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September 2021

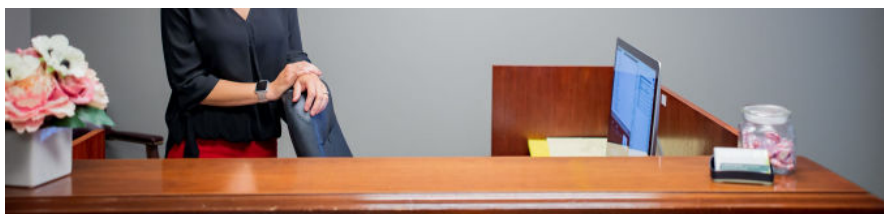
Quote of The Month

"All our dreams can come true if we have the courage to pursue them." - Walt Disney

WHAT'S HAPPENING AT MARTIN IP LAW GROUP

Katie is Leaving Martin IP Law Group





We are sad to announce that Katie will no longer be working at the Martin IP Law Group starting October 8th. We are very appreciative of all the hard work that Katie has done for everyone over the past two years. Katie was a valuable part of the Martin IP Law Group, and she will be missed.

We wish Katie the best of success in all future endeavors!



BLOG POST

Great Halloween Costume — But Does It Infringe?



Halloween is one of our favorite holidays here at [Martin IP Law Group](#). What's not to like? Spooky decorations, apple cider, pumpkin carving and all of those creative costumes. Like other holidays in the United States, Halloween is big business for retailers. According to the [National Retail Federation](#), total consumer spending this Halloween is projected to reach a new high of \$9.1 billion, with 179 million Americans planning to partake in Halloween festivities. With all of that money at stake, it's no surprise that retailers are increasingly seeking and enforcing the intellectual property rights associated with their

Halloween costume designs. Copyright, trademark, trade dress and even patent protection exist for Halloween costumes. Does your costume infringe someone else's intellectual property?

[Learn More](#)

TIP OF THE MONTH



Start Preparing For Fall

- Clean out the gutters
- Clean out the chimney
- Clean off and cover outdoor furniture
- Check home water heater and heating system
- Get out extra blankets for couches
- Change decor to fall decor or Halloween decor
- Plant spring flower bulbs
- Start collecting firewood
- Start getting ready for the holidays

- Switch out summer clothes for winter clothes

Seasonal Recipe

PUMPKIN WHOOPIE PIES

COOK TIME: 12MIN | SERVING: 24

Ingredients

Cookies:

3C all-purpose flour
 1 tsp salt
 1 tsp baking soda
 1 tsp baking powder
 2 1/2 tbs pumpkin pie spice
 1 C granulated sugar
 1 C dark brown sugar, firmly packed
 1 C Vegetable oil
 3 C chilled pumpkin puree
 2 large eggs
 1 tsp vanilla extract

Maple Cream Cheese Frosting:

3 C powdered sugar
 1/2 C unsalted butter, room temp.
 8 oz. cream cheese, room temp.
 3 tbs vanilla extract
 Sprinkles for garnish, optional

Instructions

MAKE PUMPKIN COOKIES:

- Move oven rack to middle positions, and preheat the oven to 350° F. Line two baking sheets with parchment paper or silicone baking mats.
- In a large bowl, whisk together flour, salt, baking soda, baking powder, and spices; set aside.
- In a separate large bowl, whisk sugars and oil together. Add pumpkin puree and whisk to combine thoroughly. Whisk in eggs and vanilla until combined.
- Sprinkle flour mixture over pumpkin mixture and whisk until completely combined and no flour streaks remain.
- Remove from the oven and cool on pan for about 10 minutes. Transfer to wire racks to cool completely. Repeat with remaining dough.

MAKE FROSTING:

- In the bowl of an electric mixer fitted with the paddle attachment, beat butter until smooth with no visible lumps.
- Add cream cheese and beat until combined. Add powdered sugar, maple syrup, and vanilla and beat until smooth. Be careful not to overbeat filling or it will thin out. If you think the filling is too loose, put it in the fridge for about 30 minutes to firm up.

ASSEMBLE:

- Turn half of the cooled cookies upside down. Pipe

- combined and no flour streaks remain.
- Use a cookie scoop with a 1.5-2 tablespoons capacity to drop dough onto prepared baking sheets, about 1 inch apart.
 - Baking 1 cookie sheet at a time, bake 10-12 minutes, or until a toothpick inserted into the center of a cookie comes out clean.
 - Turn half of the cooled cookies upside down. Pipe filling onto the flat side of overturned cookies.
 - Place another cookie, flat side down, on top of filling. Press down slightly so that filling spreads to cookie edges.
 - Repeat until all cookies are used. If you're using sprinkles to garnish, hold each whoopie pie in your hand and sprinkle the garnish in the crack of the whoopie pie and turn until all exposed frosting is covered.
 - Refrigerate at least 1 hour before serving.

UPCOMING EVENTS

Fri. Sept. 24th - Sun. Oct. 31st

Old Court House Catacombs/The House of Lecter

[4th and Vine in Downtown Evansville](#)

7:00PM - 11:30PM

Fri. October 1st

Haynie's Corner First Friday

[Haynies Corner Evansville](#)

All Day Event

Fri. October 1st

Back to the Future Movie Night

[Old Vanderburgh Courthouse](#)

6:30PM

Sat. October 2nd

Sat. October 2nd

Parks Fest

[Garvin Park](#)

All Day Event

Mon. Oct. 4th - Oct. 9th

100th West Side Nut Club Fall Festival

[West Franklin Street](#)

11:00AM - 10:00PM

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[MORE EVENTS](#)



PODCAST

For more discussion over intellectual property matter check out our featured podcast page linked below. Just click on the button and scroll to the bottom of our website page to access all podcast that Mr. Martin is featured on.

CLICK TO LISTEN

CONTACT US TODAY

Martin IP Law Group is here for your intellectual property needs. If you would like to learn more on how to protect your valuable intellectual property matters, contact us today!

SCHEDULE AN APPOINTMENT

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