

NEWS & UPDATES

Scholarship



With the first day of class right around the corner, we are all reminded of the cost of supplies. We encourage all high school seniors and college students to apply for the 2022 Safe Driver Scholarship to help offset some of the financial burden of education.

How do you apply?

Create a 30-120 second video or a 1000-word essay explaining the following

Explain why you do not support or promote distracted driving (Ex: driving while texting or drinking).

Explain how you prevent distracted driving and promote safe driving practices for yourself, friends, or family by providing specific examples.

The deadline is September 30th.

Learn more here: https://dlslawfirm.com/scholarship/instructions-safe-driver-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: <u>Dlslawfirm.com/jobs/</u>

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

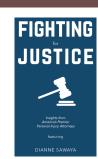


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Featured Recipe: Chocolate Dream Whip Pie

Ingredients

- 2 (1 1/3 ounce) envelopes Dream Whip dessert topping mix
- 2 3/4 cups cold milk
- 1 teaspoon vanilla
- 2 (3 1/2 ounce) packages instant pudding mix, any flavor
- 1 pre-baked Graham Cracker pie crust (or Oreo/homemade)



Instructions

- 1. Measure 1 cup of the cold milk into a medium-sized bowl.
- 2. Add the Dream Whip envelopes and vanilla, and mix using a handheld mixer on high for 6 minutes.
- 3. Alternatively, mix in a stand mixer with the whisk attachment until thick.
- 4. Add the rest of the milk (1-3/4 cups) and both packs of pudding mix to the thickened whipped topping.
- 5. Whisk on low until it starts to incorporate.
- 6. Scrape the bowl down and turn the mixer up to high, beating for an additional 2 minutes.
- 7. Using a spatula, scrape the mix into the prepared pie crust and smooth over the top.
- 8. Let the pie set in the fridge for at least 4 hours.
- 9. Add any toppings just before serving and store leftovers in the fridge.

Farm to Fork!

Denver Farmer's Market

From outdoor water adventures to indoor museums, there are plenty of ways to cool down when the hot Colorado sun comes out. It really helps to have a plan for staying cool indoors and finding some shade outdoors. Here's just a few suggestions:

Eat fresh, wholesome, healthful foods grown locally and sold at many Farmers Markets! Farmers' markets contain so much more than just produce. There's art, crafts, live music, food trucks and ice cream vendors to name a few.

Who came up with the idea of farmers markets? Farmers' Markets are said to have originated in Egypt over 5000 years ago. Farmers and craftsmen met in urban spaces to sell their goods. Purchases were usually trades, and goods were said to have been valued by weight.

Stalls at a farmers' market are operated by people who can tell you all about the products on sale and exactly where they came from. Often, those doing the selling are the local farmers and actually grew the crops or made the products on display.

So now that you know the history of Farmers markets and some reasons why you should support them, here's a good list of Farmers Markets in the Denver area: https://www.westword.com/restaurants/denver-farmers-markets-11971084



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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.



