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The Quill – May 2021



THE QUILL ARTICLE ENCROACHMENTS & EASEMENTS

It seems lately, that this topic has been a popular source of questions for us. I found this blog post from our good friends at NATIC. I think it does a great job of identifying the basics. Click [HERE](#) to read the article.

Feel free to reach out to me to discuss these issues with greater depth.

sb

UPCOMING CLE OPPORTUNITIES

Here are the current CLE opportunities available this month if you have credit hours to satisfy.

May 6 – Title Claims; presented by Frank McCormick. Click [HERE](#) to register.

May 20 – Ethics; Ethical practices during a pandemic, David Woods’ interview of Brian Oten. Save the date.

These webinars are complimentary and are approved by the NC State Bar for both CLE and CPE credit. If you would like more information or to register for one of the CLE’s please email [Summer](#).

BARRISTERS TITLE ALL STAR

JULIAN ROBB OF CRAIGE
JENKINS LIIPFERT & WALKER

This month our BTS All Star is Julian Robb of [Craige Jenkins Liipfert & Walker](#).

Julian addresses each requirement on his final opinions and when asked for something more to remove an exception from his commitment he gets it to us without any issues. He makes our job so much easier and is a pleasure to work with.

Thank you for everything you do Julian. We appreciate you!





CELEBRATE CINCO DE MAYO WITH KATE'S SALSA RECIPE

Ingredients:

1 can black beans, drained and rinsed
1 can corn with peppers, drained
1 can Rotel
1 can diced tomatoes
2/3 onion, diced
1 jalapeño, diced and seeded
1 1/2 tsp cilantro
1 tbsp garlic powder
1/2 tbsp cumin
1/2 tbsp chili powder
1 tsp oregano
1 tsp pepper
1 tsp cayenne pepper
Juice of 1/2 of a lime
1/2 tsp sugar
Salt to taste

Directions:

Mix all ingredients together in a bowl and refrigerate.

Personal Note:

I like really spicy food so I use hot Rotel, add crushed red pepper and include the seeds from the jalapeño. This recipe is hard to mess up and the spices can be altered to taste!

Can we just all agree that
Mother's Day should be at
least a week this year?

@mommywintime

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