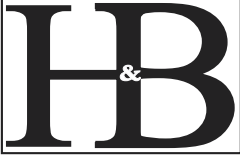




FAMILY FOCUS™

March 2008

PARTNERS IN PLANNING



FRIENDS FOR LIFE

THE LAW OFFICES OF HOYT & BRYAN, LLC



Peggy R. Hoyt, J.D., M.B.A.*
Randy C. Bryan, J.D. † ‡

*NASD Arbitrator/Circuit Court Mediator
†Board Certified in Elder Law
‡Board Certified in Wills, Trusts & Estates

HOYT & BRYAN, LLC
TEAM MEMBERS

Patricia Mantanona
Settlement & Guardianship
Paralegal

Kendra Lane Uglietta
Client Development
Coordinator

Halie Kasprzak
Client Communications
Coordinator

Sandra Gfell
Asset Integration
Coordinator

LaKeshia Thomas
Business and Real Estate
Paralegal

David Melvin
Administrative Assistant

Pam Fore
Office Assistant

Cindy Wright
Asset Integration Assistant

Brandie Copperthite
Bookkeeper

THE YES! PROGRAM - YOUR ENTERPRISE SUCCESS™ "Where Your Success Matters"

Did You Know

Your successful enterprise is a part of the growing small business community in Florida that is contributing to the overall growth and prosperity of our country. Hoyt & Bryan, LLC has embarked on a mission to ensure that we continually promote small business creation throughout Florida, while providing business owners with the education, maintenance and ongoing support they need to succeed.

We know that on a daily basis small businesses demand a great deal of your time, energy and talent. You must be the entrepreneur, the doer and the manager of your overall business endeavors, all while observing the legal formalities of your business structure. We know this can be very time-consuming. For this reason, we have developed The Y.E.S.! Program - Your Enterprise Success™, which allows you to focus more of your time and energy on growing the business you love, while delegating business maintenance and legal compliance matters to us. Join us at one of our complimentary Lunch & Learns or workshops to find out more!

Y.E.S.! YOUR ENTERPRISE SUCCESS - LUNCH & LEARN

CREATING BUY/SELL AGREEMENTS - PRESENTED BY: PEGGY HOYT
Thursday, February 28, 2008 at 12:00 p.m. - 1:00 p.m.

BUILDING YOUR DREAM TEAM - PRESENTED BY: TERESA MORGAN
Thursday, April 10, 2008 at 12:00 p.m. - 1:00 p.m.

HEALTH INSURANCE FOR SMALL BUSINESSES - PRESENTED BY: NANCY PATRICK
Thursday, June 12, 2008 at 12:00 p.m.—1:00 p.m.

All Lunch & Learns are complimentary and will be held at the Hoyt & Bryan, LLC Learning Center from 12:00 p.m. to 1:00 p.m. A light lunch and refreshments will be provided. Reservations are required.

Y.E.S.! YOUR ENTERPRISE SUCCESS - WORKSHOP

Join us to learn more about:

Entity Selection * The Importance of a Legal Audit * Corporate Maintenance *
Legal Compliance * Business Agreements/Contracts * Asset Protection Strategies *
Exit/Succession Planning

Tuesday, June 17, 2008 from 6:00 p.m. to 8:00 p.m.

Wednesday, October 28, 2008 from 6:00 p.m. to 8:00 p.m.

All workshops are complimentary and will be held at the Hoyt & Bryan, LLC Learning Center. A light snack and refreshments will be provided. Reservations are required.

RESERVE YOUR SEAT FOR OUR NEXT LUNCH & LEARN OR WORKSHOP TODAY! PLEASE CALL
407-977-8080 TO RSVP OR E-MAIL LAKESHA@HOYTBRYAN.COM FOR MORE INFORMATION.

UPCOMING EDUCATIONAL WORKSHOPS

March Workshops

Truth About Medicaid Planning
Wednesday, March 5, 2008 at 9:30 a.m.

Truth About Estate Planning
Tuesday, March 11, 2008 at 9:30 a.m.
Tuesday, March 18, 2008 at 6:00 p.m.

Advisor Lunch & Learn
Tuesday, March 4, 2008 at 12:00 p.m.

Loving Without A License
Tuesday, March 25, 2008 at 6:00 p.m.

All public workshops are complimentary and are held in our Learning Center. To RSVP please call 407-977-8080 or visit HoytBryan.com for more information.

