

## June 2018 Newsletter

### **Is It Time to Stop Procrastinating About Your Financial Plan?** *Some things to think about as you get started with your strategy.*

**First, look at your expenses and your debt.** Review your core living expenses (such as a mortgage payment, car payment, etc.). Can any core expenses be reduced? Investing aside, you position yourself to gain ground financially when income rises, debt shrinks, and expenses decrease or stabilize.

**Maybe you should pay your debt first, maybe not.** Some debt is “good” debt. A debt might be “good” if it brings you income. Credit card debt is generally deemed “bad” debt.

**If you’ll be carrying a debt for a while, put it to a test.** Weigh the interest rate on that specific debt against your potential income growth rate and your potential investment returns over the term of the debt.



Of course, paying off debts, paying down balances, and restricting new debt all works toward improving your FICO score, another tool you can use in pursuit of financial freedom (we’re talking “good” debts).<sup>1</sup>

**Implement or refine an investment strategy.** You’re not going to retire solely on the elective deferrals from your paycheck; you’re to going retire (hopefully) on the interest that those accumulated assets earn over time, assisted by the power of compounding.

**Manage the money you make.** If you simply accumulate unmanaged assets, you have money just sitting there that may be exposed to risk – inflation risk, market risk, even legal risks. Don’t forget taxes. The greater your wealth, the more long-range potential you have to accomplish some profound things – provided your wealth is directed.

If you want to build more wealth this year or in future years, don’t go without a risk management strategy that might be instrumental in helping you retain it. Your after-tax return matters. Risk management should be part of your overall financial picture.

**Request professional guidance.** A considerate financial professional should educate you about the principles of wealth building. You can draw on that professional knowledge and guidance this year – and for years to come.

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Citations.

1 - [experian.com/blogs/ask-experian/credit-education/improving-credit/improve-credit-score/](http://experian.com/blogs/ask-experian/credit-education/improving-credit/improve-credit-score/) [5/30/18]



## BECOME A SELECT CLUB MEMBER

Our success comes from referrals from our valued clients, please consider sharing us with your family and friends.

Becoming a *Select Club Member* is as easy as providing a referral that results in a client meeting. The first referral initiates your membership and each additional referral in 2018 that results in a client meeting will be an entry into the *Select Club* quarterly drawing.

Contact the office at 508.673.3300 or speak with your advisor for details.

**Our office will be closed on Wednesday, July 4<sup>th</sup> in observance of Independence Day**



### The Financial Planning Hour

Join Richard Bassett from 1 - 2 pm every Monday for his weekly radio show on WSAR1480. Stay in the know on relevant topics that are defining the American economy, as well as discussions on financial planning.

## Garlic-Mustard Grilled Beef Skewers

### Ingredients

One 2-pound beef tenderloin, cut into 1-inch slices

Garlic-Mustard Glaze, recipe follows

Garlic-Mustard Glaze:

4 cloves garlic, finely chopped

1/4 cup grainy mustard

2 tablespoon Dijon mustard

2 teaspoons Spanish paprika

1/4 teaspoon kosher salt

1/4 teaspoon freshly ground black pepper

1 tablespoon low-sodium soy sauce

2 tablespoons white wine vinegar

1 tablespoon honey



### Directions

Special equipment: 6-inch wooden skewers, soaked in cold water for 30 minutes

Heat grill to high. Skewer 2 pieces of the beef onto 2 skewers so that the meat lies flat. Brush the meat liberally on both sides with the Garlic-Mustard Glaze. Grill the meat for 2 to 3 minutes per side until golden brown and cooked to medium-rare doneness, brushing with the remaining glaze while grilling. Remove from grill and serve.

Garlic-Mustard Glaze:

Whisk together all ingredients in a small bowl. Cover and let sit at room temperature for 30 minutes before using.

FoodNetwork.com