

LOUISIANA PIZZA KITCHEN

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LA BUILDERS SUPPLY

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LOCVESTING 101

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L O U I S I A N A

inGOODcompany

Dedicated to the affiliate membership of the LCIA.



THE MEMBER SERVICES ARM OF LCI WORKERS' COMP

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MEMBERS & PARTNERS:

'Tis the holiday season! The warm weather is gone, and we're buckling down for a busy winter. While your days are assuredly filled with the hustle and bustle of holiday preparation (on top of your usual chores), we'd like to invite you to spend some time with us at our workshops and, more specifically, at our 2nd Annual Family Day at City Park in New Orleans on November 10th. We'll have food, friends and plenty of fun for everyone, and it's all at no cost to you. We want to show you that we recognize your hard work, and we appreciate all that you do.

Secondly, we'd like to introduce a new face here at LCIA – Nicholas Peddle. Nick is our new Marketing and Communications Coordinator, so you'll be hearing a lot from Mr. Peddle from now on. With our new addition, we can only increase the quality of our services, and we're looking forward to planning more workshops, meeting more friendly faces, creating more partnerships, and securing more discounts for you, LCI policy holders.

We hope that you'll take some time out of your surely busy schedule to come out to our Family Day on November 10th. We also hope that all of you enjoy the rest of 2012 and welcome 2013 with big plans and bright eyes. We'll be here to help you along the way.

Christina Buras

P.S. We'd love to hear from you! Email us, call us, or drop us a line on Facebook or Twitter!

Christina Buras

In 2010, Christina became the Associate Director of LCI's Member Services division, LCIA. As Associate Director, she is responsible for the planning and implementation of LCIA programs and events and for cultivating and developing relationships with LCIA Members and outside vendors. Christina is a graduate of LSU, where she received a B.S. in Business Management and a minor in Leadership Development. She currently resides in New Orleans. Fun facts: her favorite movie is *Arsenic and Old Lace*, and she loves crossword puzzles.

NEWS and UPDATES

Renewals

Don't forget to renew your LCI Workers' Comp policy! Renewal deadlines are fast approaching for many LCI policy holders. Keep an eye out for your invoice, so you can make sure you're covered for 2013!

Webinars

Can't make it to our workshops? Well, we're coming to you! LCIA is now offering webinars for those businesses that just can't make it out to our workshops. Look for a list of our upcoming webinars in our monthly eNewsletter, on our website (www.lciassociation.com), or on Facebook and Twitter.

Discounts

LCIA is negotiating Member Discounts for LCI policy holders, and we're looking for businesses who are interested in becoming part of the program. If you would like to become a contributing vendor and offer LCI policy holders a discount on your product or service, call Christina Buras at 985.612.6733 or email her at christina@lciassociation.com.

LCIA eNewsletter

Keep up with LCIA through our monthly eNewsletter! Not on the list? Let's get you signed up! To receive LCIA communications, contact Nicholas Peddle at nicholas@lciassociation.com.

New Hire



Nicholas Peddle
Marketing and Communications Coordinator

Nicholas Peddle joined the LCIA team as the Marketing and Communications Coordinator at the end of September. It is his job to keep the lines of communication open between you and the Association and to make sure that you know about all of the great workshops and events we're hosting.

Nicholas joined LCIA after spending nearly two years in the advertising industry. He received a BA in German with an economics minor from Bowdoin College in Brunswick, Maine. Nicholas currently lives in New Orleans with his fiancée. He constantly finds himself exploring all of the food, music, and festivals the city has to offer. He enjoys running, traveling, and photography. His favorite Saturday morning activity is reading on his porch with a cup of coffee, listening to the sounds of New Orleans.

Nick says that he is really looking forward to meeting all of our members, so make sure to tell him "hi" at the next LCIA event.

PIZZA
OLIVE OIL
HERBAL * 18'S Spicy



PERSONAL PIZZA



Greeted by soft jazz and eye-catching artwork, walking into Louisiana Pizza Kitchen is more like being welcomed into Jim Ritchie's home instead of his restaurant. And Jim seems more like your neighbor than a business owner. And his staff? Like Jim's family, welcoming you with a smile :)



JIM HAS OWNED LOUISIANA PIZZA KITCHEN in New Orleans for 17 years, and over that time, the restaurant has become a manifestation of Jim: his sophisticated taste, his love of food, and his commitment to his community.

