

Advisor

BALTIMORE - WASHINGTON FINANCIAL ADVISORS • APRIL 2021





Come Cruise with Us!



CAPTIVATING RHINE: BASEL TO AMSTERDAM • APRIL 21 – 28, 2022



BWFA Invites You to Come Cruise with Us!

As many of you know we had to cancel our cruise last year due to COVID-19. We are thrilled to announce that we have secured a date for next year and we hope you will join us! The last year has been hard for everyone, seeing little to no family or friends can certainly take its toll on you. We hope this trip will bring family and friends together and allow us to create lasting memories by enjoying enriching cultural experiences and fun adventures.

BWFA is partnering with PollinGroup's full ship AmaWaterways™ charter to make this a wonderful experience for you, your family, and friends. BWFA is one of three groups included on this charter.

We have arranged for special group rates although there is limited availability. If you are considering joining us we encourage you to book as soon as possible!

Sincerely,

Robert Carpenter

Robert Carpenter, President & CEO

FOR ITINERARY, PRICING AND RESERVATIONS PLEASE CONTACT:

MARY DAVIS

Senior Director, Sales and Management Services
O: 301-656-5740, Ext. 5
C: 443-878-4393
E: mdavis@pollingroup.com



April 2021

2 President's Address
ROBERT G. CARPENTER
President & CEO

6 Financial Planning
CHRIS KELLY | CPA, CFP®, M. ACCY
Financial Advisor, Portfolio Manager & Executive Manager

8 Financial Planning
JOSEPH MANFREDI | MBA
COO, Senior Portfolio Manager & Executive Manager

10 Healthy Wealthy & Wise Podcast

12 Bon Appétit!
Chefs' Favorites Edition

18 Tax Services
LAWRENCE M. POST | CPA, MST, CFP®, CIMA®
Senior Tax & Planning Advisor

20 What's Happening at BWFA

23 Wellness Webinars

24 Employee Spotlight
TYLER CUNNINGHAM | CFP®
Associate Financial Planner

25 Upcoming Events

Do you know someone who could use guidance with their investments?

Maybe you know someone who is retired or nearing retirement and could benefit from our services?

We ask you, our existing clients, to recommend our services to friends or family members that could benefit from our support.

By helping us grow our "family of clients," we get to share our passion with more people just like you.

PLEASE CONTACT MEGHAN AT MMANAS@BWFA.COM

This publication is not a solicitation to buy or sell any securities or advisory products. Baltimore-Washington Financial Advisors is an SEC-Investment Adviser. Registration of an Investment Adviser does not imply any specific level of skill or training and does not constitute an endorsement of the Firm by the U.S. Securities & Exchange Commission. Investing involves risk, including the risk of principal loss. Past performance is no guarantee of future returns.



President's Address



THE WORLD IN 2030: INVESTING FOR THE NEXT DECADE

ROBERT G. CARPENTER
President & CEO
rcarpenter@bwfa.com

The 2030s may seem like the distant future and certainly not a focus for many of us looking to just make it through these challenging current times.

However, we, at BWFA, spend much of our time considering what life will look like at the end of our current decade. Our forecasting the future helps inform our investment decisions for you, our clients. So, imagining life in the next decade is a key component of our work for you.

What will life look like in 2030? Here are several perspectives on what we may expect and how these projections will influence our financial lives.

1. COVID COULD BE THIS GENERATION'S PEARL HARBOR

Ten years from now, we will look back on COVID as our generation's "Pearl Harbor moment" — a period when extreme adversity spurs innovation and behavioral changes to help address some of the era's biggest problems. When Pearl Harbor happened, the U.S. artillery was 75% horse drawn. In 1941, three quarters of our artillery depended on horses! Yet by the end of the war we had entered the atomic age. That incredible transformation sparked a period of innovation and growth in the U.S. economy that lasted for decades.

COVID could be the trigger that spurs us to tackle critical issues over the next decade, such as the cost of health care, education and housing. We've already seen an almost magically rapid development of COVID vaccines at a speed few thought possible. And we're doing things in our daily lives we never imagined would happen this quickly.



In 2030 we may be living, working, studying and playing in a radically new world. Our lives could be better, richer, healthier, cheaper and pro-foundly more digital, virtual and data centric. Many of the technologies already exist, but there's still so much untapped potential for innovative companies to think bigger and use them in ways that solve societal problems.

2. CASH IS AN ENDANGERED SPECIES

A decade from now, digital payments will be the norm, and people will give you odd looks if you try to pay with cash.

This is one area where emerging markets are ahead of the U.S. We've seen this trend for several years in developing countries — where many consumers had no bank accounts but did have mobile phones and adopted mobile payment technology quickly. The pandemic accelerated use of digital payments around the world, including places where it hadn't previously been ingrained in daily life. Once this crisis is over, a lot more people will be comfortable making digital payments, and they probably won't feel the need to use cash as much as they did before.

