

April 2024



Dates to remember



- April 1 - April Fool's Day
- April 2 - Autism Awareness Day
- April 11 - National Pet Day
- April 14 - National Gardening Day
- April 18 - Tax Day
- April 22 - Earth Day
- April 23 - World Book Night
- April 26 - Pretzel Day

In this newsletter
you will find:

Bakersfield events, Insurance
News and trending recipe





APRIL 5, 2024 | 7:30 PM -10:00 PM

THE BAKERSFIELD BOOGIE #2

The Soda Crackers: With a goal to bring back the “classics,” The Soda Crackers – a six-piece band whose average age barely cracks the 30-something barrier – are in full swing. Make that – full Bakersfield Sound with a nice helping of Western Swing thrown in as a side dish of sorts. The Soda Crackers celebrate the unsung heroes of the Bakersfield Sound, the B-side hits that never get played, and the showmanship plus the instrumentation that all the greats brought to the smoky ol’ beer joints & dance halls from years gone by.

EARTH DAY 661 FESTIVAL

AN INTERACTIVE CELEBRATION OF MOTHER EARTH

SUNDAY, APRIL 21, 2024

9 AM - 2 PM • YOKUTS PARK

TINYURL.COM/EARTHDAY661

IMAGINATION STATION
FIELD DAY FUN
YUMMY FOOD
ECO-FRIENDLY CRAFTS

LIVE DJ
PERFORMANCES
LOCAL VENDORS

YOGA MOVEMENT
PHOTO OPS
FACE PAINTING
AND MORE!

Earth Day 661 Festival

Earth Day 661 is a free, family friendly event to support and enrich the local community with awareness to the simple ways we can all be more sustainable while protecting and enjoying our beautiful planet together. Connect with the community, local environmental organizations and eco-conscious small businesses who work all year long to help keep our earth happy. A major key focus has always been to get children outdoors in nature to help them think beyond their usual surroundings and become little stewards for our ever changing planet.

Dinner at the Derby

APRIL 12, 2024 | 6:00 PM -8:00 PM

The Kentucky Derby won't be run until May, but the annual "Dinner at the Derby" fundraiser benefiting Youth Connection, Boys & Girls Clubs of Kern County, and Bakersfield North Rotary Foundation will be off to the races on April 12, 2024. The races are pre-recorded, with the winners of each of the 12 races entered into a drawing for the grand prize.

Dinner AT THE Derby

**Friday
April 12, 2024
6:00 pm**

Seven Oaks Country Club
2000 Grand Lakes Avenue

Hats and Colorful Derby Attire
"Encouraged"

6:00 Cocktails and Wagers
7:00 Post Time
Buffet Dinner

Parade of Hats • Live and Silent Auction • Grand Prize Drawing
\$150 Per Person • \$275 Per Couple • (each package includes one horse ownership)

Homemade Soft Pretzel Bites

PREP TIME: 2HOURS HRS

COOK TIME: 18MINS

SERVINGS: 10

Instructions

- For the Pretzels: Combine the 1 ½ cups water, sugar, yeast, and butter in the bowl of a stand mixer and mix with the dough hook until combined. Let sit for 5 minutes.
- Add the salt and flour and mix on low speed until combined. Increase the speed to medium and continue kneading until the dough is smooth and begins to pull away from the side of the bowl, about 3 to 4 minutes. If the dough appears too wet, add additional flour, 1 tablespoon at a time. Remove the dough from the bowl, place on a flat surface and knead into a ball with your hands.
- Oil a bowl with vegetable oil, add the dough and turn to coat with the oil. Cover with a clean towel or plastic wrap and place in a warm spot until the dough doubles in size, about 1 hour.
- Preheat the oven to 425 degrees F.
- Bring the 3 quarts of water to a boil in a small roasting pan over high heat and carefully add the baking soda. It will boil over, so add slowly and be careful!
- Remove the dough from the bowl and place on a flat surface. Divide the dough into 8 equal pieces, about 4 ¼ to 4 ½ ounces each. Roll each piece into a long rope measuring 22 inches and shape. Cut the dough into one inch pieces to make the pretzel bites. Boil the pretzel bites in the water solution in batches. We did about 15 bites at a time. Boil for about 30 seconds. Remove with a large slotted spoon. Place pretzel bites on a baking sheet that has been sprayed with cooking spray. Make sure they are not touching. Brush the tops with the egg wash and season liberally with the salt. Place into the oven and bake for 15 to 18 minutes until golden brown.
- Remove to a baking rack and let rest 5 minutes before eating. Serve with cheese sauce.

Ingredients

Soft Pretzels:

- 1 1/2 cups warm water
- 2 tablespoons light brown sugar
- 1 package active dry yeast 2 ¼ teaspoons
- 3 ounces unsalted butter melted
- 2 1/2 teaspoons kosher salt
- 4 ½ to 5 cups all-purpose flour
- Vegetable oil
- 3 quarts water
- 1/3 cup baking soda for boiling the pretzels
- 1 whole egg beaten with 1 tablespoon cold water
- Coarse sea salt

For the cheese sauce:

- ½ Tablespoon unsalted butter
- ½ Tablespoon all-purpose flour
- ½ cup milk
- 8 ounces Cheddar cheese grated



Traditional Life Insurance

Death Benefit



**SAME
PRICE**

Life Insurance with Living Benefits

- Death Benefit
- Critical Illness Rider
- Chronic Illness Rider
- Terminal Illness Rider
- Money for Medical Bills
- Money for Deductibles
- Money for Copayments
- Money to Replace Income
- Money for Exp. Treatment
- Money for lots more!

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