In 1996, Jim bought the French Quarter location of Louisiana Pizza Kitchen (LPK). From day one, he fashioned a restaurant that reflected his tastes and personality. Starting with the menu, Jim slowly began changing the traditional “red-checkered tablecloth” pizza parlor that it was into the more sophisticated restaurant that he envisioned. “I couldn’t make drastic changes too quickly because the locals were used to the old way, but I started to introduce imported cheeses and expand the wine list. We went from 8 bottles to 140. Then I began to make changes to the menu,” he explained. “Now we offer seasonal dishes utilizing produce from local farmers, and our wine list has won awards from the Wine Spectator each year since 2010.” A self-proclaimed “foodie,” Jim spoke of his interest in studying food and trying new recipes, which is reflected in the evolution of his restaurant’s menu.

Jim’s kind and mild-mannered personality can be seen in the way he works with his staff. He explained, “First and foremost, we are a team. I’ve been successful in avoiding titles. If someone has an idea for a dish, it doesn’t matter what their role is, we’ll take anyone’s suggestions and use them. We even hold wine seminars for the whole staff, so everyone is in a position to contribute.”

If employee loyalty is a reflection of the employer, the three members of his staff with 20 years of service each speak volumes about Jim. And his commitment to his employees goes beyond the confines of the restaurant. “We opened as soon as we could after Katrina, but it wasn’t easy. Some of our employees lost everything, so I put them up in my house for about four months after the storm.

During the last quarter century, Jim’s restaurant has become a French Quarter



"Like a fine glass of wine,
Louisiana Pizza Kitchen
is only getting better with age."

institution. He embraces the neighborhood crowd he serves, which constitutes 65% of his customers, but he also makes sure to show his out-of-towners some NOLA love. Avoiding the word "tourist," Jim told LCIA that he likes to blur the line between locals and visitors. "We treat everyone the same, and, as a result, we get a lot of folks who come see us each time they're in town."

The local artwork is another example of Jim's connection with his community. He invites artists from around the South to showcase their artwork in LPK. While most restaurants charge a 10-15% commission for displaying art for sale, Jim offers this for free in support of the arts. He allows the artists to display their work for 4 weeks at a time, and even allows them to have openings at his restaurant. He stated matter-of-factly that "all artists need some help when they are starting out. This is one way I can offer it, and some of our artists have gone on to successful careers." What seems ordinary to him is actually a generous act that displays his kindhearted personality.

Like a fine glass of wine, Louisiana Pizza Kitchen is only getting better with age. With an eye towards the future, Jim reflected on the past, "I've been at this for 30 years, and I've learned that the minute you get content in this business is the minute you start moving backwards. I work to ensure that our menu and our restaurant are constantly evolving." At one point during our conversation, Jim said that his goal is to "focus on who we are and what we do and doing it well."

Nearing the end of our conversation, which felt more like coffee talk between friends, it became obvious that what Jim does well will never change: serving each customer a fresh meal, a well-paired glass of wine, and treating them like his neighbor when they walk through the door. Like only Jim can do.

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Visit Jim and LPK at
95 French Market Place or online at
louisianapizzakitchen.com.



GREAT SERVICE IS ALWAYS IN STOCK

HOW LOUISIANA BUILDER'S SUPPLY IS BUILDING RELATIONSHIPS ACROSS THE STATE



Bryce French and Stephen Ethridge know a lot about maintaining personal and professional relationships. After all, the two have been friends since sixth grade when they played football together in Monroe. First teammates, then friends, and now business partners, they certainly have worked closely together over the years. Fast forward two decades, and the two have brought this emphasis on relationships to their own business. Over the past five years, they have successfully built Louisiana Builder's Supply on the principle of service above all else.