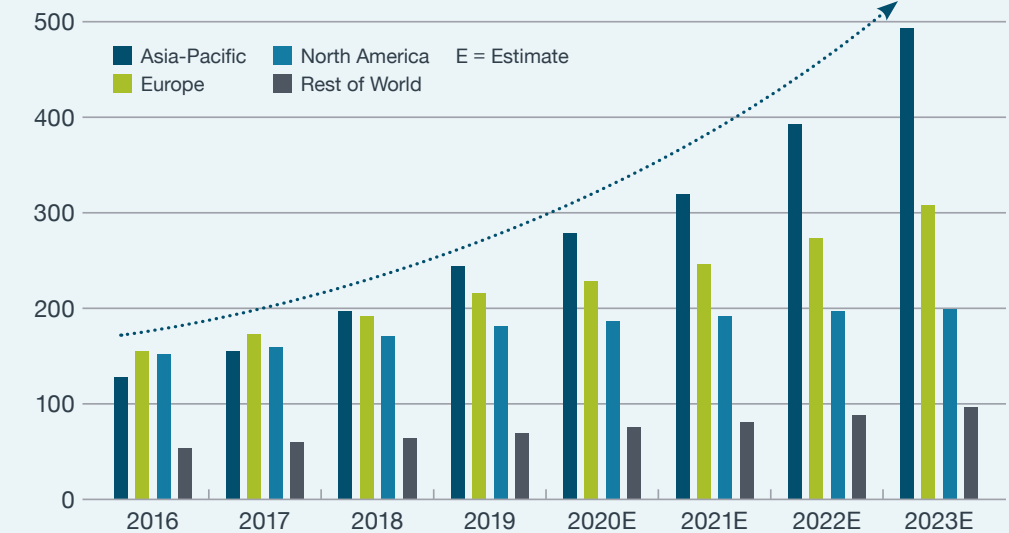
As consumers become increasingly comfortable with the technology, companies with large global footprints could be poised to benefit. We've also seen strong growth in smaller companies outside the U.S. that offer mobile payment platforms for merchants.

3. A CURE FOR CANCER MAY BE AROUND THE CORNER

A cure for cancer may be closer than you think. In fact, some cancers will be functionally cured with cell therapy between now and 2030. New, reliable tests should enable very early detection of cancer formation and location, thus eradicating cancer as a major cause of death through early diagnosis.

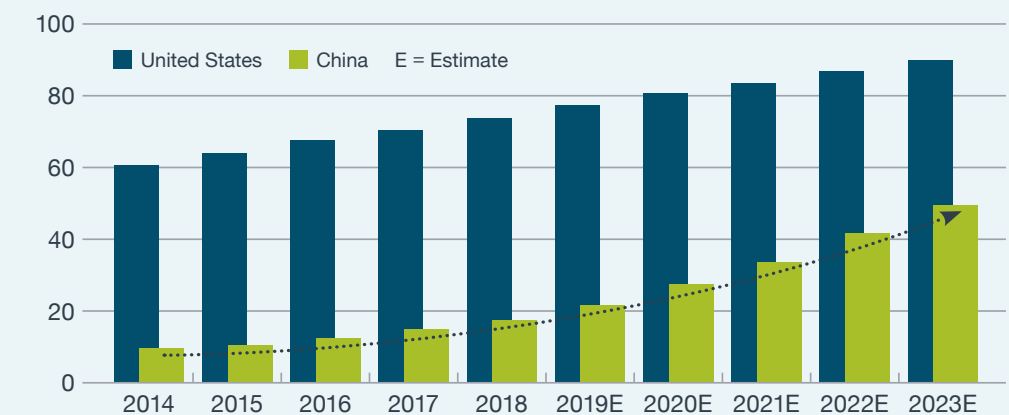
Vastly reduced costs and scientific developments have contributed to phenomenal growth in medical research. We're in a renaissance period for R&D, and companies are investing aggressively to find unique ways to battle cancer and other illnesses. Genomics research and therapies derived from genetic testing have the potential to extend lives and generate billions of dollars in revenue for companies that develop them.

Number of Digital Payment Transactions (Billions)



Source: World Payments Report 2020 from Capgemini. 2020-2023 are estimates. Figures reflect all non-cash payments. No third party whole information is referenced in this report under credit to it, assumes any liability towards the user with respect to its information.

Pharmaceutical R&D Spending (Billions USD)



Source: Statista. 2019 through 2023 are estimates.

