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The Quill – May 2024



THE QUILL ARTICLE

Note from the Manager: My time in Asheville attending

the Real Property Section Annual Meeting

A group of friends with common interests, forwarding the practice of dirt law in North Carolina – that’s how I would describe my time in picturesque Asheville, over this past Fri./Sat., May 17th and 18th, 2024. This was my first NCBA Real Property Section Annual Meeting.

We laughed, engaged in fellowship, learned updates, got new perspectives, and celebrated the small community of caring practitioners that make up our family of real estate attorneys. I want to thank the presenters, attendees, sponsors, and producers of this year’s event. I especially want to thank my fellow Barristers and FNT team members for their work, dedication, and sponsorship in putting on a great event.

After a decade in real estate practice, I regret not having attended sooner. In the past, I have always justified other expenses, family conflicts, and life's priorities as reasons not to be there.

The bottom-line is that NCBA's Real Property Section Annual Meeting is a worthwhile gathering and exchange of information and ideas. Names, familiar and respected through years of practice, finally put to a face and a handshake.

A highlight was attending the, FNT sponsored, signature dinner event on Saturday set at the Antler Hill Barn on the breathtaking grounds of Biltmore Estate. Frederick Law Olmsted is typically noted for his contributions to Central Park in NY, but I think he really broke the mold when he designed the Biltmore's landscape, which harmoniously combines aesthetics, scientific forestry and agricultural land-use.

The opportunity to share a wonderful meal and fellowship with other real property lawyers in a setting outside of work emails and client pressures was truly rewarding. I hope that you, dear reader, will consider attending next year's NCBA Real Property Section Annual Meeting. If you're on the fence, like I was: do it. You'll be glad you did. I will see you there.

Thank you for your continued support of Barristers Title as we continue to strive in providing the highest level of service delivery to my fellow real estate attorneys and our industry partners. I hope you have a great month's end and a strong second quarter. Bring on the Memorial Day barbecues and sunny days on the water!

Sincerely,

Noah J. Webster /s./

Branch Manager & Title Counsel of Barristers Title Services, a division of Fidelity National Title

THE QUILL EVENTS

Thanks for stopping by our booth at the
RPS Meeting!

Thank you to everyone who stopped by to see us at the Real Property Section Annual Meeting in Asheville.

We enjoyed connecting with you and hope to see you all in Kiawah next year!



CLE CORNER

New On-demand CLE's Coming Soon!

Currently we are offering 9 total CLE/CPE's for on-demand viewing, including an ethics credit hour. Later this month we will be adding 4 new courses, including another ethics credit hour so stayed tuned...

Click [HERE](#) to access the CLE library. This is where all of the on-demand courses will be stored so bookmark the link and check back periodically.

THE QUILL RECIPE

Courtenay's (Any) Fruit Crisp

The great thing about this recipe is that you can use any fruit you like to make it! Enjoy!

Ingredients:

- 1/2 c. (1 stick) unsalted butter, melted, plus more at room temperature for baking dish
- 7 c. cut fruit of choice, frozen or fresh
- 2 Tbsp. granulated sugar
- 2 Tbsp. cornstarch
- 1/2 tsp. kosher salt
- 1 c. old-fashioned rolled oats
- 1/2 c. packed light brown sugar
- 1/2 c. all-purpose flour, spooned and leveled
- Whipped cream or ice cream, for serving



Directions:

- Step 1 - Preheat oven to 425° Lightly butter a 10-inch ovenproof skillet or 9-by-13-inch baking dish. Add fruit, granulated sugar, cornstarch, and salt to skillet and toss to combine.
- Step 2 - Stir together oats, light brown sugar, and flour in a bowl. Stir in melted butter until fully combined and crumbly. Pour over fruit, trying to cover most of it.
- Step 3 - Bake until topping is golden brown and fruit is bubbling, 30 to 35 minutes. Let sit for 10 minutes before serving. Serve with whipped cream or ice cream.

THE QUILL MEME

Here's to the end of allergy season!



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