



**EVERGREEN
INSURANCE
MANAGERS INC**

GO TEAM... EVERGREEN

Helping to grow your business... one policy at a time!!

SPORTING & ATHLETIC STORES

SERVING:

**Oregon
Washington
Idaho &
"New State"** (Coming Soon)



Team Sports



Fitness Equipment



Athletic Apparel



Outdoor Recreation



Game Room



Action Sports



Footwear

Eligible Operations

- Billiards / Dart Stores
- Bowling Shops
- Camping / Hiking Gear
- Cycle Shops
- Fishing Gear
- Fitness / Weight Equipment
- Football / Baseball /Basketball
- Golf Shops
- Lacrosse / Rugby Equipment
- Motorcycle Gear
- Racks & Storage Accessories
- Skateboard Shops
- Surfboard Shops
- Team Sports
- Tennis / Racquet Sports
- Water Sports (Scuba, Waterskiing)
- Winter Sports (Hockey, Skiing)
- PLUS** Many, Many More...

Submission Requirements:

- Acord application
- 3~5 year currently valued loss runs
- Email your submission to mail@evergreeninsmgrs.com or
- Fax your submission to 503-259-3065

The Evergreen Advantage:

- AM Best rated A carrier
- Experienced underwriters
- Fast, friendly service
- Same day binder confirmations
- Superior policy issuance
- Low minimum premium

Super Bowl XLIII Dip

Ingredients:

- | | |
|-------------------------------------------------------|-------------------------------------------|
| 1 pound ground beef | 2 tablespoons chopped green chilies |
| 4 tablespoons chopped onion, divided | 1 teaspoon chopped seeded jalapeno pepper |
| 3 tablespoons chopped sweet red pepper, divided | 1/4 teaspoon dried oregano |
| 2 tablespoons chopped green pepper, divided | 1/4 teaspoon pepper |
| 1 can condensed nacho cheese soup, undiluted | 1/4 cup shredded cheddar cheese |
| 1/2 cup salsa | 2 tablespoons sour cream |
| 4 tablespoons sliced ripe olives, divided | 2 to 3 teaspoons minced fresh parsley |
| 4 tablespoons sliced pimiento-stuffed olives, divided | Tortilla chips |

Directions:

In a large skillet, cook the beef, 3 tablespoons onion, 2 tablespoons red pepper and 1 tablespoon green pepper over medium heat until meat is no longer pink; drain. Stir in the soup, salsa, 3 tablespoons ripe olives, 3 tablespoons pimiento-stuffed olives, chilies, jalapeno, oregano and pepper. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes. Transfer to a serving dish. Top with the cheese, sour cream and parsley; sprinkle with the remaining onion, peppers and olives. Serve with tortilla chips. Yield: 3 cups.

EVERGREEN INSURANCE MANAGERS INC
503-259-3060 Tele • 866-450-1150 Toll Free • 503-259-3065 Fax



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