(CONTINUE READING ON PAGE 4)

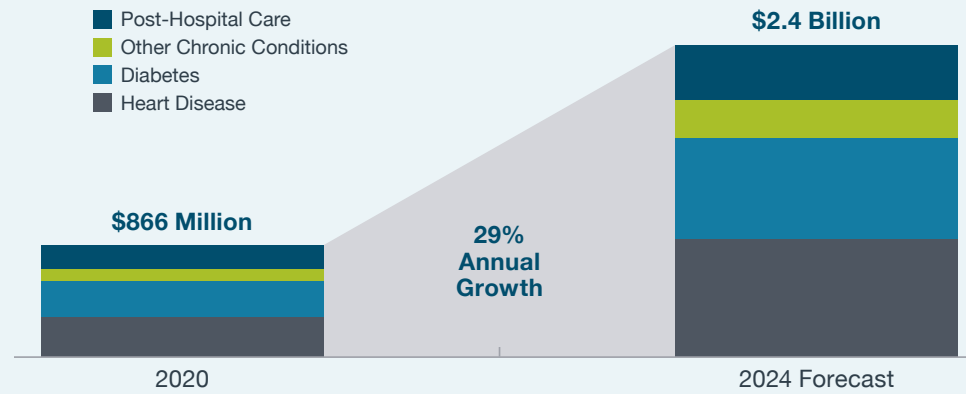
4. HEALTH CARE INNOVATION REACHES WARP SPEED

Star Trek, the classic sci-fi TV series, depicted a far-off future where space explorers traveled the galaxies equipped with cutting edge technology such as the tricorder, a hand-held medical device that scanned a person's vital signs, issued a diagnosis and prescribed treatment in minutes. While there may not be a single tricorder that does everything, by 2030 it is probable many of us will have devices like it that will analyze blood, do cardiology monitoring and even remotely check our breathing while we sleep, some of which are available today.

We are already experiencing a massive wave of innovation and disruption across the health care sector that has the potential to drive new opportunity for companies, reduce overall costs and, most importantly, improve outcomes for patients. Breakthroughs in diagnostics will help lead to earlier detection of illnesses, which can help make drugs more effective — or in some cases treat disease before it progresses. One of the most exciting things today is something known as liquid biopsy, whereby a sample of your blood can be used to identify a tumor at its earliest stages.

A broad range of traditional technology and medical technology companies have been working to develop home diagnostics for some time, and patients are now benefiting from their innovation. These are cost-effective devices that can collect all kinds of health-related metrics that not only help coach us to improve our own health, but can be immediately sent to our doctor for further consultation. We're still in the early stages of development, but by 2030 it should be a routine part of our daily lives.

Revenue of Remote Patient Monitoring Devices



Sources: Industry & government data, Kagan estimates, Standard & Poor's. Data compiled June 2020. Values in USD.

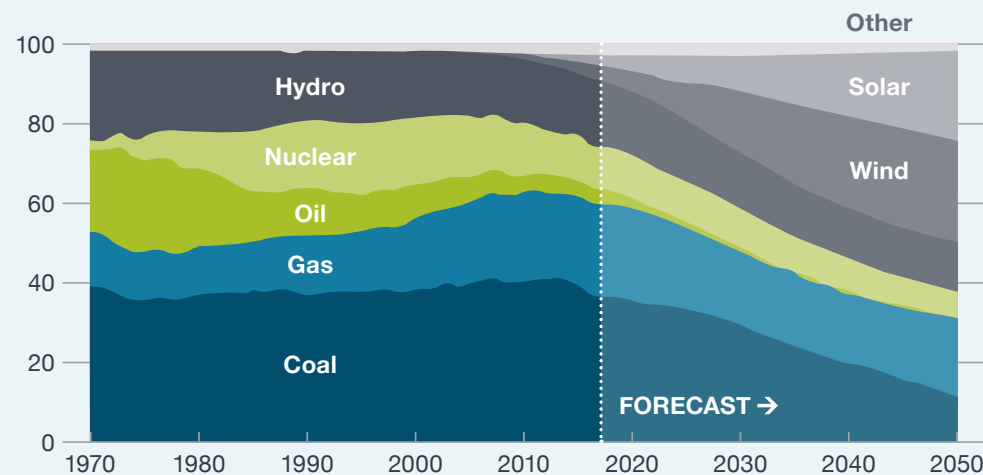
5. RENEWABLE ENERGY POWERS THE WORLD

We will see a dramatic shift toward renewable energy over the next decade. We are in the early stages of the transition to an electrification of the grid and green energy, and there are strong tailwinds that could drive growth through 2030 and beyond. Automation and artificial intelligence are setting the stage for a golden age in renewables — pushing costs down while boosting productivity and efficiency.

Renewable energy has historically been perceived as expensive,

impractical and unprofitable — but all that is quickly changing. Some traditional utilities are already generating more than 30% of their business from renewables and are reaching an inflection point where they are being recognized more as growth companies rather than just staid, old-economy power generators and grid operators. The move toward renewables is most pronounced in European utilities, where their governments have set high decarbonization targets. For example, the Renewable Energy Directive stipulates that a minimum of 32% of energy in the European Union should come from renewable resources by 2030.

World Power Generation Mix (%)



Source: Bloomberg, New Energy Outlook 2019, a detailed study on global energy demand and supply conducted by 65 analysts for Bloomberg New Energy Finance. "Other" includes geothermal, biomass, etc.



