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LAW

December 15, 2012

LAW launches Sponsorship Program.....

by Amanda C. Nelson, ACP

The Legal Assistants of Wyoming Board of Directors has launched another new program - a sponsorship program. This program provides an opportunity for LAW to advertise for our employers through acknowledgments on our Website, all events, and through the newsletter, in exchange for monetary sponsorship. There have been different levels of sponsorship created, with different levels of benefits. These levels are as follows:

- | | |
|-----------------------------|---|
| Bronze Sponsor - \$50.00 | <ul style="list-style-type: none">• Receive a Certificate of Sponsorship |
| Silver Sponsor - \$100.00 | <ul style="list-style-type: none">• Receive a Certificate of Sponsorship;• Advertise the firm's name and information at the registration table for all events. |
| Gold Sponsor - \$200.00 | <ul style="list-style-type: none">• Receive a Certificate of Sponsorship;• Advertise the firm's name and information at the registration table for all events;• Advertise the firm's name and information in a 3.5" x 2" advertisement in the bi-monthly newsletter for one year. |
| Platinum Sponsor - \$350.00 | <ul style="list-style-type: none">• Receive a Certificate of Sponsorship;• Advertise the firm's name and information at the registration table for all events;• Advertise the firm's name and information in a 5.5" x 4.25" advertisement in bi-monthly newsletter for one year. |
| Diamond Sponsor - \$500.00 | <ul style="list-style-type: none">• Receive a Sponsorship Plaque;• Advertise the firm's name and information at the registration table for all events;• Advertise firms name and information in a 5.5" x 4.25" advertisement in |

Please encourage your employers to consider sponsoring LAW!

Special Recognition to our First Sponsor!!!

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- President: Amanda Nelson, ACP
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- 2nd Vice President: Kristi Fields, ACP
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- NALA Liaison: Shannon Rezanina, ACP

Regional Director:

- Region 2: Sarah Pugh, ACP
- Region 3 : Jessica Duty, CLA
- Region 4: Susan Lewis, CLA

Committee Chairs:

- Awards: Wendy Trembath, CP
- Nominations & Elections: Amy Wyatt, CLA
- Website: Wendy Trembath, CP, Amy Wyatt, CLA
- Casper College Liaison: Lindsey Shablo
- LCCC Liaison: Susan Lewis, CLA

Save the Date!

Tammy Wuertley, ACP

Our 2013 Annual Meeting and Spring Seminar is scheduled April 26-27, 2013, at the Buffalo Bill Historical Center in Cody. We will start on Friday evening by having a curator-led tour of the museum followed by a welcoming reception.

On Saturday, the election of LAW's 2013-2014 officers will take place, followed by our seminar. We have listened to your comments and suggestions and are in the process of obtaining some interesting speakers. So far, we have a potential presentation on oil and gas, as well as employment law lined up. If there are any topics or speakers YOU would like to hear, just send me an email at tammy@bslo.com, and I will see what I can do!

Communication Connection

Test your Skills ~ Writing Quiz for Paralegals!



*Answer each question with True or False:

1. Ellipses are used when words are omitted in a sentence or paragraph.
2. Quotes should never be introduced by an introductory sentence.
3. A sentence includes a subject and a predicate.
4. Always write in the passive voice rather than in the active voice.
5. In quoting a passage from a case, always use quotation marks.

Answers: 1-T; 2-F; 3-T; 4-F; 5-F

**Having Trouble Finding the Perfect Gift for your Boss,
Co-Workers or Loved ones?**

Top Ten Brand New Gift Ideas for the Holidays by Rose Star

"A lot of people really get happy when they receive gifts. A lot of others get even more happy when they give gifts. If you are one of those who enjoy giving gifts even more than receiving them, then you are also one of those people who also put a lot of time and consideration into the nature of the gifts that you get. Probably for someone like you it is not that difficult to pick gifts for most people. However, one always needs new ideas for getting gifts for the special people that we often get gifts for. It is easy to run out of ideas for unusual gifts. So, here are ten unusual valentine's day or holiday gift ideas!

Holiday Gift Ideas Continued...