When LCIA sat down with the dynamic duo, we learned the history of their Baton Rouge-based company: how a side-gig selling home fixtures quickly grew into a thriving building supply company. As a way to earn additional income, Bryce and Stephen began selling only windows to builders of multifamily residential units in 2007. Once they became successful with that, they eventually also started selling doors, hardware, bath accessories, and interior trim packages, including moldings. Five years later, and the two have since quit the full-time jobs they held elsewhere, opened their first warehouse, and expanded their products and services. They are now also selling to high-end single family homes and light commercial properties.

With their rapid growth, Bryce and Stephen had to quickly adjust the way they did business. It has been a learning process for the two partners in the past year as they have opened their first office location equipped with a warehouse. Shifting from directly supplying each job, opening the warehouse has allowed Bryce and Stephen the freedom to manage their own inventory. "We really had to reinvent ourselves and the way we do business to be able to adapt," Stephen explained.

A major part of building their business has been establishing and maintaining relationships with contractors as they

have gone through the bidding process. Each job starts with a set of plans, which Stephen and Bryce receive from the builder, and begin processing their bid. "Getting the plans hasn't always been easy." Bryce explained. "We used to have to hound the builders just to get the plans and provide a quote. We started receiving more plans and asking for them less, and now we even get calls requesting our bids. Builders like working with us, and that's what keeps them coming back to us."

And why are more builders coming to Stephen and Bryce? Because of their personal service. "We not only give them an estimate, we include the takeoffs with our estimates," explains Bryce. While most contractors have to crunch their own numbers, this service saves the builders a lot of time, and it's one that very few of Bryce and Stephen's competitors offer.

Moreover, Bryce and Stephen are always personally involved in each project. Bryce explained that their customers like dealing directly with the owners of the company. "Our clients like to see it when we, as the owners of our company, visit the job site and get our hands dirty. If there is a problem, we are the ones who respond to it. You won't just see the truck driver delivering a shipment, or call a customer service number. You meet with us. You call us."

Even more impressive is learning that Bryce and Stephen go above the call of duty. If their hardware is broken, they will personally come out and replace it. They have received calls from panicking property managers when a doorknob or lock has broken and have responded by driving out to the site to fix the equipment. "When someone can't safely lock their door, it doesn't much matter to us whose fault it is. We are out there that day to fix it," Stephen said proudly.

In describing their experience starting and growing their business, Bryce and



Stephen used words ranging from "scary" and "nerve racking" to "emotional" and "rewarding." They both expressed the joy of owning, developing, and growing Louisiana Builder's Supply. They recently hired a fulltime estimator, and, as for the future, they are in the market for an office and warehouse three times the size of their current one, to include a showroom. Their growth also includes expanding geographically as they have bid on projects in Shreveport, Lake Charles, Monroe, and New Orleans.

After spending time with Bryce and Stephen, hearing the excitement in their voices, and seeing their passion for what they do, it is not surprising that they have been so successful. They take an incredible amount of pride in how they treat their customers and in their company. Bryce and Stephen take every bit of their work personally—from their long-time friendship and partnership to their customers, and even past customers they help—which ensures that Louisiana Builder's Supply is all about its people.

For more information about Louisiana Builder's Supply, visit their website at www.labuilderssupply.com.



Microfinance Grows Small Businesses and Builds Communities

GUEST CONTRIBUTOR: Mel Robertson - Vice President of South Louisiana Lending Operations; Accion in Louisiana



Small businesses are vital to the U.S. economy. In fact, they are the bedrock of the free enterprise system, representing 99.7% of all employer firms in America, according to the Small Business Administration.

HERE ARE SOME ADDITIONAL QUICK FACTS FROM THE SMALL BUSINESS ADMINISTRATION (SBA):

- The SBA defines a “small business” as a business with less than 500 employees.
- There are roughly 30 million small businesses in the U.S.
- More than 500,000 businesses are started each year.
- Small businesses employ half of all U.S. workers.
- They pay 44% of total U.S. private payroll.
- Small businesses generated 65% of net new jobs in the past two decades.

In these turbulent economic times—as larger American employers lay off thousands of workers and people are faced with uncertain financial futures—small business development is more important than ever. Either out of necessity or out of a desire to escape the uncertainty of today's economy, many people have turned to self-employment as a viable alternative.