6. ELECTRIC AND AUTONOMOUS VEHICLES HIT THE FAST LANE

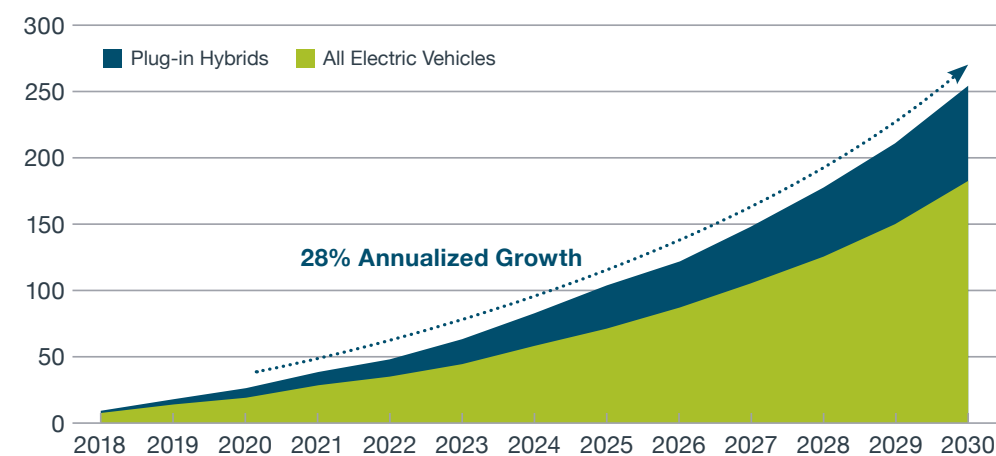
In 2030 we may see widely deployed fleets of autonomous electric vehicles operating in most major and many secondary cities around the world. Ownership of a personal vehicle will go from being a necessity to a luxury. Many people will still have vehicles — just like people ride horses or bicycles for fun. But personal vehicles will no longer be necessary as the primary form of transportation for most people in major cities.

This is an area that the market hasn't fully appreciated yet. Right now, the market leaders are embedded in other companies — such as Alphabet's

Waymo, Amazon's Zoox or the Cruise division of GM — so investors can't buy a pure-play autonomous driving company. But as these fleets roll out more publicly, the market should start to reevaluate these companies and realize this is a real business, not a science project.

Some think 2030 is when we're likely to see hybrid electric engines and hydrogen engines introduced into commercial aircrafts, with widespread deployment over the following 5-10 years. The impact on global emissions could be significant if we transition to a world where we've got huge fleets of autonomous electric vehicles on the road and aircraft transportation shifting from oil-based fuel to a mixture of oil, electricity and hydrogen.

Electric Vehicle Fleet Worldwide (Millions Units)



Source: IEA, Electric vehicle stock in the EV30@30 scenario, 2018–2030, IEA, Paris. Data for 2020–2030 are forecasts, provided by IEA.

7. WHAT'S NOT CHANGING? SUCCESSFUL INVESTING

While my colleagues and I at BWFA may look at the future and imagine new trends and products, I do predict, with a strong certainty, one constant will endure into 2030. Despite all the changes on the world's horizon, BWFA's focus on providing excellent service and thoughtful financial advice to our clients will persist.

BWFA will continue to research and invest, where appropriate, in companies that develop new technologies, create innovative products and move us forward into the future. Some of these companies will succeed in their endeavors and other may not. Our goal, of course, is to identify the winners as best we can. While we may sometimes miss the mark, I am optimistic that we will identify more of the winners over time and so continue to add value to our clients' future portfolios.

Borrowed in part, with permission from source cited.

SOURCE: © 2021 Capital Group. All rights reserved. *The World in 2030: Investing for the Next Decade* by Martin Romo and Jody Jonsson, February 18, 2021

Investing outside the United States involves risks, such as currency fluctuations, periods of illiquidity and price volatility, as more fully described in the prospectus. These risks may be heightened in connection with investments in developing countries. Small-company stocks entail additional risks, and they can fluctuate in price more than larger company stocks.

Bloomberg® is a trademark of Bloomberg Finance L.P. (collectively with its affiliates, "Bloomberg"). Barclays® is a trademark of Barclays Bank Plc (collectively with its affiliates, "Barclays"), used under license. Neither Bloomberg nor Barclays approves or endorses this material, guarantees the accuracy or completeness of any information herein and, to the maximum extent allowed by law, neither shall have any liability or responsibility for injury or damages arising in connection therewith.

Copyright © 2021 S&P Dow Jones Indices LLC, a division of S&P Global, and/or its affiliates. All rights reserved. Redistribution or reproduction in whole or in part is prohibited without written permission of S&P Dow Jones Indices LLC.

Financial Planning



HOW SECURE IS SOCIAL SECURITY?

CHRIS KELLY | CPA, CFP®, M. ACCY

Financial Advisor, Portfolio Manager & Executive Manager
ckelly@bwfa.com

If you're paying attention to the news, you've probably come across story after story on the health of Social Security.

And, depending on the actuarial assumptions used, Social Security has been described as everything from a program in need of some adjustments to one in crisis requiring immediate, drastic reform.

