



*Bringing You Stories of Great Things Happening in Colorado Springs!*

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# Local Bakery's Kindness & Outreach Is Icing On The Cake For Colorado Springs

Nearly all the reasons to order a special cake involve joy. So when you find that perfect confection to celebrate an important moment, it's "icing on the cake." But what is even better is when the creators of those cakes go out of their way to spread joy beyond the frosting.

Springs Law Group could not be prouder of Mischa Halberg, one of our former clients, who opened Icing on the Cake bakery in June 2016. After more than 20 years of training horses, Mischa retired to pursue her dream of decorating cakes, but has also found ways to change lives along the way.

One of her cake decorators, Emily Avery, had applied to over 50 jobs before landing a position as a part-time cake and cookie decorator. The 19-year-old Pikes Peak Community College student didn't let her legal blindness stop her

and Mischa didn't want that to get in Emily's way, either.

"Emily is a gem," Mischa said. "We are proud to have her as a part of our team."

From creating a 14-foot tall Blast to the Past military cake for the United States Air Force Academy Class Rings and Ring Dance, to ensuring that her shop is gluten- and vegan-friendly, and even making it well-known that the company welcomes guests from all walks of life, even those in the LGBT community, Icing on the Cake is so much more than a neighborhood bakery.

Icing is known for making gorgeous wedding cakes, as well as custom cakes for all occasions. They offer 12 flavors, 20 different cake fillings, and an array of sizes. Icing also serves nine

flavors of cupcakes, seven kinds of cookies, 10 different kinds of pie, and a variety of other pastries, including strudel, macaroons, cream puffs, cream cheese mints, and cheesecake.

In an effort to support local businesses and keep Mischa's kindness going, we want to buy a cake for



you to give to a friend or family member! Tell us on our Facebook page what joyous occasion is coming up in your loved one's life and Springs



Law Group will select two random winners to each receive a \$50 Icing on the Cake gift card! Make sure to include #IcingJustBeCOSA in your post!



*Emily Avery  
Photo credit: Mischa Halberg*



*Mischa Halberg  
Photo credit: gazette.com*





Even when an accident was not your fault, the same question still looms: how much is it going to cost me when the insurance company raises my premium? Since they can raise your rates for virtually any reason they want, including changes of profession or address, a divorce, or a credit score decline, the concern is valid that they would also increase your premium simply for being involved in an accident.

However, under Colorado law, an insurer cannot raise premiums, cancel your policy, refuse to renew, or otherwise penalize you for any of the following reasons, assuming you were not at fault in any way:

- **Claims for medical payments**
- **Claims for uninsured motorist benefits**
- **Claims for collision or comprehensive coverage**
- **Traffic citations without a conviction**
- **The mere fact that a blind person owns the vehicle**

It's important to remember that all insurance adjusters have one goal: to help the company's bottom line as much as possible, even if that means doing something that is unfair. To make sure that your rights are being fully protected after an accident, your best bet is to have an attorney review all documents before you sign or agree to anything. At Springs Law Group, we not only provide complimentary case evaluations, we will also review your insurance policy – for free – before an accident even happens to make sure that you are 100% protected.

# Just BeCOS We Want to Know: Can The Insurance Company Raise My Rates After An Accident?

## Just BeCOS We Are Thankful for Raving Fans



“I was referred to Springs Law Group by Colorado Injury Center after being hit by another driver at a red light. After meeting with other attorneys and being turned down, I met with Attorney Jake Kimball and he was willing to take on my case. He spent many weeks fighting back and forth with the other insurance company. He explained everything to me in both legal terms and non-legal terms. I felt he and his paralegal were both polite and very nice. We settled upon an amount that we agreed was fair. I highly recommend Springs Law Group if you're ever in an accident.” – Jacob T.

## Just BeCOS We Love Our Pups

Do you ever feel like crawling under your desk and hiding on a “ruff” day? Charlie knows the feeling!





# Just BeCOS We Love Our Teachers

Teachers often spend their hard-earned money on the decorations for their classroom, so SLG wanted to help them out this year by giving away three, \$200 Visa gift cards to teachers making a difference.

The community had wonderful things to say about the following educators and we were proud to bring a little joy to the beginning of a new school year.

