


Greater Midwest

Financial Group LLC



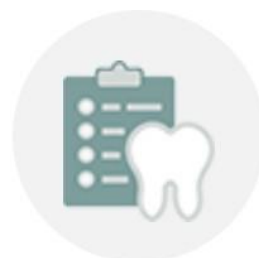
Happy February! Have you neglected your financial goals? Show your finances some love with Greater Midwest Financial Group! Allow us to help guide you towards not only a successful 2020 but a happy retirement as well.

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Who We Serve



**BUSINESS
OWNERS**



**DENTAL
PROFESSIONALS**



PROFESSIONAL/ EXECUTIVES



RETIREES AND PRE-RETIREES

Employee of the Quarter: **SONJA PALM**

A big thank you to **Sonja Palm**, GMFG's Securities Department Manager. Year-end always brings extra work to the Securities Department and Sonja didn't miss a beat. Thank you Sonja for the great job you do!



Company **EVENTS**



Jim Ronn and Jake Kogler attended the Kestra Ascend conference in Scottsdale, Arizona. It was a great opportunity to learn about industry trends and best practices, while having a little fun too.

Trending ARTICLES



How Values-Based Budgeting Can Transform the Way You Spend Money

Many people hate budgeting because it feels restrictive, and reviewing past spending reminds them of their financial mistakes. Who wants to limit their entertainment spending or total up how much they spent last month at fast-food drive-thrus?

[Read More.](#)

7 Tips to Deal With Debt Stress

Although Americans generally feel positive about their finances, 25 percent say they worry about money "all the time," according to a recent [Gallup survey](#). And according to the American Psychological Association's most recent "[Stress in America](#)" survey....

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The 30 Best Midwestern Recipes Ever, Ranked



Ingredients

- 3/4 cup seasoned bread crumbs
- 1 medium onion, chopped
- 2 large eggs, lightly beaten
- 1/3 cup minced fresh parsley
- 1 teaspoon coarsely ground pepper
- 3/4 teaspoon salt
- 2 pounds ground beef

Gravy:

- 1/2 cup all-purpose flour
- 2-3/4 cups 2% milk
- 2 cans (10-1/2 ounces each) condensed beef consommé, undiluted
- 1 tablespoon Worcestershire sauce
- 1 teaspoon coarsely ground pepper
- 3/4 teaspoon salt

• Noodles:

- 1 package (16 ounces) egg noodles
- 1/4 cup butter, cubed
- 1/4 cup minced fresh parsley

Directions

- 1.** In a large bowl, combine the first 6 ingredients. Add beef; mix lightly but thoroughly. Shape into 1-1/2-in. meatballs (about 36). In a large skillet over medium heat, brown meatballs in batches. Using a slotted spoon, remove to paper towels to drain, reserving drippings in pan.
 - 2.** For gravy, stir flour into drippings; cook over medium-high heat until light brown (do not burn). Gradually whisk in milk until smooth. Stir in the consommé, Worcestershire sauce, pepper and salt. Bring to a boil over medium-high heat; cook and stir for 2 minutes or until thickened.
 - 3.** Reduce heat to medium-low; return meatballs to pan. Cook, uncovered, 15-20 minutes longer or until meatballs are cooked through, stirring occasionally.
 - 4.** Meanwhile, cook noodles according to package directions. Drain; toss with butter. Serve with meatball mixture; sprinkle with parsley
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