Obviously, the underlying assumptions used can affect one's perception of the solvency of Social Security, but it's clear some action needs to be taken. However, even experts disagree on the best remedy. So let's take a look at what we do know.

Once the trust fund reserves are depleted, payroll tax revenue alone should still be sufficient to pay about 76% of scheduled benefits. This means that in 2034, if no changes are made, beneficiaries may receive a benefit that is about 24% less than expected.*

JUST THE FACTS

According to the Social Security Administration (SSA), approximately 69 million Americans currently collect some sort of Social Security retirement, disability or death benefit. Social Security is largely a pay-as-you-go system, with today's workers (and employers) paying the benefits for today's retirees.

How much do today's workers pay? Well, the first \$142,800 (in 2021) of an individual's annual wages is subject to a Social Security payroll tax, with half being paid by the employee and half by the employer (self-employed individuals pay all of it). Payroll taxes collected are put into the Social Security trust funds and invested in securities guaranteed by the federal government. The funds are then used to pay out current benefits.



The amount of your retirement benefit is based on your average earnings over your working career. Higher lifetime earnings result in higher benefits, so if you have some years of no earnings or low earnings, your benefit amount may be lower than if you had worked steadily.

Your age at the time you start receiving benefits also affects your benefit amount. Currently, the full retirement age is in the process of rising to 67 in two-month increments, as shown in the chart.

WHAT IS YOUR FULL RETIREMENT AGE?

Birth Year	Full Retirement Age
1943–1954	66
1955	66 & 2 months
1956	66 & 4 months
1957	66 & 6 months
1958	66 & 8 months
1959	66 & 10 months
1960 & later	67

You can begin receiving Social Security benefits before your full retirement age, as early as age 62.

However, if you retire early, your Social Security benefit will be less than if you had waited until your full retirement age to begin receiving benefits. Specifically, your retirement benefit will be reduced by 5/9ths of 1 percent for every month between your retirement date and your full retirement age, up to 36 months, then by 5/12ths of 1 percent thereafter.

For example, if your full retirement age is 67, you'll receive about 30 percent less if you retire at age 62 than if you wait until age 67 to retire. This reduction is permanent — you won't be eligible for a benefit increase once you reach full retirement age.

DEMOGRAPHIC TRENDS

Even those on opposite sides of the political spectrum can agree that demographic factors are exacerbating Social Security's problems — namely, the number of retirees is increasing and the birth rate is decreasing. This means that over time, fewer workers will have to support more retirees.

According to the SSA, Social Security is already paying out more money than it takes in. However, by drawing on the Social Security trust fund (OASI), the SSA estimates that Social Security should be able to pay 100% of scheduled benefits until fund reserves are depleted in 2034.

Once the trust fund reserves are depleted, payroll tax revenue alone should still be sufficient to pay about 76% of scheduled benefits. This means that in 2034, if no changes are made, beneficiaries may receive a benefit that is about 24% less than expected.*

POSSIBLE FIXES

While no one can say for sure what will happen (and the political process is sure to be contentious), here are some solutions that have been proposed to help keep Social Security solvent for many years to come:

- Allow individuals to invest some of their current Social Security taxes in "personal retirement accounts"
- Raise the current payroll tax
- Raise the current ceiling on wages currently subject to the payroll tax
- Raise the retirement age beyond age 67
- Reduce future benefits
- Change the benefit formula that is used to calculate benefits
- Change how the annual cost-of-living adjustment for benefits is calculated

UNCERTAIN OUTCOME

Progress on addressing Social Security's financial challenges has been slow. However, the SSA continues to urge all parties to address the issue sooner rather than later, to allow for a gradual phasing in of any necessary changes.

Although debate will continue on this polarizing topic, there are no easy answers, and the final outcome for this decades-old program is still uncertain.

IN THE MEANTIME, WHAT CAN YOU DO?

The financial outlook for Social Security depends on a number of demographic and economic assumptions that can change over time, so any action that might be taken and who might be affected are still unclear.

But no matter what the future holds for Social Security, your financial future is still in your hands. Focus on saving as much for retirement as possible, and consider various income scenarios when planning for retirement.

It's also important to understand your benefits, and what you can expect to receive from Social Security based on current law. You can find this information on your Social Security Statement, which you can access online at the Social Security website, [ssa.gov](https://www.ssa.gov) by signing up for a *my* Social Security account.

Your statement contains a detailed record of your earnings, as well as estimates of retirement, survivor, and disability benefits. If you're not registered for an online account and are not yet receiving benefits, you'll receive a statement in the mail every year, starting at age 60.

* 2020 OASDI Trustees Report

Financial Planning



TO BORROW OR NOT TO BORROW?

JOSEPH MANFREDI | MBA

COO, Senior Portfolio Manager & Executive Manager
jmanfredi@bwfa.com



Many clients have enviable cash balances in the bank, and if not, ample invested funds, to draw all at once to purchase large ticket items — homes, cars, boats.

