventive measures, you can keep your pets safe from the following common dangers while enjoying time together outdoors:

- **Sun exposure / Skin cancer** – many vets suggest putting baby-safe sunscreen on exposed areas, nose and inside their ears, to protect your pet's skin.

-**Leaving pets in the car**- not the best idea considering when it is 88 degrees outside, the interior temperature of a car reaches 105 degrees within 20 minutes. Remember, pets don't sweat so they overheat quickly.

-**Eating people food** – According to Dr. Ari Zabell, Director of client advocate support for Banfield Pet Hospital, "Eating a hot dog or a hamburger can really wreak havoc on your pets intestinal system because they are not used to it and it can cause diarrhea and vomiting. Some pets get pancreatitis, which can be life threatening."

Be cautious this summer and keep your pets safe!

Client Celebrations!

Client Birthdays

Mary Adria Avery
Jeanne Baker
Jorge Chavez
Gerald Calabrese
Bob DiStefano
George Eaglin
Donna Mae Flynn
Cynthia Fulkerson
Stewart Goodman
Janiece Halverson
Irene Jacobs
Bryan Jagoda
Robert Klemm
Linda Leonard
John Leonard
Diane Margolin
Mark Manceri
Mark Paterson
Josephine Porter
Elaine Renshaw
Sonia Rodriguez
Darma Sainmervil
Yvonne Shahoud
Rebecca Schmaus
Margaret Turner
Joan Woodson
Thomas Zace

Walter Priebe !!

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Wedding Anniversaries

Dan and Julia August
David and Rita Barnes
Gerald and Gloria Dick
Les and Sharon Dodd
Willie and Emelia Hernandez
Ray and Jennifer Schlichte
Richard and Peggy Strauss
Robert and Geraldine Wright



Rosie's

RECIPE CORNER



Heaven in a Crock Pot

Ingredients:

1 box brownie mix
½ cup melted butter, divided
4 large eggs, divided
Kosher salt
1 cup chocolate chips
1 bag choc. chip cookie mix
Vanilla ice cream

1. Spray slow cooker with nonstick cooker spray.
2. In a large bowl, combine brownie mix with ¼ cup melted butter, 2 eggs, ½ teaspoon vanilla and a pinch of salt. Fold in chocolate chips and set aside.
3. In a separate large bowl, combine chocolate chip cookie mix with remaining ¼ cup butter, 2 eggs, ½ teaspoon vanilla and a pinch of salt.
4. Into the slow cooker, drop alternating spoonfuls of brownie and cookie batter until all batter has been used. Cook until the mixture is set in the middle, either on high for 2 hours or on low for 5 hours. (Cooking longer at a lower temp. will result in a less gooey dessert.) Let cool slightly and serve with ice cream. Enjoy!