ANDAR

The world rejoices in the fact that a date shifts on New Year's Eve. Let's celebrate the days when we make a difference in the world.



Upcoming Events

RIVERLAKES FARMERS MARKET

Indulge in the fresh flavors of the season at the Riverlakes Farmers Market JANUARY 6, 2024 TO DECEMBER 28, 2024 | 9:00 AM –1:00 PM. From farmfresh produce to handmade crafts, this market is a feast for the senses. Support local vendors and discover the tastes of our vibrant community.

3825 riverlakes dr , Bakersfield, CA, United States, 93312 (661) 332-4411





HAGGIN OAKS FARMERS MARKET

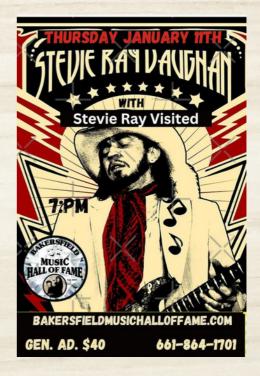
Explore the Haggin Oaks Farmers Market on JANUARY 7, 2024 TO DECEMBER 29, 2024 | 9:00 AM -2:00 PM and experience a delightful blend of flavors and crafts. With a focus on community and sustainability, this market is the perfect place to shop, dine, and connect with your neighbors.

8800 Ming Ave, Bakersfield, CA, United States, 93311 (661) 332-4411

STEVIE RAY VAUGHAN TRIBUTE FEATURING STEVIE RAY VISITED

Get ready for a night of bluesy brilliance! Join us on January 11 for a Stevie Ray Vaughn Tribute featuring the electrifying Stevie Ray Visited. Let the sounds of blues guitar pay homage to the legendary Stevie Ray Vaughn. It's a musical journey you won't want to miss!

Bakersfield Music Hall of Fame 2230 Q St Bakersfield, CA 93301 (661) 864-1701



8120 Rosedale Hwy, Ste100 Bakersfield, CA93312 Office: (661)365-0100

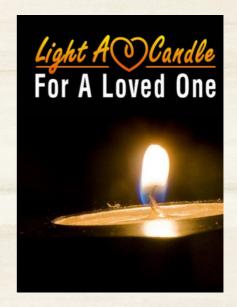


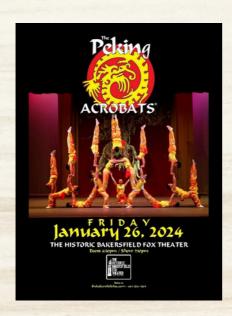
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LIGHT A CANDLE FOR A LOVED ONE

Join us on JANUARY 25, 2024 | 6:00 PM –8:00 PM for a touching evening under the stars as we gather to light candles in remembrance of our cherished ones. The soft glow of each flame will symbolize the enduring love we hold in our hearts. Bring your own candle, share stories, and find solace in the warmth of community.

The Park at River Walk11298 Stockdale HwyBakersfield, CA 93311 (661) 489-5952





THE PEKING ACROBATS SPECTACULAR

Prepare to be amazed by the gravity-defying feats of The Peking Acrobats! Catch them live on JANUARY 26, 2024 | 6:30 PM –10:00 PM. From mind-bending contortions to gravity-defying stunts, this world-renowned troupe will leave you on the edge of your seat.

The Historic Bakersfield Fox Theater2001 H StreetBakersfield, CA 93301 (661) 324 -1369

OUTSIDERS NATION FREE ART IN THE PARK EVENT

Unleash your inner artist at the Outsiders Nation Free Art in the Park Event on JANUARY 27, 2024. Bring your creativity to life as you participate in various art activities, enjoy live music, and connect with fellow art enthusiasts. Let your imagination run wild in the open air!

Beardsley Park & Jefferson Park901 Airport Dr. & 801 Bernard StBakersfield , CA 93305 (323) 681-2081



SAVOR THE FLAVOR: CREAMY CHICKEN STEW

Greetings, food enthusiasts! Get ready to tantalize your taste buds with our spotlight on the mouthwatering and soul-satisfying dish of the month - Creamy Chicken Stew!

Sink into the warmth of winter with a steaming bowl of our delectable Creamy Chicken Stew. Packed with savory goodness and comforting flavors, this dish is the perfect remedy for chilly evenings and a guaranteed way to elevate your dining experience.

INFREDIENTS:

- 2 tablespoons vegetable oil
- 4 chicken drumsticks (1 pound)
- 3 skinless, boneless chicken breast halves (1 1/2 pounds), each cut into 4 pieces
- Kosher salt and freshly ground pepper
- 1/2 pound small white mushrooms, quartered
- 1 large Yukon Gold potato (10 ounces), peeled and cut into 1/2-inch dice
- 1 large carrot, cut into 1/2-inch dice
- 1 medium onion, cut into 1/2-inch dice
- 2 garlic cloves
- 1 tablespoon unsalted butter
- 1/4 cup all-purpose flour
- 1 cup dry white wine
- 2 cups chicken stock or low-sodium broth
- · 4 thyme sprigs
- 1 bay leaf
- 1/2 cup heavy cream
- 1 tablespoon coarsely chopped flat-leaf parsley



Active Time: 30 mins Total Time: 45 mins

Yield: 4

DIRECTIONS:

Heat a large skillet. Add the vegetable oil and heat until wisps of smoke appear. Add the chicken drumsticks and breasts in a single layer, season with salt and pepper and cook the chicken over moderately high heat, turning once, until golden brown, about 7 minutes total; transfer the chicken to a plate. Add the mushrooms to the pan and cook until lightly browned, about 3 minutes. Using a slotted spoon, transfer the mushrooms to a small bowl.

Add the potato, carrot, onion, garlic and butter to the skillet and cook until the vegetables are lightly browned, about 4 minutes. Stir in the flour. Pour in the wine and bring to a simmer, scraping up any browned bits from the bottom of the pan. Add the stock, thyme, bay leaf and chicken along with any accumulated juices and bring to a boil. Cover and simmer over moderately low heat until the potato and carrots are tender and the chicken drumsticks are cooked through, about 15 minutes. Discard the bay leaf and thyme. Stir in the heavy cream and the reserved mushrooms and season with salt and pepper. Sprinkle with the parsley and serve.



2024 LIVING BENEFITS PROGRAM

This 2024, we bring you insights, tips, and valuable information about insurance – your safety net in an unpredictable world.

Discover how our insurance solutions have made a real impact on the lives of everybody.



FUN FACTS



National Soup Month: January is National Soup Month in the United States. It's a perfect time to enjoy a warm bowl of soup during the winter season.

Elvis Presley's Birthday: The King of Rock 'n' Roll, Elvis Presley, was born on January 8, 1935.

National Popcorn Day: Popcorn lovers rejoice! January 19 is dedicated to celebrating the delicious and versatile snack, popcorn.

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