- 1) Buy a domain name and web space: Everyone has a creative side! Some discover and cultivate this more than others. Some others keep putting it off. If your significant other or close friend or family member is an aspiring writer, or a photographer, giving them a domain name registered under either their own name or a name that they would know is thought of for them would encourage them to pursue their dreams. If this sounds too complicated, you can always create a blog. For example, if one of your close ones is a great cook, you can create a blog where they can share their recipes. This gift can make them feel proud.
- 2) Buy an original painting! This is a great gift especially if you have an idea about the taste of the person you are buying the gift for. You can buy great paintings for decent prices on the web or at school exhibitions. This would be an unforgettable gift of a lifetime.
- 3) Get them a magazine subscription. There are some great magazines out there that one can learn a lot from and also enjoy! Giving your loved one a subscription for a magazine that they are not aware of in a field they enjoy would be a gift they would enjoy for months to come. A lot of magazines will supply you with special cards that you can send to those you are giving the gift to.
- 4) Buy them a class! This is also another unusual gift that is also very thoughtful. If you loved one enjoys cooking you can enroll them for a class at the culinary school learning to cook their favorite meals.
- 5) Give them a massage coupon! Very few people do not like massage. Giving your loved one a gift certificate to a massage spa would give them a change to spoil themselves immensely. If you don't think you can afford this but you are skilled yourself you can give them a coupon for massage that will be given by you!
- 6) Commission an artist to paint their photo into a painting. There are many artists who will take commissions to paint real people into their paintings. This would be a unique and very special gift. It would be more creative to go with a surrealist or abstract style than a traditional portrait.
- 7) Restaurant.com gift coupons! Everyone loves to eat outside. These coupons make great gifts for distant relatives. You will not spend much time shopping and they will be happy! Alternatively, you can get coupons for restaurants from the restaurants themselves, but this may require a trip.
- 8) Gourmet steaks! There are a few companies that sell gourmet steaks online. These would make a great gift for those that you know really know about food.
- 9) A song. You may not be a great composer yourself. However, you could hire an advanced music student to write a song for your loved one, and buy its copyright. Or buy one of their already existing compositions. You could write words to it, buy words, use a poem, or just let it be instrumental. Having a special song under their name will make everyone feel tremendously special.
- 10) Plant a tree under their name. These will be appreciated more than you can imagine. It is just a really pleasant gift to receive to know that someone planted a tree under your name. Organizations like the Arbor Day Foundation will send you very nice postcards dedicated to this purpose that you can give to your loved ones.

Star, Rose. "Top Ten Brand New Gift Ideas for the Holidays: Here are Ten Gift Ideas that Will Surprise Your Loved Ones!". Received from voices.yahoo.com/top-ten-brand-gift-ideas-holidays-7135120.html?cal=46

Upcoming Events!

- January 22 - Region 3 Pottery By You Event. Please let Jessica Duty know if you plan to attend, as there are a limited number of seats available.
- Spring Seminar & Annual Meeting - April 26-27, 2013

*Watch your E-Mail, FaceBook and the Website for CLE's and Regional Events in the works for the upcoming months!!



Legal Assistants of Wyoming (LAW) is a nonprofit organization established in 1990 to promote continuing education, professionalism and networking to paralegals and legal assistants in Wyoming and the surrounding areas. LAW is registered with the Wyoming Secretary of State and operates under [Bylaws](#) adopted by its members. LAW has also adopted and is governed by the [The National Association of Legal Assistants Code of Ethics and Professional Responsibility](#).

LAW is an affiliate member of The National Association of Legal Assistants (NALA). NALA is the leading professional association for paralegals/legal assistants, with over 18,000 members. To find out more about NALA, visit their website at www.nala.org.

**Check us out
on
Facebook!!!!**

www.facebook.com and search "Legal Assistants of Wyoming"

NALA Offers New ACP!

Child Custody, Child Support and Visitation ACP Released November 15, 2012

The first of four Advanced Paralegal Certification courses for those working in the area of Family Law is set for release next week. The course begins with the framework of applicable state, federal, and constitutional law, followed by discussion of paternity, child custody jurisdiction and determinations; visitation rights and factors; child support obligations, guidelines, and jurisdiction; enforcement and modification of custody, support, and visitation orders within and without the state of origin; state regulation of the parent-child relationship; and common litigation issues.

Family Law - Child Custody, Child Support and Visitation is organized into 8 modules. Module headings are:

- * Parents and Children: Legal Framework
- * Paternity
- * Custody
- * Visitation
- * Child Support
- * Enforcement and Modification
- * Special Issues: Parent, Child, and State
- * Litigation

Upon successful completion of this course, including all course requirements, qualified Certified Paralegals will receive an Advanced Certified Paralegal (ACP) credential in Family Law - Child Custody, Child Support and Visitation.

The APC Certification Board has determined that an ACP designation in Family Law will be awarded to Certified Paralegals who complete the following courses:

- * Child Support, Visitation and Child Custody
- * Division of Property
- * Adoption and Assisted Reproduction
- * Dissolution Case Management - to include critical information related to management of a case from intake to decree. This would include information related to litigation of the case, reading tax returns and unusual instances such as dissolution of same sex marriages.