April Workshops

Truth About Medicaid Planning
Wednesday, April 9, 2008 at 9:30 a.m.

Truth About Estate Planning
Tuesday, April 8, 2008 at 9:30 a.m.
Thursday, April 24, 2008 at 6:00 p.m.

Advisor Lunch & Learn
Tuesday, April 1, 2008 at 12:00 p.m.

YES! Lunch & Learn
Teresa Morgan: Building Your Dream Team
Thursday, April 10, 2008 at 12:00 p.m.

What To Do When Someone Dies
Tuesday, April 15, 2008 at 6:00 p.m.

ESP Workshop:
Nuts & Bolts - Trustee Training
Tuesday, April 22, 2008 at 6:00 p.m.

2008 SPRING ESP EVENT

TAKE ME OUT TO THE
BALL GAME!



UCF KNIGHTS #68

VS.



Rice Owls #4

SATURDAY, APRIL 26, 2008

TAILGATING BEGINS AT 5:00 P.M.
GAME BEGINS AT 6:30 P.M.

The Law Offices of Hoyt & Bryan, LLC would like to cordially invite our ESP members, their families and trusted advisors to join us at our Spring ESP Event at the University of Central Florida for a baseball game.

Join us in the parking lot for a Hamburger and Hotdog Cook-Out at our Tailgating Party before the game!

Please call 407-977-8080 or e-mail Kendra@HoytBryan.com for more information or to RSVP.

Loving Without A License

An Estate Planning Survival Guide for Unmarried and Same Sex Couples

Tuesday, February 25, 2008 @ 6:00 p.m.
Protect yourself and your life alliance partner in an ever-changing world!



Based on the book, *Loving Without a License - An Estate Planning Guide for Unmarried Couples and Same Sex Partners*, this workshop presented by co-author Peggy Hoyt, explores the unique estate planning challenges of unmarried couples and same sex partners - life alliance partners. Traditional estate planning focuses on solutions for married couples or for singles. What about the unique challenges faced by unmarried, yet committed partners?

Step-by-step, *Loving Without a License*, provides guidance, insight and solutions for people genuinely concerned about creating a comprehensive estate plan that does one thing - accomplishes your goals.

Seats are limited!
Visit www.HoytBryan.com or call 407-977-8080 for more information or to RSVP.

Chili Sheppard's Pie

Chili sauce adds a slightly sweet touch to this potato-topped meat and veggie pie.



1 lb lean ground beef
 1 medium onion, chopped (1/2 cup) 2 cups diced tomatoes
 2 cups frozen baby beans and carrots 1 jar (12 ounces) beef gravy
 1 cup sliced mushrooms (3 ounces) 2 tablespoons chili sauce
 1/2 package (7.2-ounce size) roasted 1/2 teaspoon dried basil leaves
 garlic mashed potatoes, Water, milk
 and margarine or butter called for on potato mix package
 2 teaspoons shredded Parmesan cheese




1. Heat oven to 350°F. Cook beef and onion in 12-inch nonstick skillet over medium heat, stirring occasionally, until beef is brown; drain well. Stir in frozen vegetables, mushrooms, tomatoes, gravy, chili sauce, basil and pepper. Heat to boiling; reduce heat. Cover & simmer about 10 minutes.

2. While simmering, make potatoes as directed on package for 4 servings, using 1 pouch Potatoes and Seasoning, water, milk and margarine. Let stand 5 minutes.

3. Spoon beef mixture into ungreased square baking dish, 8x8x2 inches, or 2-quart casserole. Spoon potatoes onto beef mixture around edges of dish. Sprinkle with cheese. Bake uncovered 25 to 30 minutes or until potatoes are firm and beef mixture is bubbly.



March 2008

SUN	MON	TUE	WED	THU	FRI	SAT
						1 Happy Birthday Peggy! 
2	3	4 Advisor Lunch & Learn @ 12:00 p.m.	5 Truth About Medicaid Planning @ 9:30 a.m.	6	7	8
9	10	11 Truth About Estate Planning @ 9:30 a.m.	12	13	14	15
16	17 	18 Truth About Estate Planning @ 6:00 p.m.	19	20	21	22
23 	24	25 Loving Without A License @ 6:00 p.m.	26	27	28	29
<i>Randy will be at his Navy Active Duty from March 24, 2008 - April 4, 2008</i>						
30	31					