



Bill Mitchell, CEO

Dear Friends of GHM,

It's hard to believe it's spring already but I for one am extremely happy that it's here. As we head into warmer weather, and more people getting vaccinated and herd immunity slowly growing, hopefully things will start to return to "normal" over the next few months. From everything I've read and heard, experts recommend we continue wearing masks and social distance until we reach a much higher percentage of herd immunity. Together we will get through this and move on.

We have several very exciting things going on at GHM. Here is a snapshot:

- **Refer-A-Friend, Feed-A-Kid** – As you may have seen over the last several weeks, we have teamed up with Alford Youth and Community Center (AYCC) to raise money to combat food insecurity. Whenever a customer refers a friend or family member to GHM for an insurance quote, GHM will donate \$10 to the Weekend Meal Backpack program. \$10 fills two backpacks and feeds two kids for an entire weekend. And the person you refer doesn't need to buy

insurance from GHM ... just let us give them a quote. It's that simple. And if you have other policies we don't currently service for you that you'd like us to quote, those count too! In the 1st quarter of 2021, we've done 202 quotes and as a result we've donated \$2,020 to the AYCC sending enough backpacks home to feed 404 kids. Thank you for your support, and your referrals!

- **InsurLink** – InsurLink is our 24/7 customer service portal. When you call to activate InsurLink, you'll have access on your computer or smart phone to receive and manage your policies with GHM. Things like printing an auto insurance ID Card, reporting a claim, requesting a policy change, making a payment, sending us a message, and receiving and managing copies of your policies; for business owners, you can request a Certificate of Insurance. Give us a call today and we'll be happy to activate InsurLink for you.
- **Medicare Seminar** – Back by popular demand, Lee Cabana will be hosting a Medicare Seminar on April 29th from 10:00 to 11:30 at The Elm – 21 College Ave in Waterville. Call GHM at 207-873-5101 or email jenna@ghmagency.com to reserve your seat today.

I can't thank you enough for choosing GHM as your local independent insurance agent. We greatly appreciate your business and look forward to servicing your insurance in the coming months and years. Please do not hesitate to call or email us if we can assist you with any type of insurance.

Sincerely,



Bill Mitchell, CEO

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Auto – Home – Business – Life – Health

(207) 873-5101 - (800) 244-9046 - <https://www.ghmagency.com/directory>

Meet Some of our Friendly, Knowledgeable Staff



Mindy Maheu ~ Diane Guerette

Jen Graf ~ Jenna Labbe

Summer Is Coming... Is Your Pool Insured?

to learn more



Employee Spotlight



Martha Wentworth

An insurance professional since 1996, Martha enjoys helping her customers. Martha has developed a passion for insurance over the years, obtaining her Property and Casualty license in 1996, Life & Health Insurance license in 2002, currently holding her Certified Insurance Counselor (CIC) designation and her Certified Risk Management designation (CRM). Martha enjoys working with both personal & commercial customers. Having joined the GHM team in January 2000, Martha considers GHM a part of her family.

Martha enjoys camping with friends and sight-seeing the great state of Maine. Martha loves spending time with her son, Justin and grand pup, Luna. Martha is involved in the local community and strives to volunteer whenever possible. Martha resides in China with her husband, JJ.

2021 MEDICARE EDUCATIONAL SEMINAR SERIES!

- Are you turning age 65?
- Are you Medicare eligible still working and covered under a Group Health Insurance Plan?
- Are you already covered under a Medicare Plan and not sure if you have the right coverage?

IF YOU ANSWER YES TO ANY OF THE ABOVE,
THIS EDUCATIONAL SEMINAR IS FOR YOU!

Join Lee Cabana

at The Elm
21 College Avenue
Waterville, ME



Thursday, April 29, 2021

Time: 10 a.m. - 11:30 a.m.

During this presentation, we will cover all the above and more, including an overview of Medicare Part A, Part B, Part C and Part D.

Learn about Original Medicare, Medicare Supplements, Medicare through Private Health Plans, the advantages and disadvantages, Medicare Prescription Drug plans and the various Medicare enrollment periods and the related eligibility requirements.

- You will also learn when to enroll in Medicare and how?
- What are the benefits of Medicare that you have worked and paid for?
- What are the penalties for not enrolling when eligible?
- What is the Medicare "Buy In" (do you qualify)?

All this and more!!

This event will be streamed Live at the GHM Agency
Facebook page (www.facebook.com/ghminsuranc/)

***Seating is limited so call 207-873-5101
to reserve your seat today.***

HOSTED BY: LEE CABANA





Low Cost Term Life Insurance

As an independent insurance agency, GHM has access to numerous insurance companies for virtually any type of insurance, including life insurance. One of the most common types of life insurance is term life. [Click Here](#) for more information about Term Life Insurance.



Employment Practices Liability Insurance

What happens if there's harassment in your workplace, or a lawsuit is made against you for discrimination or wrongful termination. Or a 3rd party sues you because one of your employees harassed them? Your covered right? Not so fast ...

[Click Here](#) to learn more about this important coverage!



Tex Mex Butternut Squash Soup

By: Food Network

- 1 tablespoon olive oil
- 1 onion, diced
- 1 large butternut squash, peeled, seeded and diced
- 1 red bell pepper, seeded and diced
- 2 cloves garlic, minced
- 1 jalapeno, seeded and finely chopped

- 4 cups chicken broth
- 1/2 teaspoon ground cumin
- 1/2 teaspoon chili powder
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 cup crema
- 1/2 cup crumbled cotija cheese
- 1/2 cup finely chopped fresh cilantro
- 1/2 cup pomegranate seeds



1. Add the olive oil to a large pot over medium-high heat. Add the onions and cook until beginning to soften, about 5 minutes. Add the squash and peppers and cook, stirring occasionally, until just beginning to brown slightly, 5 to 7 minutes. Add the garlic and jalapeno and cook for 1 more minute. Add the broth, cumin, chili powder, salt and pepper. Bring to a simmer and simmer until the squash is soft, about 15 minutes. Puree using an immersion blender.
2. To serve immediately: Serve up in bowls and top with about 1 tablespoon each of the crema, cotija, cilantro and pomegranate seeds.
3. If freezing, let cool completely, then pour into 3 to 4 quart bags and freeze. To serve: thaw a bag of the soup in the refrigerator, then heat in a pan or in the microwave. Top with the crema, cotija, cilantro and pomegranate seeds.