Successful completion of all 4 courses will lead to a certification in Family Law. The next course to be released is Division of Property slated for release in mid-2013.

News for NALA Members, November 9, 2012 Edition.

Visit

www.nala.org

*for more helpful information and
educational opportunities*

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JULY 2013



**38th Annual Convention,
Institutes & Exhibition
July 10-13, 2013 • Portland, OR**



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April 26 - 27, 2013

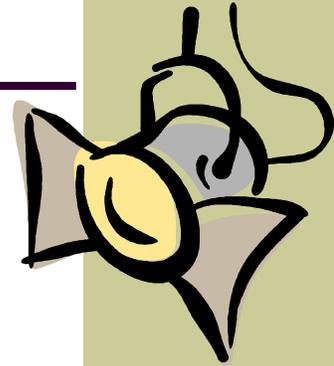


***Legal Assistants of Wyoming
2013 Spring Seminar and Annual Meeting
Buffalo Bill Historical Center
Cody, Wyoming***

Member Spotlight: Keelie J. Fike ~ Active Member



1. What is your name?
Keelie J. Fike
2. Do you have a certification designation?
Yes. I am a "CP" as of November 1, 2012 and an "AACP" through the American Alliance Certified Paralegal effective April 18, 2011.
3. Who are you currently employed by?
Hirst Applegate, LLP in Cheyenne
4. What area(s) of law does your firm specialize in?
Corporate and Business Law, Complex Civil Litigation, Products Liability, Employment Law, Insurance Defense, Real Estate, Public Utilities & Energy Law, Creditors' Rights & Foreclosures, Transportation Law, Trust Centered Estate Planning, and Oil & Gas.
5. How long have you been a member of LAW?
Periodically over the past 10 years or so.
6. What is your educational background?
I have a Bachelor of Science Degree in Paralegal Studies. I graduated Summa Cum Laude from National American University in Rapid City, SD in 2000.
7. How long have you been employed as a paralegal?
12 years.
8. Please tell me about your family? Are you married, do you have children, do you have pets, what are their names and ages, etc.
I am married. Justin and I celebrated our 12th wedding anniversary this year. Justin is attending Laramie County Community College and is pursuing a radiography degree. We have two children: Hannah, 5 and Caleb, 3.
9. What are your favorite hobbies?
With two little ones, I don't have a lot of spare time. However, I love to read. I also enjoy spending time with my family and visiting with friends.
10. What is your favorite color?
Peach.
11. If you could work in any area of law, what area of law would you choose and why?
I have approximately 9 years of experience in estate planning and estate administration and very much enjoy my work. However, life is unpredictable and if circumstances change which require me to work in another area of law I am up for the challenge.
12. If you were an animal, what would you be and why?
I can see myself as an eagle. As a paralegal, I strive for perfection in my work product and pay close attention to the little details while keeping my eye on the big picture. For example, when drafting trust I make sure that I have the correct middle initials of our clients while including specific provisions relevant to the clients' needs and wishes in their trust.
13. If you could live anywhere in the world, where would you live and why?
A Thomas Kinkade scene. His pictures are beautiful and serene.
14. Is there anything else about you that you would like to share?
I am currently serving a three-year term as Secretary of American Alliance of Paralegals, Inc.



A life lived with integrity -
even if it lacks the
trappings of fame and
fortune -
is a shining star in whose
light other may follow in
the years to come.

~ Denis Waitley

Have exciting news you want to share, recently passed your CLA or ACP exam, or have a topic you would like to discuss in the next newsletter???

The Board is now accepting articles for the January 31st edition!!!

**Contact
Amanda Nelson, ACP at
acnelson85@hotmail.com
for more information !!!**

Favorite Holiday Recipes from The Board of Directors



London Smog Bars - Amanda Nelson, ACP

Melt 1 c. butter. Blend 1/2 c. white sugar, 8 Tbsp. cocoa, 2 eggs. Stir until creamy, Mix with 4 c. graham cracker crumbs, 1/2 c. nuts, 2 c. coconut flakes. Press ingredients into a flat baking sheet (11x17) and chill while mixing the next layer.

Cream 1/2 c. butter with 6 Tbsp. milk, 4+ tsp. vanilla pudding and 4 c. sifted powdered sugar. Spread this mixture over the chocolate crumb layer and chill.

Melt 1 pkg. chocolate chips and 1/4 c. butter. Spread on chilled mixture and cut into bars. Must be kept in refrigerator or freezer.



