

NATIONALLY RECOGNIZED LEGAL SOLUTIONS
**SOUTH DAKOTA
LEGAL NOTES**

MAY/JUN 2020



IN A WORLD WHERE
YOU CAN BE ANYTHING



BE KIND

As the world continues to evolve and businesses re-open (or stay open longer), everyone seems to be coping with the changes differently. Some folks are anxious to get out and about while others are still concerned. While no one can control what happens or what happens within our community, one thing we can control is our kindness to others.

FIRST DAY OF
Summer
2020

June 20, 2020 marks the official beginning of summer in the Northern Hemisphere. This happens when North Pole is tilted closest (about 23.5 degrees) to the Sun. This results in the longest day (or longest period of sunlight) and shortest night of the calendar year. In fact, the Arctic Circle experiences 24-hours of sunlight.

While you may not be able to experience 24 hours of daylight, check out what it is like by watching this [YouTube](#) video:

HOMEMADE ICE CREAM WITH A MIXER

Gone are the days of the ice cream man playing his jingle over a speaker and kids running out into the street with coins to buy ice cream. As we welcome a “new normal” we can presume even food trucks will be making changes as they open this season. But you can still experience the fun of eating ice cream in the summer with this easy homemade recipe.

EQUIPMENT:

- Very large mixing bowl or stockpot
- Small 1-quart bowl
- Chopped ice
- 3/4 cup rock salt or kosher salt
- Electric hand mixer OR whisk
- Towel

INGREDIENTS:

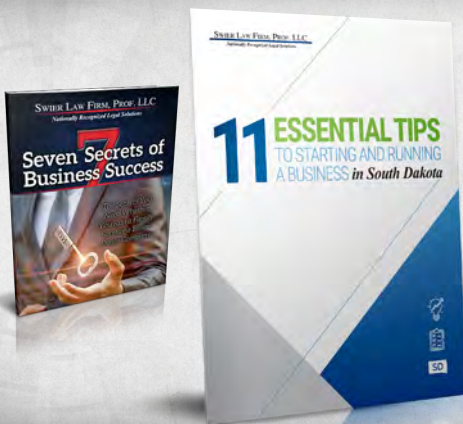
- 1 cup cold whole milk
- 3/4 cup granulated sugar
- 2 cups cold heavy cream
- 1 teaspoon vanilla extract
- 18 Oreos, divided



INSTRUCTIONS:

1. Fill the large bowl about halfway with ice. Stir in 3/4 cup rock salt.
2. Nestle the smaller bowl in the ice. Try to get almost completely buried in the ice. Add all of the ingredients to the smaller bowl
3. Use the hand mixer to beat the mix for **10 minutes**. You may find it helpful to half cover the bowl with a towel, to help prevent spattering. The mix should get very cold to the touch, although it will probably not start transforming into actual ice cream. (Note: If you don't have a hand mixer, then you can use a whisk, but you will need to whisk for at least 15 minutes. Great upper arm workout!
4. Cover with a towel and place the entire set of nested bowls — large and small — in the freezer. Freeze for 45 minutes.
5. Remove the bowls from the freezer. Draw a spoon across the top of the ice cream mix. It's probably the consistency of loose pudding, especially on top.
6. Mix again with the hand mixer for 5 minutes. At this point the mixture should be the texture of soft-serve ice cream.
7. Remove the small bowl from the large bowl, and cover the top with plastic wrap touching the surface of the ice cream. Freeze for an additional two hours, or overnight, before serving.

Take your ice cream up a notch and customize it to make Cookies 'n Cream ice cream. Don't worry - it's easy! Just place 10 of the cookies into a zip lock back and seal. Crush cookies using a rolling pin or meat mallet to a very fine, powder-like consistency. If the cookies are not chopped finely enough, they will sink to the bottom of your ice cream mixture. Add the finely crushed cookies to your cold ice cream base, mixing until fully incorporated. Roughly chop 8 remaining cookies. Sprinkle over the top of your almost frozen ice-cream and fold gently to incorporate. Freeze for 2 hours then enjoy.



YOUR ONLINE RESOURCE



Do you have questions about starting or running a successful business in South Dakota? If so, go to SwierLaw.com/Reports to download either of our free business books: *11 Essential Tips To Starting And Running A Business In South Dakota* and *Swier Law Firm's Seven Secrets Of Business Success*.

SWIER LAW FIRM, PROF. LLC

202 N. Main Street, PO Box 256 • Avon, SD 57315 • info@SwierLaw.com • SwierLaw.com

MEMORIAL DAY

word scramble

BREVA _____ REIDP _____

GLAF _____ ESCAPE _____

SETUAL _____ ROWLD _____

YUTD _____ DRISOEL _____

TYBIREL _____ NOHRO _____

MAYR _____ FREIG _____

DAGUR _____

EPRADA _____

REYMOM _____

VIESL _____



Copyright © 2018 Moritz Fine Designs LLC www.MoritzFineDesigns.com

SOLUTION:
brave
flag
salute
duty
liberty
army
guard
parade
memory
lives
pride
peace
world
soldier
honor
grief



SWIER LAW FIRM'S BUSINESS SHIELD PLAN™

Swier Law Firm's Business and Corporate Law Practice Group offers our clients a select membership in our comprehensive Business Shield Plan™. For a reduced rate, our law firm provides ongoing legal services and advice to help our clients maintain their business in good standing and allows each individual business to focus on their day-to-day operations and profits without the distractions and complexities of dealing with their legal obligations.

To find out more:

SWIER LAW FIRM, PROF. LLC

202 N. Main Street, PO Box 256 • Avon, SD 57315 • info@SwierLaw.com • SwierLaw.com

★ HONORING ALL WHO SERVED ★

MEMORIAL DAY

HONORING OUR FALLEN HEROES

Swier Law Firm remembers and honors the brave men and women who have sacrificed their lives for our nation and our freedom. May we never forget that freedom isn't free.

ELECTRONIC NEWSLETTERS

Legal "talk" can be intimidating so we work hard to make sure the information we provide people is easy to read and understand. You won't find any "hereinafters" or "to wits" on our website, but you will find helpful and relevant legal information. In fact, you can have it delivered to your inbox every week **free of charge**...just email our Executive Director at Sara@SwierLaw.com for instructions.

NOTHING *bundt* CAKES®

SMALL BUSINESS SPOTLIGHT

Thanks to our friends, Diane and Bryon Meyer, at *Nothing Bundt Cakes*, in Sioux Falls for helping us honor essential workers. Like other local businesses throughout our state, they need our support now more than ever. What could be sweeter than helping a great business and enjoying a delicious treat?

LET'S GET SOCIAL!

Follow us on Facebook, Instagram, LinkedIn, and Twitter for contests, helpful information, and uplifting messages.



@SwierLawFirm



Swier Law Firm



@SwierLawFirm



Swier Law Firm



SwierLaw.com/blog



swierlawfirm

SWIER LAW FIRM, PROF. LLC

202 N. Main Street, PO Box 256 • Avon, SD 57315 • info@SwierLaw.com • SwierLaw.com