

*Sending our very best wishes
for a fun-filled and
Happy St. Patrick's Day!*

As the eldest child in an Irish-Catholic family of ten, Brigid began to develop her conflict resolution skills at an early age (out of necessity!) Today, Brigid offers mediation, collaborative law, arbitration and other alternative dispute and conflict resolution techniques. She trains and teaches attorneys and mental health professionals how to approach our adversarial legal system in a way that will help clients deal with their difficult issues with tact, grace, and--when necessary--a bit of blarney!



As a special St. Patrick's Day treat, Brigid would like to share her award winning Irish Soda Bread recipe with you and your family! You can watch Brigid's instructional video and make her Irish Soda Bread (and call it your own!) We include a Tradition and a Blessing as we send you best wishes for a fun filled holiday!

Brigid's Irish Soda Bread - Instructional Video



The Recipe:

4 cups of flour
1 cup sugar
1 tsp. Each, baking soda, baking powder
1/4 tsp salt
1/3 cup unsalted butter, (5 1/3 T)
1 egg slightly beaten
1 1/3 cup buttermilk*
2 cups raisins (soak raisins overnight)
2 tablespoons butter (melted)
3 tsp. sugar

Preheat oven to 350 degrees. Grease 9" baking pan.

Combine flour, sugar, soda, powder salt in a large bowl. Take butter and knead through flour mixture. In small bowl, lightly beat the egg and add buttermilk and raisins. Add the buttermilk mixture to the flour mixture. Stir or knead. Place in baking pan. Cut an X across the top of the loaf, and drizzle melted butter over bread. Sprinkle sugar over bread. Bake 40-60

minutes, until golden brown.

** (or add 1 T lemon juice or vinegar to milk to make 1 cup; let stand for 5 minutes)*

New in 2020: If you split the batter in half, it works perfectly in 6" cake pans!

Finally, please enjoy a Tradition and a Blessing as we send you best wishes for a fun filled holiday!

A Tradition...

Every year, on the eve of St. Patrick's Day, leprechauns visit the home of all good Irish Boys and Girls. The leprechauns come, spreading their mischief and free spirits throughout the house. The Leprechauns are quick, they are in a hurry and they are racing to keep their pots of gold full!

Unbeknownst to the children, the pots are full of gold coins...usually chocolate filled, which spill everywhere the leprechauns scurry...In their haste to get to the rainbow, gold coins are scattered around and left for the children to find when they awake in the morning.

The spunky leprechauns may turn over coffee tables and chairs. Perhaps they toss a magazine or two on the floor during their escapades. Fortunately, the chaos they create is equal to the amount of energy either the children or Mom and Dad have to pick it all up!!!

An Irish Blessing...

*May God be with you and bless you,
May you see your children's children,
May you be poor in misfortunes and rich in blessings,
and May you know nothing but happiness from this day forward.*



"Everything will be alright in the end...if it's not alright, it's not the end." - Irish Proverb

The Law Office of Brigid A. Duffield, P.C. wishes you a spectacular St. Patrick's Day filled with magic, traditions, and good luck!

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Attorney Disclaimer: This email is general information only and should not be construed to be formal legal advice or the formation of an attorney/client relationship.

Events Calendar

March 17, 2020

**Illinois Primary Elections
*Get out and vote!***

For more information, visit:

**Illinois State Board of
Elections
DuPage County Election
Commission**

April 23, 2020

**DuPage Association of
Women Lawyers
Judicial Reception
Arrowhead Golf Club
Wheaton, IL
5:30 pm**

Questions? Contact:

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