In the past, those of us who are in any way attached to the “Great Depression ethic” from personal experience, or parents’ or grandparents’ influences, might automatically choose to pay cash. “I don’t want to owe anybody, anything!” “If I don’t have the money, I won’t buy!” These long held attitudes were born from a foregone era in very differing circumstances to today.

So, is paying cash automatically the better way to make these large purchases?

Many clients have discussed this very topic with us in recent months and years, and our answer still holds — NO, it is better to finance than pay cash for these large purchases.

DO NOT use investments to make large purchases – **FINANCE**.

DO NOT use cash in the bank to make large purchases – **INVEST** the cash, and **FINANCE**.

Given the downward trend in interest rates over the last several decades as illustrated in the chart, the cost of financing as compared to long term annual returns on professionally managed portfolios, makes financing, versus using assets upfront, the clear decision today.

LET’S CONSIDER AN EXAMPLE

You purchase a vacation home for \$500,000.

If you finance, you may put \$100,000 down (and in some cases even less) and mortgage the remaining at 3% fixed rate (or lower, as of the writing of this article) for a full 30 years. The 30 year term keeps the payment low and maximizes the amount of years you borrow at this low rate.

Considering a conservative estimate of 7% investment portfolio return, per year on average, you will keep control of the \$400,000 and take advantage of the opportunity to make 4% above the cost of the mortgage.

Using simple arithmetic, you stand to earn a net \$16,000 (\$400,000 multiplied by the net 4% you earn in this example) per year by keeping control of your portfolio funds.

Over a 30 year mortgage, that is additional investment earnings of \$480,000! You may gradually draw down against this growing portfolio and additional earnings if you cannot pay the mortgage payment from regular current cash flow — salary, pensions, social securities, etc., but there is still large financial opportunity lost by buying with cash!

Given the downward trend in interest rates over the last several decades as illustrated in the chart, the cost of financing as compared to long term annual returns on professionally managed portfolios, makes financing, versus using assets upfront, the clear decision today.

This simple calculation illustrates the point — finance, and keep your money invested — including large balances sitting idly in the bank.

Your 30 year potential net investment earnings in this example, will almost pay you back for the purchase price of the home!

Clients may not always choose the financing option.

WHEN MIGHT YOU CONSIDER PAYING CASH UPFRONT?

- When rates go above 5% (not the case today)
- When you are just unwilling to invest your large cash bank balances but would use them to buy large items outright
- When you have a personal aversion to carrying debt

The first bullet will legitimately change the financial reasoning for financing, the next two bullets do not. You may be unwilling to finance in these low interest rate times, but the distinct financial benefit still exists.

So, with interest rates at historical lows, and when factoring in potential tax savings from deducting interest expense, and inflation, one is borrowing effectively for free! Why use your hard earned savings to make major purchases upfront in cash or to pay down debt early (assuming you are carrying low interest debt)? Invest all your available funds and borrow for your house or car or boat — that is the prudent choice!

Are you worried about borrowing in retirement or on a fixed income? Do you just want to learn more? Ask a BWFA advisor for guidance. We have resources to assist with various lending options and we can more specifically review the impact to your overall financial plan.

30 Year Mortgage Rate (Percent)





BWFA RAMPS UP PODCASTING

BWFA's Podcast, **HEALTHY WEALTHY & WISE** will cover everything from finance, investments and taxes, to wellness, health and mindfulness.

BWFA had been thinking about how podcasts could be helpful to our clients and friends for some time; when the pandemic struck last year, we knew we had to shift into high gear. In 2020, we began posting podcasts to our website regularly; in 2021 it is our goal to post weekly.

We encourage you to visit the links below to check out previous episodes and share what topic you'd like to hear about in an upcoming BWFA podcast.



TOWNSEND HORNOR, JR.
Managing Director, Wealth
Management & Exec. Manager

Meet the
Hosts



LAWRENCE M. POST
CPA, MST, CFP®, CIMA®
Senior Tax & Planning Advisor

VISIT BWFA'S PODCAST CHANNEL
[BWFA.com/Podcasts](https://www.bwfa.com/Podcasts)

SUBMIT QUESTIONS FOR FUTURE EPISODES
[TinyURL.com/BWFAPodcastTopics](https://www.tinyurl.com/BWFAPodcastTopics)



NEW
SERIES!

TAX
talk

Our latest podcast series, **TAX TALK**, will discuss and answer your questions regarding all things tax.

Bon Appétit!

CHEFS' FAVORITES EDITION

BWFA's Virtual Cooking Classes

Our Cooking Classes have been a hit and we are thrilled to continue this series. Throughout the pandemic, BWFA has continued to think of ways to stay connected and provide activities we can enjoy online together. Many of you have gotten to know Chef Amy over the past year — she has shared an array of wonderful dishes with us from around the globe. We are delighted to introduce two new Chefs into the fold, Chef Jerry Pellegrino and Chef Alba Carbonaro Johnson.

This edition of Bon Appétit is Chef inspired. Learn more about these culinary wizards and enjoy some of their favorite recipes. And be sure to check out our upcoming classes. We look forward to cooking together!



