

HAEUSER, VALLUZZO & PIASTA LLP LAW OFFICES

SINCE 1893

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HVP News and Celebrating Women's History Month

Welcome to the March issue of our newsletter. Spring is in the air, inspiring us to reach out and share our latest news with you.

We continue to grow our firm, are excited about Mary's latest speaking gig, and proudly celebrate the women who tell our stories as we honor Women's History Month. Read on.

The HVP team— Tom, Mary, Tony, Penny, Olivia, Rebecca & Ana

Important Info

We want to hear how you're doing so drop us an email or give us a call. (complimentary of course)

Connect with Resources - on our <u>Website</u>

proudly serving our clients' business, life, employment law, estate, probate and real estate needs

Read our Blog

Celebrating Women's History Month

We are especially proud of the recent achievements highlighted below:

 This year, we combined with the womenowned law firm of <u>Wright & Supple</u> to offer employment law counsel to our clients through the services of attorneys <u>Mary Wright</u> and <u>Oriet Cohen-Supple</u>.



In celebration of Women's History Month, we join you in honoring the contributions and achievements of women throughout history. In recent years, Women's History Month has been a time to reflect on progress toward gender equality and the ongoing struggles that women face in the workplace and beyond.

This year we wanted to share our personal story about what it means and to celebrate the progress we have made in dealing with the challenges faced by women in the legal profession and by our clients in their business and personal lives.

Our law firm, the office where we work, and the town of Sonoma itself provide a great perspective on the unique challenges faced by women over the decades since our founding in 1893.

With the onset of the 21 st century, HVP expanded in size and stature while maintaining a time-honored commitment to delivering top-notch legal services including the addition of its first woman partner, Mary Piasta. The firm's ongoing focus on innovation has included a rocksolid commitment to the basic tenets of diversity and inclusion.

- Last fall, we enhanced our concierge service model, adding more women to our team. Today our lawyers are supported by the combined efforts of <u>Penny Martin</u>, <u>Norma Athens</u>, <u>Olivia</u> <u>Clark</u>, <u>Rebecca Flynn</u>, and <u>Anna</u> <u>Escobar</u>. Together, they work with us to provide more efficient and cost-effective legal services to our clients.
- A perennial favorite, our blog post, <u>Why Relying on Another to "Take</u> <u>Care of You" Is Garbage, Especially</u> <u>for Women</u>, explores reasons why estate planning has different importance for women.
- We also launched the <u>Femme Project</u> to leverage a deep trench of resources for women in finance, tax, real estate, banking, insurance, coaching, branding, nonprofits, wellness, and health to inform our clients.

Looking back through history and reflecting on the present day provide powerful reminders to us, our clients, and the community of the ongoing importance of promoting gender equality overall and of the benefits such efforts can bring.

For us, prioritizing gender diversity enables us to better understand the unique challenges faced by female clients and has changed the way we practice law to deliver better representation and advice to the community as a whole.

We invite you to help us celebrate Women's History Month and accelerate the movement toward true equality.

Mary Piasta Keynotes Upcoming CarePartners Initiative Program

Six Common Legal Issues





Caregivers May Face

In her upcoming keynote address, Mary combines her estate planning experience with a passion for protecting what matters most to provide a comprehensive overview of the most common legal issues that caregivers caring for older adults with dementia need to consider:

- 1. Power of Attorney
- 2. Advance Directives
- 3. Estate Planning
- 4. Putting Together a Care Team
- 5. Thoughts on Skilled Nursing and Hospital Stays

Stay tuned for more information about this critically important topic.

CarePartners Initiative Forum

Help for Caregivers with Legal and Insurance Issues

Saturday, May 6, 2023, 1-3:00 PM First Congregational Church, 252 W. Spain St., Sonoma

You may pre-submit questions you want to be addressed at the forum by contacting <u>CarePartners</u> Initiative at 707-732-9436

Registration is required. Please call CarePartners at 707-732-9436 to register.



This forum will inform caregivers about Medicare options and the importance of a power of attorney.



Recruiting Talent for HVP

Continuing our recent growth spurt, HVP is actively recruiting new talent. We would love a seasoned paralegal, an extremely organized and reliable administrator, and value added attorneys to join our team. If you know anyone or are interested in learning more, please let us know.



While there's still a nip in the air and crab remains in season, take the time to enjoy this recipe for cioppino from local vintner <u>Kunde</u> Family Winery.

Preparation:

Heat olive oil in a large heavy pot over medium heat. Add onion, fennel, garlic, bay leaves, oregano, red pepper flakes, salt and pepper. Cook until the onion is tender. Stir in tomatoes with juices, clam juice, wine, parsley, and 1 cup water. Cover, bring to a high simmer, then reduce heat to low and cook, stirring often, until flavors meld, about 15 minutes. Stir in halibut, clams or mussels, and shrimp and bring back to a simmer. Cook for about 2 minutes. Add crab, cover, and cook until clams/mussels open and seafood is cooked through, about 5 minutes. Add a generous squeeze of lemon juice. Taste and adjust salt and pepper. Serve with crusty sourdough bread. Serves 4-6.

Serve with Kunde Family Winery Reserve Chardonnay or Kunde Meritage 202

Ingredients:

- 3 T olive oil
- 1 1/2 cups yellow onion chopped
- 1 cup fennel bulb chopped
- 3 cloves garlic chopped
- 3 bay leaves
- 1 tsp dried oregano
- 1/4 tsp crushed red pepper flakes (more if you like it spicy)
- 1/2 tsp salt
- 1/2 tsp pepper
- 28 oz can crushed tomatoes
- 16 oz can petite cut tomatoes
- 8 oz bottle clam juice
- 1 1/2 cups Chardonnay
- 1 cup fresh Italian parsley chopped
- 1 lb fresh halibut cut into 1 1/2" pieces
- 1 lb small clams or mussels
- 1 lb fresh wild medium shrimp shelled and deveined
- 1 fresh Dungeness crab cracked and cleaned
- 1 T fresh lemon juice



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