At Accion in Louisiana, we know that small businesses are the lifeblood of our economy. We provide capital to entrepreneurs who do not have access to loans from commercial sources. And we educate, assist, and support small business owners as they create, stabilize, and grow their enterprises.

Accion helps the underserved or “underbanked” communities who typically fall just below the lending thresholds of traditional financial institutions. In fact, we partner with quite a few banks throughout Louisiana in an effort to help their small business customers gain access to capital. Our partners include such well-known institutions as Chase Bank and Capital One.

Although we are an alternative lending source, we still look for borrowers who are ready to take on the serious commitment of a small business loan. And they must have the proven ability to service the debt they are looking to take on.

But we also have more flexibility in our lending decisions than more traditional banking institutions. And we specialize in helping initially “unbankable” potential borrowers become “bankable” over time.

Accion in Louisiana makes microloans from \$500 to \$50,000 and small business loans as high as \$250,000. Our borrowers represent just about every industry in the state. They own auto-repair shops, day care centers, restaurants, freight-hauling businesses, clothing stores, tailor shops, vending machine companies, and so much more, creating jobs for themselves and many others in their communities.

We also offer business support services and education and collaborate with many technical service providers all over Louisiana. These

services contribute significantly to helping start-ups and existing businesses become “lending ready,” enabling them to secure the capital they need to start, grow and sustain their operations

Accion's mission is simple yet crucial to economic development: to help small business owners realize their dreams one loan at a time and graduate them to become more bankable by the traditional commercial lenders. We offer a hand up—not a hand out.

We make loans throughout the state, with offices in Alexandria, Baton Rouge, New Orleans and Shreveport.

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Mel Robertson is VP of South Louisiana Lending Operations for Accion in Louisiana, an extension of Accion Texas Inc. – a nonprofit microlender and small business lender with the nation's largest microloan portfolio. Since opening in Louisiana in 2009, Accion has loaned more than \$2.1 million to more than 220 businesses. Accion Texas Inc. was founded in 1994 and has made more than 12,500 loans totaling \$130 million.

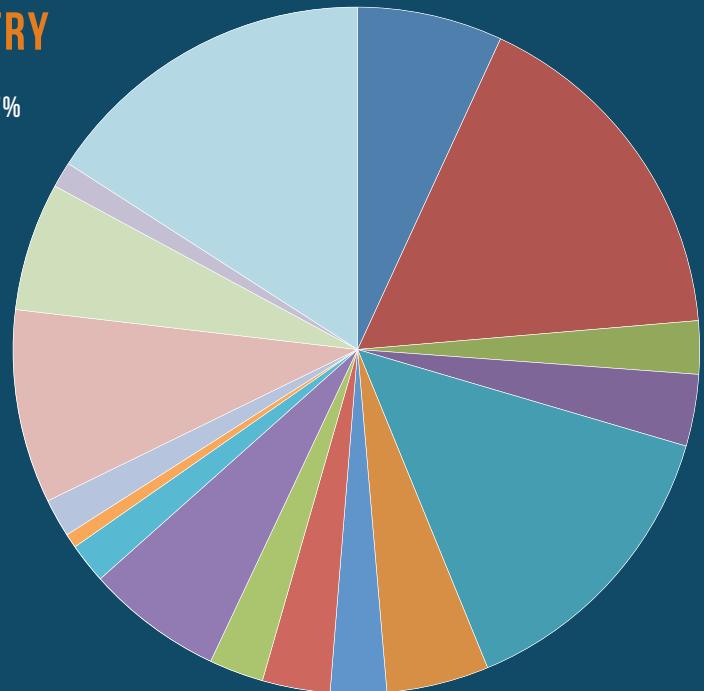
For more information,
call 888-215-2373
or visit www.accionlouisiana.org.

