



## FROM THE PRESIDENT

So yesterday, I left my cell phone at the office as I left for the evening. Amazingly, I slept through the night without waking. Arriving at the office the next morning, with a bounce in my step, I felt as if I had achieved Carl Spackler's "total consciousness." Which is nice.

Now back to that cell phone. So, without looking at it, I plugged it in to charge and left for Court. I then went to a meeting outside of the office and 20 hours after last looking at my phone, I returned to the office. It had been a good 20 hours. Not a "good 20 hours" since I looked at it, but just a darn good 20 hours.

To be truthful, I was feeling pretty good about myself. Well, that was until I got back and checked my phone. Nineteen text messages and 86 pending emails. That really took the bounce out of my step. Most of the emails and texts were not that important and to some extent caused several of those people some stress wondering why I was not immediately responding to their texts. I understand the cell phone may be a necessary evil, but in reality, I encourage you to step away from it a bit.

Enough about me.

A reminder that the Akron Bar Foundation Gala will be February 2 at the Akron Fairlawn Hilton. Bill Price and his committee have been working hard to make this a special event. Please do your best to attend and support the Foundation and its good works. Among the exceptional

auction items, rumor has it that a bottle of Pappy Van Winkle Bourbon, 15-year, along with a barrel lid signed by Julian Van Winkle will be up for auction. The Rochfords and Carmen Roberto are both offering homemade Italian dinners - that should make for an interesting auction competition. There are also a number of sports ticket packages (Indians, RubberDucks, Lake Erie Monsters) and several fine golf packages. Come, enjoy, and bid often!

Also, if you do not have, or you know someone who does not have their notary license, tell them to sign up now! Changes in the law include a substantial increase in the fees for obtaining and renewing a license. Special note to attorneys: under the new legislation, attorneys will not need to take the notary exam, but will need to complete an education program. In addition, they will need to pay a fee not to exceed \$150. Bottom line: get that notary license now! All the details for applying are available on the Akron Bar website at [www.akronbar.org](http://www.akronbar.org).

Judge Tom Teodosio's "Legally Breakfast" occurs the first Wednesday of each month at the Akron Family Restaurant beginning at 7 am. Come out and spend some time with your fellow attorneys. Even better, bring along someone from your firm who has not attended in the past. It's a great way to network.

And finally, do not wait until the last minute for your CLE. The Akron Bar has some exciting pro-

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grams coming up including a one-hour seminar on changes to the Ohio child support program (February 5) and another one-hour on the intersection of guardianship and Medicaid (February 15). Please check the website ([www.akronbar.org](http://www.akronbar.org)) for program details.

Baba thought that it would be nice to come up with something that will mess up those who made New Year resolutions to lose weight - Macedonian donuts. At home, we call them Petullee. Some call it Mekici. The Albanians call it Petulla. What we have here is simply fried dough. Traditionally, they are often served to celebrate the birth of a child.

You will need: 6 eggs, well beaten; 1 tsp. salt; 1 cup of milk; 1 cup of water; 2 packages dry yeast; and 4 cups of flour.

Mix milk and water on the stove until hot, but not boiling. Add eggs to the mixture, and once entire mix is warm, move to your mixing bowl. In a cup, add the yeast with  $\frac{1}{4}$  cup of medium hot water and dissolve. Once ready, add the yeast mixture to the egg mixture. Gradually add flour and mix until smooth. Batter should be thick. Cover with a clean dish towel and place in a warm area, letting it rise until double the size (about 1 hour). Beat the dough down. The dough will be sticky, so take a wooden spoon and dip in your hot oil to beat the dough with. (kind of like what Baba would threaten to do to us when we were bad, minus the hot oil.)

Fry in hot oil and once done, sprinkle with honey, powdered sugar or both. Eat while hot. Enjoy!

*Bill*

William G. Chris, President

