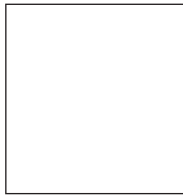




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WORD SEARCH
for January

E M T N I M R E P P E P S N A I R T S E D E P
L P D O W I N T E R V O C A L A R U T A N J T
I R E S O L U T I O N F E D A M E M O H J A S
D F F M D E F E N S I V E L Y Z U S Y V U H T
I X P E R U L I A F V N A Y L K J M T O L Q C
S H O T C H O C O L A T E T E B T P I D I J E
T Z M G W D R A O B W O N S M Y O J L R U W L
R S U I Y M I N D S E T V D A U A N A I S H F
A A Y U T R Z B P K Y R A U N A J R U V C W E
C F F F I T K C I V I L R I G H T S Q E A F R
T E Q Y U I E D E C A L P E R I F Y E Y E Q G
I T N X K K R N S N O W F L A K E T J O S W N
O Y E D P G Q S S O H R Z B G M K S W D A I I
N N U T K X S S E C C U S T F L M O K H R Z I
S C F R O L P E R S P E C T I V E R S S U B K
Y V Q T N E T S I S R E P T R L Z F R O D A S

Find the following words in the puzzle.
Words are hidden ↑ ↓ → ← and ↘ .

CIVILRIGHTS	HOMEMADE	PEPPERMINT	SNOWFLAKE
DEFENSIVELY	HOTCHOCOLATE	PERSISTENT	SUCCESS
DISTRACTIONS	JANUARY	PERSPECTIVE	WINTER
DRIVE	JULIUSCAESAR	REFLECT	
EQUALITY	MINDSET	RESOLUTION	
FAILURE	MITTENS	SAFETY	
FIREPLACE	NATURAL	SKIING	
FROSTY	PEDESTRIANS	SNOWBOARD	

JANUARY 2020
BRIEF

An Exclusive Publication From [FIRM NAME]

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WORD SEARCH
CONTEST:

Complete the word search on the
back of this newsletter & mail it in
to our office to be entered into our
contest for a \$25 gift card!

See back page for word search puzzle.



FEATURED ARTICLE:
**OVERCOME FAILURE
WITH A SUCCESSFUL
MINDSET**

ABOUT US



-ATTORNEY NAME HERE-

--A description goes here... Lorem Ipsum.
Proin gravida nibh Proin condimentum
fermentum nunc. Etiam pharetra, erat sed
fermentum feugiat, velit mauris egestas
quam. Class aptent taciti sociosqu ad litora
torquent per conubia nostra, per inceptos
himenaeo--

Respectfully,
[Full Name]



OVERCOME FAILURE WITH A SUCCESS MINDSET

Nobody wins all the time. Coming back from defeat takes the right attitude, but you can rise again if you keep this advice in mind when you're down:

- **Pause and reflect.** You might be tempted after a major failure to immediately forge ahead on a new project. Hold off for a while. Think about what happened—why you failed, what you could have done differently, and most important, how you feel about the experience. If you're angry or depressed, you may not be ready to give your next project your best effort. Wait until you feel prepared to work hard again with a positive spirit.

- **Keep your perspective.** Remember that every successful person has failed along the way. Learn what they did to come back stronger. Talk to people who can give you advice and support without dragging you down. Focus on the future instead of the past.

- **Be persistent.** "Never give up" isn't always easy advice to take, but it's the only way you'll ever achieve your goals. Remember that you're responsible for your own success—no one else—and refuse to give up that power to people or circumstances beyond your control. Once you're ready, get started again and don't quit.



FOLLOW THESE BASIC TIPS FOR SAFE DRIVING

Whether you drive for your job or just commute to and from work every day, your safety on the road is important professionally and personally. Remember these basic tips to avoid an accident:

- **Drive defensively.** Don't assume other drivers are as cautious as you are. Stay alert to everyone and everything around you on the road.

- **Remain calm.** If you're having a rough day, try to defuse your stress before getting into your vehicle. While driving, focus on proceeding responsibly.

- **Stick to the speed limit.** Give yourself enough time to reach your destination legally. If you're running late, remember that getting a ticket—or getting into an accident—will only make things worse.

- **Limit distractions.** You already know not to text or talk on your phone while driving (right?). Pay attention to your driving, not to passengers, the radio, or anything else that may split your concentration.

- **Watch for pedestrians.** Pedestrians (and bike riders) can appear unexpectedly anywhere on the street. Keep your eyes open and be prepared to stop or swerve when necessary.



WHY JAN. 1? ASK JULIUS CAESAR

You can't exactly blame Julius Caesar for your New Year's Day hangover, but the idea of beginning the year on Jan. 1 originated in his time. The Roman Emperor designated that day as the New Year in 153 B.C. to mark the naming of Rome's two ruling consuls.

The so-called Julian calendar remained in standard use throughout the Middle Ages, although many European countries chose to start their calendar year on different days to commemorate various Christian holidays, such as Christmas or Easter.

By the 16th Century, many people and nations agreed that the Julian calendar ought to be reformed. Pope Gregory XIII chose a calendar devised by Italian astronomer and philosopher Aloysius Lilius in 1582.

By that time most western European countries had already adopted Jan. 1 as the start of the year, but the Gregorian calendar itself was accepted at different times by different nations.

Russia didn't abandon the Julian calendar for the Gregorian until after the October Revolution in 1917.



SUCCESS is not measured by what you accomplish, but by the opposition you have encountered, and the courage with which you have maintained the struggle against overwhelming odds.

—Orison Swett Marden



Warm Up in the NEW YEAR.

What is your New Year's Resolution? Are you dedicated to being healthier? Even if your Resolution is something else, you won't feel guilty indulging in this cozy cocoa.

This recipe is brought to you by [acouplecooks.com](https://www.acouplecooks.com)

ALL-NATURAL HOT COCOA

Prep 2 m • Cook 5 m • Yields 2 Cups

INGREDIENTS

1/4 cup cocoa powder	1/8 teaspoon vanilla
2 tablespoons maple syrup	Peppermint stir sticks (optional)
2 1/2 cups milk, soy or almond milk for vegan	Whipped cream or vegan whipped cream (optional)
1/4 teaspoon cinnamon	

DIRECTIONS

- Place all ingredients in a medium pot and whisk to combine over medium heat; do not boil.

- Serve immediately in mugs, garnishing with peppermint stir sticks and whipped cream if desired. (To make a larger quantity, double or triple the recipe as necessary.)

Notes:

Do you have a sweet tooth? Add more maple syrup or honey to your hot cocoa.

Source:

Overhiser, Sonja & Alex. All-Natural Hot Cocoa Recipe. [online] [acouplecooks.com](https://www.acouplecooks.com). Available At: <https://www.acouplecooks.com/homemade-natural-hot-chocolate/>

