

**UBI "OUR BEST ALWAYS"
NEWS TO "U"**



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DECLARATION

This 4th of July, may you enjoy your apple pie, watermelon, and fireworks, or however else you choose to celebrate our country's founding. It also never hurts to ponder those words from long ago, July 4, 1776, in our nation's Declaration of Independence:



When in the Course of human events it becomes necessary for one people to dissolve the political bands which have connected them with another and to assume among the powers of the earth, the separate and equal station to which the Laws of Nature and of Nature's God entitle them, a decent respect to the opinions of mankind requires that they should declare the causes which impel them to the separation.

We hold these truths to be self-evident, that all men are created equal, that they are endowed by their Creator with certain unalienable Rights, that among these are Life, Liberty and the pursuit of Happiness. That to secure these rights, Governments are instituted among Men, deriving their just powers from the consent of the governed, That whenever any Form of Government becomes destructive of these ends, it is the Right of the People to alter or to abolish it, and to institute new Government, laying its foundation on such principles and organizing its powers in such form, as to them shall seem most likely to effect their Safety and Happiness. ... Prudence, indeed, will dictate that Governments long established should not be changed for light and transient causes;

We, therefore, the Representatives of the united States of America, in General Congress, Assembled, appealing to the Supreme Judge of the world for the rectitude of our intentions, do, in the Name, and by Authority of the good People of these Colonies, solemnly publish and declare, That these united Colonies are, and of Right ought to be Free and Independent States, And for the support of this Declaration, with a firm reliance on the protection of Divine Providence, we mutually pledge to each other our Lives, our Fortunes, and our sacred Honor.

May Winner

Jose Luna!!

14,705 points

Agent with the highest monthly points wins \$750.00 and 500 bonus points (\$1000.00 if over 10,000)

WAY TO GO!

Jose!!!

Agents with over 4,000 points win \$200.00 (\$500.00 if over 5,000 and \$750.00 if over 10,000) Additional May Winners:

- William N Morris 13,247 Points
- Timothy Brown 10,338 Points
- Joanna A Lopez 8,056 Points
- Amos Ruiz 6,990 Points
- Blanca I Orozco 6,888 Points
- Eva Gilbert 5,851 Points
- Jimmy Moreno 5,466 Points
- Christian E Avalos 5,387 Points
- Maria D Fernandez 5,175 Points
- Walter J Proctor 4,895 Points
- Monty B Roberts 4,788 Points
- E Chairez-Vall. 4,321 Points
- Ana M Herrera 4,175 Points
- Marina Chavez 4,050 Points

JUNE

TOM SAYS...

LEADERSHIP

I found these Ten Essential Leadership Traits in the March issue of *Selling Power Magazine*. While it may be true that “not everyone can be a leader”, it is true that everyone can benefit from aspiring to the traits of a leader. In fact, if you are to be more effective in your current role or in a future role, these leadership traits will take you there on a much faster pace.



HAVE COURAGE: This means an unshakable belief in your physical, emotional, intellectual and spiritual standards and values – a willingness to take risks instead of waiting for safe situations, better times or assured results.

THINK BIG: Curiosity, a penchant for challenging tradition, an eagerness to create and bring out the best in others and the ability to see the big picture and work toward making that picture a reality.

MASTER CHANGE: Leaders accept change, handle it well, and succeed. Leaders view change as the only constant in life and see it as an opportunity rather than a problem.

BE ETHICAL: Leaders have a keen sense of fairness and justice. They command the respect and loyalty of their peers by valuing the rights of others, by exhibiting their own loyalty and conscientiousness and by upholding their ethical standards even in the worst of times.

HAVE A SENSE OF HUMOR: Leaders use humor to turn mundane tasks into enjoyable experiences. They laugh at themselves and lighten the load of everyone around them.

BE PERSISTENT AND REALISTIC: Leaders persevere, maintaining commitment to their goals in the face of pressure and obstacles. They have patience and are willing to sacrifice today’s satisfaction for tomorrow’s gains.

BE POSITIVE AND HOPEFUL: A positive mental attitude without a dreaming “pie in the sky” perspective helps them see the good in a bad situation and helps them reinforce the self-worth and value of other people.

ACCEPT AND USE POWER WISELY: Leaders know that power and greatness are not goals to be sought after, but are by-products of learning how to serve so they neither shrink from power nor seek it unnecessarily. They “pull rank” only in emergencies, and always take responsibility for themselves and their actions.

MAKE DECISIONS: Leaders realize that not making a decision is, in itself, a decision – one that puts things out of their control. They use their time, energy, talent, money, and opportunities making a commitment to a plan of action.

BE COMMITTED: The zeal and dedication of leaders draw others to them as they demonstrate confidence, high standards and self-discipline. Leaders are not quitters.

Once you have what it takes to lead - the characteristics that make people stand out in the crowd - you will be on your way to a more successful career. When you are given the opportunity to “lead or step aside” you will be ready.

Garlicky Chicken Piccata Recipe



INGREDIENTS

- 1 head of garlic
- 4 tbsp. extra-virgin olive oil, plus more for garlic
- 2 boneless skinless chicken breasts, cut in half lengthwise
- Kosher salt
- Freshly ground black pepper
- Flour, for dredging
- 5 tbsp. butter, divided
- 1/4 c. white wine
- Juice of 1 lemon
- 1/4 c. chicken stock
- 1/4 c. capers
- 1/3 c. Chopped parsley, for garnish

Directions:

1. Preheat oven to 400 degrees F.
2. Prep roasted garlic: Slice off the top of the head of garlic (about 1/4"). Drizzle the cut side with olive oil and roast until soft and slightly golden, about 40 minutes. Let cool, then remove cloves and set aside.
3. Season chicken with salt and pepper and then lightly dredge in flour.
4. In a large skillet over medium-high heat, heat olive oil and 4 tablespoons of butter. Cook chicken in batches until golden, about 3 minutes per side. Remove chicken and set aside.
5. Make sauce: Deglaze the pan with white wine. Add lemon juice, chicken stock, and capers and stir. Add the roasted garlic and bring to boil. Season with salt and pepper.
6. Add chicken into the sauce and simmer for 5 minutes more. In the last minute, add remaining tablespoon of butter.
7. Serve chicken over pasta. Garnish with parsley.

Cucumber, Tomato, and Avocado Salad

Here's what you will need:

- * 1 English cucumber
- * 4 Roma tomatoes
- * 3 ripe avocados
- * 1/2 red onion
- * 1/4 cilantro
- * Juice of 1 lemon
- * Salt and black pepper to taste
- * 2 Tbsp. extra virgin olive oil

Directions:

1. Place sliced cucumber, tomatoes, avocados, onion, and cilantro in a large salad bowl.
2. Toss with olive oil, lemon juice, salt, and pepper.



Happy Birthday!!!

Tamika Whaley
June 30

