



Enterprise Freight Systems, Inc.

FALL NEWSLETTER

September 2017

In This Issue

[Years of service](#)

[Featured recipe](#)

[Coat Drive](#)

[Fall Color Tour](#)



Quick links

[Visit our website!](#)

[Send us an email](#)

Dear Kim,

Like us on Facebook

and love your new Minnesota Wild jersey!

EFS is holding a drawing for one new, shiny and red XL Wild jersey. It's easy to enter. Just go to the EFS Facebook page and click like and your name will be automatically entered in the drawing to win this awesome hockey jersey!

If that's not cool enough, EFS swag items will go to ALL entrants, so everyone is a winner!

Like us anytime between now and September 15th and your name is in the hat. Winner will be notified by end of day on the 15th.

Forward to a Friend



Years of Service

Bill Stanton ~ 31 years

Terri McKinney ~28 years

Cindy Janssen ~ 27 years

Kim Gerner ~ 24 years

John Keith ~ 23 years

DeLane Zubersky ~16 yrs

Tim Hassel ~ 13 years

Megan Kaump ~ 9 years

Betty Wraspir ~ 3 years

Brianna Wallace ~1 year

Afton Hall ~ 1 year

Eric Mahle ~ 1 year

Avocado, Tomato & Corn
Salad



(Disclaimer: Odds are better than winning the Power Ball and drawing excludes any die hard Blackhawks fans)

EFS Coats of Kindness

EFS's coats of kindness drive is back! Days that are already starting in the 50's are going to send a flurry of rustling through closets, trying to find last year's jackets for kids to wear to school on those chilly mornings. This is only a hint of what's to come! As you sort through your old fall and winter coats, we ask that you allow EFS to take those old coats off your hands to donate to those who may go without this year. All sizes, styles and weights will be put to good use, so bring them to your place of business and contact your EFS sales rep for a pickup.

Thank you in advance for your generosity!



Ingredients:

- 1 1/2 c. corn (cut from 2-ears or frozen/thawed)
- 2 tsp. grapeseed oil (or canola)
- 2 avocados, peeled and diced
- 1 pint cherry tomatoes, halved
- 1/2 c. diced red onion
- 1 lime, juiced
- 1/2 tsp. salt
- 1/4 tsp. pepper

Directions:

Heat a grill pan over medium-high heat and brush a light layer of oil on the pan. Add the corn to the grill pan and cook for about 10 minutes until corn is lightly browned, stirring occasionally.

Combine the avocados, tomatoes, toasted corn and red onion in a large bowl. In a small bowl, mix the lime juice, salt and pepper. Pour over the veggies and stir until combined. Refrigerate the salad for at least 45 minutes, up to 4 hours.

Fall Color Tour



Autumn in Minnesota is truly an amazing time. Mild temps, blue skies and some of the most magnificent shades of red and yellow can be witnessed across the state. A few places on our checklist this year are the Minnesota Landscape Arboretum and the Minnesota River Drive.

When and where will the fall colors be at their peak? That always seems to be the question. Here are a few websites that might help you find the answers to those questions.

<http://www.exploreminnesota.com/travel-ideas/rainbow-routes-10-fall-color-drives/>

<https://www.tripsavvy.com/fall-colors-in-minneapolis-and-st-paul-2369558>

http://www.dnr.state.mn.us/fall_colors/index.html

Don't forget to hop in the car or go for a walk and admire the fall colors, as we all know what Mother Nature has in store for us shortly thereafter!

Thank you from all of us! The Enterprise family would like to thank our customers and carriers for this record setting year.

Sincerely,

Bill Stanton and the EFS team

Serve cold as a salad or
with chips!