Molasses Cookies - Mark Robbins

3/4 cup melted butter

1 cup white sugar

1 egg

1/4 cup molasses

2 cups all-purpose flour

2 teaspoons baking soda

1/2 teaspoon salt

1 teaspoon ground cinnamon

1/2 teaspoon ground cloves

1/2 teaspoon ground ginger

1/2 cup white sugar

1. Mix together the melted butter, 1 cup sugar and egg until smooth. Stir in the molasses. Combine the flour, baking soda, salt, cinnamon, cloves and ginger. Blend into the molasses mixture. Cover and chill for 1 hour.
2. Preheat oven to 375 degrees. Roll dough into walnut size balls, and roll them in the remaining sugar. Place cookies 2 inches apart onto ungreased baking sheet.
3. Bake for 8 to 10 minutes until tops are cracked. Cool on wire racks.

Stuffed Celery - Rhonda Hoadley

"This is a holiday favorite of mine from my grandmother. She was the queen of the kitchen, so she never measured anything. The amounts below are a best guess, you can adjust to taste."

Clean & cut celery into 4 inch pieces.

1 brick of cream cheese - softened

1-2 Tbsp. mayonnaise

1/4 cup chopped walnuts

1/4 cup chopped green olives

Mix the cream cheese and the mayo until smooth. Add the walnuts and olives and mix well. Then, "stuff" in the celery.



Buckeyes - Rhonda Hoadley

1 1/2 cup peanut butter
1 cup butter, softened
1/2 tsp. vanilla extract
6 cup confectioners' sugar
4 cup semisweet chocolate chips

In a large bowl, mix together the peanut butter, butter, vanilla and confectioners' sugar. The dough will look dry. Roll into 1 inch balls and place on a waxed paper-lined cookie sheet.

Press a toothpick into the top of each ball (to be used later as a handle for dipping) and chill in freezer until firm, about 1 hour.

Melt chocolate chips in a double boiler or in a bowl set over a pan of barely simmering water. Stir frequently until smooth.

Dip frozen peanut butter balls in chocolate holding onto the toothpick. Leave a small portion of peanut butter showing at the top to make them look like Buckeyes. Put back on the cookie sheet and refrigerate until serving.

Depending on how big you make them you should get around 30, I usually double the batch.



Welcome to LAW!!

*New Student Members:
Gayleen Wilde - Region 3
Nicole Buchholtz - Region 4

Congrats!!!

Congrats to Wyoming's
new Certified Paralegal

*Keelie J. Fike, Region 4

Congratulations to Tammy
Wuertley on achieving her
ACP!!!

Pumpkin Bread - Mark Robbins

1 15oz. can pumpkin puree	2 teaspoons baking soda
4 eggs	1 1/2 teaspoons salt
1 cup vegetable oil	1 teaspoon ground cinnamon
2/3 cup water	1 teaspoon ground nutmeg
3 cups white sugar	1/2 teaspoon ground clover
3 1/2 cups all purpose flour	1/4 teaspoon ground ginger

1. Preheat oven to 350 degrees. Grease and flour three 7X3 inch loaf pans (or it makes 7 mini loaves).
2. In a large bowl, mix together pumpkin puree, eggs, oil, water and sugar until well blended. In a separate bowl, whisk together the flour, baking soda, salt, cinnamon, nutmeg, cloves and ginger. Stir the dry ingredients into the pumpkin mixture until just blended. Pour into prepared pans.
3. Bake for about 50 minutes (about 45 for mini loaves). Loaves are done when toothpick inserted in center comes out clean!



Microwave Peanut Brittle - Rhonda Hoadley

Cook 5 minutes on high

1 cup sugar
1/2 cup corn syrup
1 cup raw peanuts (unsalted) or pecans

Add and cook another 1 minute:

1 Tbsp. butter
1 Tbsp. vanilla

Add quickly:

1 Tbsp. baking soda

Mix quickly and pour into a greased pan. When cool, break up with knife handle.

Do Not Double!

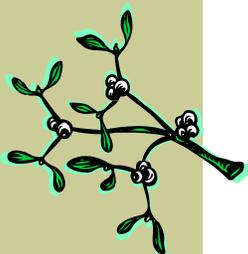


Tater Tot Casserole - Rhonda Hoadley

Ingredients:

1 lb ground meat
1 onion (chopped)
Frozen mixed vegetables or frozen green beans - optional
1 can cream of mushroom soup
1/2 cup milk
Salt and pepper to taste
1 32 oz. bag frozen tater tots
Cheese - optional

Brown the burger and onion and drain well, then add the soup and milk. (Sometimes I use more or less milk, it depends on how much meat I cooked). The mixture should be creamy, but not runny. Add the vegetables if you want them. Put it in the bottom of a 9X13 baking dish and pour the tater tots on top. You can add cheese to the top if you want. Bake at 350 degrees until the tots are done.



Merry Christmas and
A Happy New Year!