MEMBERSHIP OVERVIEW

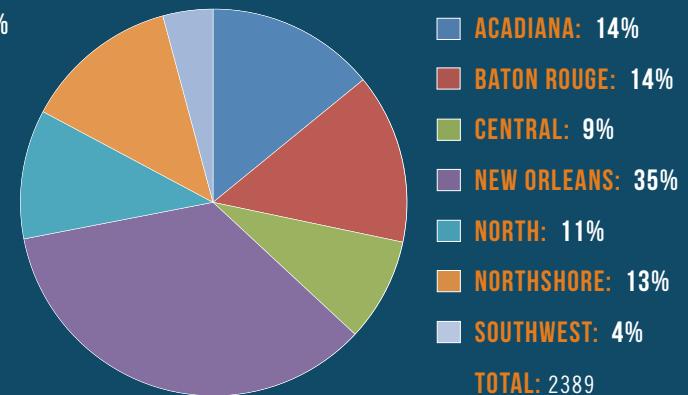
Have you ever wondered who belongs to the Association?

DISTRIBUTION OF MEMBERS BY INDUSTRY

- AGRICULTURE (FARMING, LANDSCAPING, LOGGING, LAWN CARE): 7%
 - CARPENTRY: 17%
 - MANUFACTURING: 3%
 - HOSPITALITY, ENTERTAINMENT, AND FOOD SERVICES: 3%
 - TRANSPORTATION: 14%
 - WASTE REMOVAL AND JANITORIAL: 5%
 - PLUMBING: 3%
 - ELECTRICAL SERVICES: 3%
 - HVAC: 3%
 - RETAIL AND SALES: 6%
 - PROFESSIONAL AND CLERICAL SERVICES (ENGINEERING, AGRICULTURE, ACCOUNTING, ETC.): 2%
 - SCHOOLS AND CHILD CARE FACILITIES: 1%
 - CONTRACTING: 2%
 - MASONRY, CEMENT, CONCRETE, TILE, AND STONE WORK: 9%
 - MISCELLANEOUS (EMERGENCY RESPONSE, NONPROFITS, ETC.): 6%
 - HEALTHCARE: 1%
 - OTHER CONSTRUCTION TRADES AND BUILDING SERVICES: 16%
- TOTAL:** 2389 members



DISTRIBUTION OF MEMBERS BY REGION



WHO IS LCIA?

LCIA serves a diverse range of businesses. Our membership spans across Louisiana as well as across many different industries.

Above are two graphs conveying the composition of LCIA's membership. One graph depicts the different industries LCIA services,

and the other displays the geographical distribution of LCIA's membership.

LCIA is proud to have a variety of business members. We believe the diversity within our membership is special, and through networking and collaboration, we believe

it can only serve to help you in your business endeavors.

To connect to other LCIA members, come to one of our many events, or connect to other members virtually through the "Community" section of the LCI/LCIA Member Portal (members.lciwc.com).

ALL ABOARD TO NEW ORLEANS CITY PARK AMUSEMENTS!

NOVEMBER 10, 2012, NOON-3:00 PM

LCIA's ^{2nd annual} FAMILY DAY

PAVILION OF THE TWO SISTERS
(1 PALM DRIVE • NEW ORLEANS, LA 70124)



All aboard! Keep all hands and feet inside the vehicle as you make your way to New Orleans City Park Amusements for LCIA's 2nd annual Family Day. All LCI policy holders and partnering agents are invited to bring as many as four guests or family members to enjoy a fun-filled day under the oaks of City Park. We'll have food, games, and prizes. Moreover, all kids (young & old) will be given unlimited access to all of the park's rides and amusements.

Also, in the spirit of the season, LCIA will be hosting a Food Drive with all proceeds going to **Second Harvest Food Bank**. Anyone who brings a donation will be entered into a drawing for a Kindle Fire.

To register, go to
www.lciassociation.com/events or call
Christina Buras at 985.612.6733.

Maximum guests/person: 4



10 Steps to a Well-Organized Office

GUEST CONTRIBUTOR: Stasia Cymes of Clear the Clutter

Getting organized may sound like a great idea in theory, but how does one actually go about making it happen? You may be surprised by the simplicity of the process, but the real trick is to make the commitment to yourself and make it happen. Consider the state of your surroundings as a personal advertisement. For example, a messy office says “I am in a state of chaos” whereas a well-organized space says “I am in a state of control.” By having these visual cues, good or bad, we send a message to ourselves and to the world around us.