Chef

AMY VON LANGE

Owner, Schola Cooking School
scholacooks.com

I started my professional career in industrial sales but slowly developed a passion for the hospitality industry. After working with Jerry at his first restaurant, Corks, as the Sales and Private Events Manager I found my way into culinary school at the International Culinary Center, originally founded as the French Culinary Institute in New York City. For my externship I spent six months, first at the ALMA la Scuola Internazionale di Cucina Italiana in Parma and then cooking in the Hotel Villa Igiea in Sicily. Upon returning to Baltimore, I became the Executive Chef at the Admiral Fell Inn, located in the heart of the historic Fells Point neighborhood. There I was responsible for preparing creative menus and catering everything from weddings to corporate retreats.



Chef

JERRY PELLEGRINO

Owner, Schola Cooking School
scholacooks.com

I am fascinated by food and wine, and the way they work in harmony on the palate. My understanding of the two goes all the way to the molecular level, drawing on my advanced education in molecular biology at Johns Hopkins. 'His cuisine is simple and surprising, pairing unexpected ingredients together to work with his restaurant's extensive wine offerings'. I've been teaching cooking and wine tasting classes in Baltimore for over fifteen years and entertaining the city for almost that long as the co-host of 'Radio Kitchen' on WYPR, 88.1FM with 'his uncanny knack for communicating even the most esoteric concepts to the general public through his ever-present, engaging sense of humor'.



Chef

ALBA CARBONARO JOHNSON

Owner, Cooking with Chef Alba
easycookingwithalba.blogspot.com

Chef Alba is a cooking instructor, a personal chef, cookbook author, recipe writer, editor and tester, and a food blogger with over 16 years of experience. Born in Naples, Italy; raised in Tunisia, North Africa, she gained knowledge of traditional techniques and ingredients which she shares with her students and clients. Alba's expertise is in Regional Italian, Moroccan, Greek, Turkish, and other Mediterranean Cuisines. Alba is currently teaching virtual adult cooking classes for Mary's Land Farm/Secolari, Whole Foods Annapolis, Howard County Parks and Rec, Howard Community College, and privately. Alba has appeared on FOX DC, CBS DC, and PBS VA performing live cooking demos. She conducts culinary trips to Umbria and Tuscany twice a year. Alba is a member of Les Dames d'Escoffier, and International Association of Culinary Professionals.

ALL NEW!

Cooking Classes

4:30 – 6:00 PM FOR ALL

Southern Brunch
MONDAY
APRIL 19, 2021

with Chefs Amy & Jerry

Amalfi, Italy
THURSDAY
APRIL 29, 2021

with Chef Alba

Creole
MONDAY
MAY 17, 2021

with Chef Amy

BBQ Sides
MONDAY
JUNE 7, 2021

Lebanese
MONDAY
JUNE 21, 2021

TO REGISTER, EMAIL CORTNEY CARONNA AT CCARONNA@BWFA.COM



Pasta with Sausage and Cauliflower (Pasta con Salsiccia e Cavolfiore)

(Serves 4-6)

INGREDIENTS

1 lb orecchiette pasta
salt
2-3 tbsp extra virgin olive oil
3 cloves garlic, minced
1 lb ground Italian sausage
(mild, hot, or mixed)
1 1/2 cups dry white wine
1 medium cauliflower,
cut into florets
1 1/2 cups chicken
or vegetable broth
freshly ground black pepper
red pepper flakes
1/2 lb sharp provolone,
cut in small cubes
1/3 cup grated Parmesan,
plus more for serving
2 tbsp roughly chopped fresh
Italian parsley for garnish

DIRECTIONS

1. Fill a medium saucepan with water; add the cauliflower and bring it to a boil. Cook until al dente, 6-8 minutes. Drain and set the cauliflower aside.
2. Heat a 5- to 6-quart pot of water over high heat and bring a boil. Add the pasta and 2 tbsp salt and bring to a second boil. Stir vigorously for the first 30 seconds so the pasta will not stick. Cook the pasta until al dente according to package directions.
3. Heat a large skillet over medium heat. Add the oil and garlic, and sauté until the garlic is just golden, about 1 minute. Add the sausage and sauté until cooked through and browned. Add the wine and reduce for about 2 minutes. Add the cauliflower and broth. Season with salt, pepper, and red pepper flakes. Cook an additional 8-10 minutes.
4. When the pasta is ready, reserve 1/2 cup of the hot pasta water. Drain the pasta and transfer it to the skillet with the sauce. Reduce heat to low, stir in the provolone and Parmesan. Cook until the cheeses have just melted. If the pasta is too dry, stir in the reserved pasta water. Transfer to individual bowls, and top with parsley and more grated cheese. Serve hot.



