



BERRY FINANCIAL GROUP, INC.
NEWSLETTER
AUGUST 2019

A Confident Financial Future

- Thursday, August 1..... Ruth’s Chris Steak House in Myrtle Beach, SC (6:00 PM)
- Tuesday, August 6 Ruth’s Chris Steak House in Myrtle Beach, SC (6:00 PM)
- Tuesday, August 13..... Port City Chop House in Wilmington, NC (6:00 PM)
- Thursday, August 15Ruth’s Chris Steak House in Wilmington, NC (6:00 PM)
- Tuesday, August 20.....Ruth’s Chris Steak House in Wilmington, NC (6:00 PM)
- Thursday, August 22 Port City Chop House in Wilmington, NC (6:00 PM)
- Thursday, September 5Mr. P’s Bistro, Southport, NC (6:00 PM)

Invitations to the above seminars are distributed by a direct mail marketing firm in Florida. If you receive one, please do not call the RSVP number provided on the invitation.

Clients and their spouses are invited to attend these functions; however, we do ask that you bring someone with you who is at or nearing retirement age and has never heard Richard’s presentation.

When registering for one of these seminars, please contact our home office at **1-888-774-6181**. By calling us directly, you are assured top priority for seating at these workshops.



2019 Client Appreciation - Saturday, November 9
SAVE THE DATE



Richard's Corner

Poor Man's Pie

By Jana Berry Mathews

Hello and happy August everyone. Jana Berry Mathews here. I cannot believe the summer is almost over! One of my family's and my favorite parts of this WARM season is enjoying fresh, mouthwatering fruits and veggies. Some of my absolute favorites are tomatoes, squash, cucumbers, blueberries, peaches, watermelons, green peppers, and strawberries. We are very blessed to have our own farmer in the family. You all may know him as Papa Ron, Janet Bracey's husband. He can grow some delicious produce like nobody's business.

I am going to share my favorite summer dessert with you all. It is very special to me because my Grammy, Janet Bracey, taught me how to make it, and she still makes it the best! This sweet treat is perfect for any party or dinner dessert. Do not let the name (POOR MAN'S PIE) fool you. You will feel like a million bucks when you take your first bite, and it is so simple to make.

First, pick the fresh fruit of your choice (my favorite combination is blueberries and peaches). I peel about three to four peaches and slice them thinly. Two cups of blueberries should do the trick, but add as much as you'd like. Next, preheat your oven to 350 degrees, and put one stick of butter in a 9x13 dish to melt. While the butter is melting, combine 1 cup of sugar, 1 cup of self-rising flour, and 1 cup of the milk of your choice. Once the butter is melted, remove your baking dish from the oven and pour your wet mixture over the butter. Now, pour your fresh fruit (strawberries, blueberries, peaches, blackberries, any you like) over the wet mixture. Let this deliciousness bake for 40-45 minutes or until you can remove a toothpick cleanly.

Now it's time to enjoy your masterpiece, but there is one thing the poor man's pie still needs before serving. Get your go to brand of vanilla ice cream and top the warm, fruity dessert with a scoop of cold, creamy ice cream. This makes the cobbler/cake-like dessert just sweet enough and is the finishing touch. If you are like me, you will keep this recipe and use it A LOT. Please enjoy, and let me know how you like it! ☺

I am so thankful for all of you being a part of my Berry Financial Group family! Love you and God bless.





Poor Man's Pie

- 2 Cups Fresh Fruit
- 1 Stick Butter
- 1 Cup Sugar
- 1 Cup Self-Rising Flour
- 1 Cup Milk

Poor Man's Pie

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2019 Summer BBQ





JORDAN BERRY, DMD


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DENTAL ASSOCIATES
cosmetic & family dentistry

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8151 Rourk St. 82nd Parkway
Myrtle Beach, SC 29572

Christmas Drop In

**Saturday, December 7
11:00 AM – 3:00 PM**

**HOME OF JAN AND RICHARD BERRY
WHO IS INVITED?**

**ANYONE WHO BECAME A NEW ANNUITY, LONG TERM CARE, LIFE, OR
MEDICARE SUPPLEMENT CLIENT OR
SENT A REFERRAL
JUNE 3, 2019 – DECEMBER 6, 2019**



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