GET DOWN TO BUSINESS

1. Make an appointment with yourself to get organized. Schedule 1-3 hours in your calendar depending on your needs, and get started.
2. By eliminating distractions, you increase focus and productivity, so turn off your cell phone, computer and television while you work.
3. Remove all non-paper items from your desk. Organize items such as pens, markers, paperclips, etc., and set them aside for now. Allow your desk to become a blank canvas. Throw away any trash, and start a pile for things that don't belong in your office. Remove them today.
4. If your desk is piled high with papers because you lack a functional filing system, color coding folders is a great visual guide as to the status of your files. Cool blue/green represents *accomplished*, warmer yellow/orange means *active* and fiery red is *action*. Note: If you already have a system that works, use this time to review your folders, and simply catch up on your filing.

5. Sort papers into three categories: Action (“to-do”), Active (“in-progress”) or Accomplished (“completed”). Have a recycling bin within arm’s reach, and be sure to recycle or shred any unneeded papers as you go.
 6. Once sorted, file away “Accomplished” and “Active” files according to their category, making sure you have easy access to your Active folders at all times.
 7. “Action” Items are time-sensitive tasks and require your immediate attention. Since you should be checking this folder daily, it’s also a great place to have your to-do list. Keep this folder current by removing items once completed.
 8. Return functional items to your desk. Each item should serve a daily purpose, be within reach and have a permanent home. Do you need an office caddy for miscellaneous supplies, or do you have enough drawer space? The surface of your desk should be spacious and usable. If it’s still not enough space, go vertical and keep personal artifacts to a minimum. TIP: If you meet with clients in your office, let your customer service be the focus and not your religious or political beliefs. When it comes to personal artifacts, keep it neutral.
 9. Once organized, determine how you will maintain your order. Do you have a system for incoming and outgoing papers? Add 5 minutes of office clean-up to your daily to-do list.
 10. Notice if you have too much of something, such as pens or notepads. How many do you really need to function? It’s okay to keep a few extras on hand, but remember that less stuff requires less effort to maintain.
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- Stasia Cymes is a professional organizer with a holistic approach. By recognizing your specific needs, she will help you with the emotional aspects of being overwhelmed with clutter and how it came to be. Her services include coaching and ongoing support to manage future clutter in both homes and offices, and she offers free consultations to help you get started.*

For more information,
call (504) 920-1800
or visit ClearTheClutterToday.com



Locavesting 101

GUEST CONTRIBUTOR: Dana Eness - *Executive Director of Stay Local! and The Urban Conservancy*

For most of America's history, the public perceived an "investor" to be only wealthy individuals and institutions who were able to directly participate in equities, bonds and other income-producing markets. But the fact is, that today, nearly all Americans are investors to some degree. And while we may feel that our individual 401K or pension accumulations don't amount to a hill of beans, Americans' long-term savings in stocks, bonds, pensions, life insurance, and mutual funds add up to approximately \$30 trillion, a significant amount of investing power.

However, less than 1% of these savings reach local small businesses where they could enrich our community with more jobs, a stronger tax base that would support better-funded schools, infrastructure and public services, and greater philanthropic support for local causes.

In his 2012 book, *Local Dollars, Local Sense: How to Shift Your Money from Wall Street to Main Street and Achieve Real Prosperity*, economist Michael Shuman states that communities can prosper if they follow three simple economic rules:

1. Maximize the percentage of jobs in your local economy that exist in locally-owned businesses.
2. Maximize the diversity of businesses in your community, so that your economy is as self-reliant and resilient as possible.
3. Prioritize spreading and replicating local business models with outstanding labor and environmental practices.

In other words, we need to redirect more of our investments to support our local businesses so that we can all reap the benefits of our investment choices in tangible ways. Banking at our local community banks and credit unions is an important first step because they are able to develop products responsive to local business needs such as revolving loan

funds and new kinds of certificates of deposit to increase lending to local businesses.