**Jerri Crouse, Kindergarten teacher at Mark Twain Elementary School**

**Jennifer Valenzuela, Kindergarten teacher at The Vanguard School**

**Tempest Campbell, 8th Grade Math teacher at Lewis-Palmer Middle School**

Here are a few easy ways to show your child's teacher that your family cares:

- **Tell them! A simple note in your child's folder or a few words of kindness during pick-up go a long way.**
- **Offer to help with tasks that take up the teacher's time after school is over for the day, like copies, decorating of classroom walls, or even cutting or laminating.**
- **Volunteer in the classroom. Whether it's for a class party or to read to the kids, sometimes simply having an extra set of hands is a huge help.**
- **Find out what they are passionate about outside of the classroom and**



Dear Christopher Nickolausen and Springs Law Group LLC,  
Thank you! I cannot wait to buy a plant or two for my classroom. I plan to assign students a job to water and care for the plant. I will send pictures! I am extremely grateful for the money to brighten up my room with greenery.  
Thank you,  
Tempest Campbell



*Jerri Crouse, Jake Kimball, and Jennifer Valenzuela*



*Jake and Tempest Campbell*

see how you can help. Participating in a 5k race to show your support, volunteering for an organization they are involved in, or helping with their fundraiser can mean the world.

- **Learn their birthday. Sending a card or a small gift in on their big day will help them feel remembered and appreciated.**
- **Surprise them with flowers**
- **Support their decisions and trust that they always have your child's best interest at heart, even if you might have a different opinion**

**Congratulations, ladies! We appreciate all that you do!**

## Just BeCOS We Love Our Clients

Congratulations to Kailee Timms on winning the Springs Law Group Giveaway of the Month! This time we handed out a cooler, camping chairs, and tumblers to use outside in the beautiful Colorado wilderness. We do a contest every month, so be sure to follow the Springs Law Group Facebook and Instagram pages so you're always in the know about the giveaway!



## Advice from Avery, Just BeCOS!

*My dog, Zoey, is one of the best my friends – she has loved me since the day I was brought home from the hospital. That unconditional love is one of the many benefits a kid can enjoy by having a family pet. If you are considering adding a dog or cat to your family, check out these other advantages that a furry friend can provide, according to the American Academy of Child & Adolescent Psychiatry:*



- **Life lessons about reproduction, birth, death, and grieving**
- **Responsible behavior and confidence as kids learn to care for the pet**
- **Physical activity through walks and playing outside**
- **Opportunity to learn kindness and respect for all living things**
- **A confidant, as many kids talk to their pets like they do their stuffed animals**



# SPRINGS LAW GROUP

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Great Things Happening  
in Colorado Springs!*

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**CAR ACCIDENT LAWYERS**



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*A Springs Law Group Newsletter*

*Bringing You Stories of Great Things  
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## Just BeCOS We Love Food: The Recipe of the Month!

### *Pork Tenderloin with Apples & Onion*

*Perfect for fall, this dish is simple to prepare and makes for awesome leftover sandwiches (if there are any left!)*



#### INGREDIENTS:

- 1 teaspoon garlic powder
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1 teaspoon dried thyme
- ½ teaspoon salt
- 1 pork tenderloin, 2-2.5lbs
- 1 Tablespoon olive oil
- 1 teaspoon minced garlic
- 1 large sweet Vidalia onion, sliced
- 2 large apples, sliced
- 1 Tablespoon butter
- Salt and pepper to taste

#### DIRECTIONS:

1. Preheat the oven to 450° F.
2. In a small bowl, mix together garlic powder, cumin, coriander, thyme, and salt. Rub the pork with the mixture over both sides of the meat, pressing gently so the seasoning adheres well to the tenderloin.

3. In a large skillet over medium-high heat, add the olive oil and the minced garlic and sauté, stirring, for one minute. Put tenderloin in the pan and cook for 8-10 minutes, searing each side for 2 minutes, using tongs to turn the meat. Transfer to a roasting pan and bake for 20-25 minutes or until an internal thermometer inserted into the thickest part registers between 145 ° and 150 °F.
4. As the pork roasts, add butter to same pan used to sear pork. Once butter melts, add onions and apples. Cook until soft and caramelized.
5. Allow pork to sit, untouched, for 10 minutes after coming out of the oven. Slice and serve with apples and onions.

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