

# Did you know?



## STRENGTH & SURVIVAL: THE UNIVERSAL LANGUAGE

A first-ever event combining breast health empowerment and musical celebration!



**Saturday, February 13, 2016**  
9:00 AM - 12:00 noon  
The Kimmel Center for the Performing Arts

- FREE event: continental breakfast, concert & education
- Multi-lingual, multi-generational education & celebration
- Life-saving knowledge from 22 breast cancer experts
- Survivor inspiration
- Access to mammograms for women in need
- "Strength & Survival" musical celebration by The Philly POPS

All are welcome, but seating is limited.

Name \_\_\_\_\_

Address \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_

Phone (\_\_\_\_) \_\_\_\_\_ Email \_\_\_\_\_

Languages Preferred \_\_\_\_\_

Please return form to The Benefit Fund office on the 3<sup>rd</sup> floor 1319 Locust Street, Philadelphia, PA 19107 by January 4<sup>th</sup>, 2016 to reserve your seat.

### Frequently Asked Questions >>>

**Q:** I want to check my medical claims status online. Can I do that?

**A:** Yes. You have access to all your medical claims information online through your Aetna Navigator account at [www.aetna.com](http://www.aetna.com). You simply log in and then select claim status. You can search all claims or just ones being processed.

Have a question? Contact the Benefit Fund at (215) 735-5720.  
1319 Locust Street, 3rd Floor, Philadelphia, PA 19107

## Recipes of the Month



### Spicy Mango-Orange Slush

#### Ingredients

- 2 cups cubed peeled ripe mango, frozen
- 1 cup fresh orange juice
- 1/2 cup sparkling water, chilled
- 1 teaspoon grated lime rind
- 2 tablespoons fresh lime juice
- 1/8 teaspoon ground red pepper

#### Preparation

Place all ingredients in a blender, and process until smooth.



### Riesling Baked Pears

#### Ingredients

- 4 ripe pears, preferably Bosc, with stems, washed and dried
- 2 cups Riesling or other fruity white wine
- 1/4 cup honey
- 4 cinnamon sticks
- 4 bay leaves
- 4 strips orange zest

#### Preparation

Preheat oven to 400°F. Cut a thin slice off the bottom of each pear, so they will stand upright. Arrange the pears in a 9- to 10-inch baking dish. Whisk wine and honey in a bowl until well blended; pour over the pears. Add cinnamon sticks, bay leaves and orange zest to the wine mixture around the pears. Roast the pears, basting every 15 minutes, until they are tender, 45 minutes to 1 hour. Use a slotted spoon to transfer the pears to shallow dessert bowls. Pour the wine mixture into a saucepan; bring to a boil. Boil until slightly thickened, about 6 minutes. Drizzle over the pears and garnish with the cinnamon sticks, bay leaves and orange zest.