Business expert Amy Cortese coined the term "locavesting" to describe this growing movement to redirect more investment away from Wall Street and toward community Main Streets. How can small businesses tap into this desire to invest closer to home, and counter a lending climate where venture capital and traditional loans are hard to come by? In *Locavesting: The Revolution in Local Investing and How to Profit from It*, Cortese presents some options including: approaching customers (after all, they know you best); looking for small business investing clubs; organizing yourself as a cooperative; and looking into direct public offerings or stock exchanges.

With a little ingenuity and a strong partnership between local lending institutions, independent businesses and their customers, there are countless ways we can redirect a greater portion of our substantial savings back into our

communities and enjoy the benefits of a healthy return on our investment every day.

Dana Eness is the Executive Director of New Orleans-based nonprofits The Urban Conservancy and Stay Local! The Urban Conservancy is dedicated to research, education, and advocacy promoting the wise stewardship of the urban built environment and local economies. Stay Local! is metro New Orleans' independent business alliance committed to strengthening the local economy by connecting independent businesses to resources, markets, and each other.

To learn more about Stay Local! and its *Local Investing 101 Workshop* scheduled for early 2013 in New Orleans, contact Mark Strella, Stay Local! Project Coordinator, at 504-561-7474 or mark@staylocal.org.

MEMBER OPPORTUNITY

How would you like to potentially do business with 2,000 other Louisiana companies?



LCIA is now promoting Member Discounts for all LCI policy holders, and we're looking for businesses who would like to become participating vendors.

LCI Workers' Comp insures over 2,000 diverse businesses – from candy makers to carpenters and mechanics to manufacturers. By offering a discount to fellow LCI insureds, you are creating a network of business opportunity.

“What would I get from offering an LCIA discount?”

BENEFITS:

- The ability to potentially connect and do business with 2,000 other businesses in Louisiana
- A write-up about your company on LCIA's website
- Mention in LCIA's member magazine, *In Good Company*
- Presence in LCIA's social media

“Is this right for my business?”

- If your business would like to be part of LCIA's Member Discounts, we will work with you to create the ideal discount to offer LCIA members.

“I'm in! How do I sign up?”

- To learn more about becoming a vendor for LCIA Member Discounts, contact Christina Buras at **985.612.6733** or at christina@lciassociation.com.



LOUISIANA CONSTRUCTION
AND INDUSTRY ASSOCIATION

1123 North Causeway Boulevard
Mandeville, LA 70471

Presort Standard
US POSTAGE
PAID
Permit No. 77
Mandeville, LA

LCIA Events

NOVEMBER

WEBINAR: HOW TO FILE A CLAIM WITH LCI WORKERS' COMP

WHEN: NOVEMBER 7

10:00 AM

WHERE: ONLINE

(LOG-IN INFO SUPPLIED AT
REGISTRATION)

LCIA'S 2ND ANNUAL FAMILY DAY

WHEN: NOVEMBER 10

NOON - 3:00 PM

WHERE: NEW ORLEANS CITY PARK

PAVILION OF THE TWO SISTERS

SHOW ME THE MONEY: HOW TO RAISE CAPITAL FOR YOUR SMALL BUSINESS

SPEAKER: ACCION

WHEN: NOVEMBER 14

11:30 AM - 1:30 PM

WHERE: MANSURS ON THE BOULEVARD

BATON ROUGE

(LUNCH WILL BE PROVIDED)

PROFESSIONAL TIPS FOR GETTING YOUR BUSINESS ORGANIZED

SPEAKER: STASIA CYMES,
CLEAR THE CLUTTER

WHEN: NOVEMBER 29

8:30 AM - 9:30 AM

WHERE: FAIR GRINDS COFFEE HOUSE
NEW ORLEANS

DECEMBER

WHAT YOU NEED TO KNOW ABOUT TAXES

SPEAKER: PAUL JOUET,
TAX HELP NOLA

WHEN: DECEMBER 12

10:00 AM - 2:00 PM

WHERE: RENAISSANCE HOTEL

BATON ROUGE

(LUNCH WILL BE PROVIDED)

For more information and to
register for these events, go to
www.lciassociation.com/events,
or call Christina Buras at 985.612.6733.