
NEWS & UPDATES

Is Your Insurance Company Not Responding After You Contacted Them?



If the insurance company is being unresponsive or woefully unfair in their valuations you should submit a consumer complaint with the Division of Insurance at: <https://doi.colorado.gov/for-consumers/file-a-complaint>.

This process is available to you at no cost. Taking this step will commence an inquiry by the State and commonly prompt the adjuster on your case to act in a timely and more informative manner.

If you have been involved in a collision, you owe it to yourself to get a physical check-up just like you would your car. Please call us to see if we can help you.

2023 Denver Safe Driver Scholarship



Are you a high school senior (in Colorado), college student, or first-year law student enrolled in a two to five-year institution in Colorado in 2023? Do you need help paying for schooling or supplies? You are not alone. College is not cheap, but we don't want that to stop you from pursuing this irreplaceable experience. At The Law Offices of Dianne Sawaya, we have experienced first-hand the benefits of higher education. That is why we are offering a \$1,000

scholarship to help one student go to college, law school, or other institution of higher education.

Follow this link to apply: <https://dlslawfirm.com/scholarship/>

We Are Hiring!

Are you a team player who likes to work hard and have fun? Do you like the opportunity to learn new things and grow in your career?

Apply to work at the Law Offices of Dianne Sawaya today!

You can see all open positions here: dlslawfirm.com/jobs/

Interested parties should email a resume, professional references and cover letter stating your interest in this position and pertinent experience to ddunhill@dlslawfirm.com.



Upcoming Halloween Events!

A Halloween Haunt

Saturday, October 29, 2022

4:30 PM – 8:30 PM MDT

Four Mile Historic Park, 715 South Forest Street, Denver, CO

Information and Tickets: www.fourmilepark.org

A night of ghostly family fun and immersive storytelling featuring LuneAsea. Wander the Park and enjoy creepy crafts, face painting, and shadow movement games. This enchanting evening will fascinate kids and adults of all ages. Costumes encouraged!



Halloween Festival – Lowry Town Center

Saturday, October 29, 2022, 3 – 6 PM
Lowry Town Center, 200 S Quebec St, Denver, CO

Halloween Festival in Lowry Town Center. Costumes are encouraged so start thinking about those costumes! And for the kids we will have trick-or-treating, pumpkin painting, the beloved mini-train will be back and spooky fun music from the Wild Beautiful Orchestra!

Halloween Spooktacular!

Sunday, October 30, 2022 at 2:30pm
Boettcher Concert Hall, 1000 14th Street, Denver, CO
Information and Tickets: [Coloradosymphony.org](https://coloradosymphony.org)

It's a spooktacular event for all boys and ghouls! This family-favorite concert features music from films, television, and more! Costumes are encouraged — the best of the bunch will be invited to show off their creations on stage for the whole crowd! It's a ghostly-good time for every little monster and their mummy!



Featured Recipe: Pumpkin Chocolate Chip Bread

Ingredients

- 1 1/2 cups all-purpose flour plus more for coating
- 1 teaspoon pumpkin pie spice
- 1/4 teaspoon salt
- 1/2 teaspoon baking soda
- 1 cup granulated sugar
- 1 cup pumpkin puree
- 3/4 cup vegetable oil
- 2 eggs
- 1/2 teaspoon vanilla extract
- 1 1/4 cups semisweet chocolate chips
- cooking spray



Instructions

1. Preheat the oven to 350 degrees F. Coat an 8" x 4" loaf pan with cooking spray and line the bottom with parchment paper.
2. Place the flour, pumpkin pie spice, salt, and baking soda in a large bowl; whisk to combine.
3. Add the sugar, pumpkin puree, vegetable oil, eggs, and vanilla extract to the flour mixture. Stir until just combined.

4. Toss 1 cup of chocolate chips with 1 tablespoon of flour. Stir the chocolate chips into the batter.
5. Pour the batter into the prepared pan. Sprinkle the remaining 1/4 cup of chocolate chips over the top of the loaf.
6. Bake for 55-65 minutes or until a toothpick inserted into the center of the loaf comes out clean. Cool for 10 minutes, then run a thin knife along the sides of the pan to loosen the bread.
7. Let the bread cool in the pan, then invert, slice, and serve.

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A CASE?**

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Coronavirus (COVID-19) Update: We can handle your case without the need for you to leave your home. Please call or text us at (303) 758-4777.



