



Newsletter

FALL 2009



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No matter how much we wish the days wouldn't get shorter or the temperatures won't get colder, we really have no choice in the changes of the season. Summer has faded and fall begins with subtle changes in the daylight and the nights have become chilled. Fall has arrived with the first frost, the disappearance of migrant birds, and the harvesting appears to be in the final stages. Change is a measure of time and fall is the season of the year that is the transition period.

Speaking of change and transition periods, I'd like to introduce you to my new Executive Assistant, Pamela Dick. Pamela joined Wellington West at the end of August and brings with her 23 years of experience in the insurance and financial services industry. She has a deep understanding of the nature of the business, the operations and associated processes, and the importance of customer service. You, as my client will benefit from her expertise. She'll be able to meet your needs as required in response to changing circumstances as well as assisting in determining what steps need to be taken to move toward a common goal. Pamela is high energy driven, has a strong work ethic and a positive outlook in both her professional and personal life. She has been married for 30 years, has two grown children, enjoys NASCAR racing, hockey, golf and most importantly, spending time with her granddaughter Kayla.

At this time I would also like to thank you for your friendship, business and support!

Pierre

FALL TIP

Have you taken advantage of your Tax Free Savings Account (TFSA)? If not, introduce yourself to Pamela to set one up today!



WELLINGTON WEST
Financial Services Inc.



SPICE COOKIES

Topping

½ cup dark brown sugar, packed
¼ tsp ground ginger
¼ tsp cinnamon

Cookie

1 cup shortening
1 cup dark brown sugar, packed
1 egg
1 tsp vanilla extract
2 cups flour
1 tsp baking soda
1 tsp cinnamon
1 tsp ground ginger
¼ tsp nutmeg
1 pkg (200g) Skor toffee bits

Preheat oven to 350 degrees.

Topping: combine ingredients in shallow dish.

Cookies: Beat shortening and brown sugar until well combined. Add egg and vanilla. Beat until fluffy. Add the next 5 ingredients, mixing until incorporated. Fold in the toffee bits.

Roll dough into 1" balls, don't flatten and roll in topping. Place on prepared baking sheets about 2" apart. Bake in preheated oven 12-14 minutes or until set.

Store at room temperature.