— SHARED BY CHEF ALBA

Asparagus Soup

INGREDIENTS

2 tbsp butter
2 shallots minced
1 clove garlic, minced (I use 4
because I am a garlic freak)
pinch red pepper flakes
4 cups chicken broth
1 lb asparagus, chopped
(tips trimmed off and saved for
garnish, rough stalks cut off)
1/4 cup heavy cream
1/4 cup chopped parsley
salt & pepper to taste

Optional Toppings

Asparagus tips, bacon, breadcrumbs

DIRECTIONS

Melt butter in pan, add red pepper flakes to pull out flavor, no more than a minute or 2. Saute shallots until translucent. Add garlic and saute until fragrant, be careful not to burn. Add chopped asparagus, saute until bright green and tender. **If you plan on adding the tips and bacon use the same pan to cook the bacon until crispy, drain a little fat, toss in some cubes of bread into the mixture until toasted and add asparagus tips until bright green, set aside.

Add asparagus mixture into a blender with a cup of chicken stock, puree. Continue adding chicken broth and blending, consistency should be smooth. I like to add some parsley to add to the color, this can be pureed into the soup and also added as a garnish. Add a dash of heavy cream, you can add as much as you want but I like a little less to keep this a little healthy! Salt and pepper to taste, reheat over stove in pan.

Garnish and serve!

— SHARED BY CHEF AMY



Alsatian Vinegar Chicken

INGREDIENTS

(Serves 4)

1 (3-1/2 lb) chicken, cut into 8 pieces,
or use your favorite cuts,
we used chicken thighs
salt and freshly ground black pepper
2 tbsp canola oil
6 tbsp butter
8 cloves garlic, peeled and minced
4 shallots, peeled and minced
1 cup Cider Vinegar mixed
with 1 drop honey
1 cup Alsatian riesling or other
dry but fruity white wine
1 tbsp tomato paste
1 cup chicken stock
1 tbsp finely chopped fresh parsley

DIRECTIONS

Rinse chicken, pat dry, and season with salt and pepper. Heat oil and 2 tbsp butter in a large skillet over medium-high heat. Add half the chicken, skin side down, and brown, turning once, about 10 minutes per side. Remove and set aside. Repeat process with remaining chicken. Remove from pan and pour off most of the fat, leaving just enough to thinly coat skillet.



Reduce heat to medium, add garlic and shallots, and cook, stirring frequently, until slightly soft, about 5 minutes. Deglaze skillet with vinegar and wine, scraping brown bits off bottom with a wooden spoon. Reduce vinegar mixture by about one-third, 3-5 minutes, then stir in tomato paste. Return chicken to skillet, pour in stock, and simmer for 10-15 minutes. Turn chicken and continue cooking until juices from chicken run clear, about 15 minutes. (If sauce becomes too thick, thin with a small amount of chicken stock or water.)

Remove chicken from skillet with a fork and set aside. Increase heat to medium-high, skim foam from sauce and continue cooking until sauce is thick and glossy, about 5 minutes. Cut remaining butter into small pieces. Remove skillet from heat and whisk butter into sauce. Adjust seasoning with salt and pepper. (Sauce should be smooth but tart; add additional vinegar if desired.) Return chicken to skillet, turning to coat evenly with sauce. To serve, transfer chicken and sauce to a serving platter and garnish with parsley.

— SHARED BY CHEF JERRY



(Serves 4-6)

Bell Peppers in Golden Breadcrumbs (Peperoni con la Mollica)

INGREDIENTS

4 medium bell peppers
(red, yellow, orange),
ribs and seeds removed,
thinly sliced
1 large sweet onion, thinly sliced
4 ripe Roma tomatoes,
quartered lengthwise
5 tbsps extra virgin olive oil, divided
1/2 cup Italian breadcrumbs
1/2 cup grated Parmesan
3-4 tbsps minced fresh basil
salt & freshly ground black pepper

DIRECTIONS

1. Place the peppers, onions, and tomatoes in a large bowl. Add 3 tbsp olive oil; mix well to coat the vegetables. Heat a 12-14-inch skillet over low heat until hot. Transfer the vegetables to the skillet. Cover, and cook, turning once, until vegetables are tender, 20-25 minutes. The mixture will be very wet; don't worry, the breadcrumbs will absorb the liquid.
2. Heat the remaining 2 tbsp oil in small pan over low heat. Add the breadcrumbs, and cook until just golden, stirring often, 3-4 minutes. When golden, transfer the golden breadcrumbs to the skillet with the cooked vegetables. Add the Parmesan and basil; mix well. Taste, and season with salt and pepper. Serve warm or at room temperature.

— SHARED BY CHEF ALBA



Lobster Risotto

INGREDIENTS

Lobster Stock

Risotto

- 1 white onion, finely minced
- 1 tbsp extra virgin olive oil
- 1 tbsp salted butter
- 2 cups arborio rice
- 3/4 cup white wine, 1 use sauvignon blanc
- 3 1/2 cups lobster stock
- 1 handful chopped parsley

- Butter-Poached Lobster:**
 meat from 6 cleaned lobster tails
 1 cup salted butter
 1/4 cup minced parsley

- Tarragon Cream Sauce**
 3 tbsp lemon juice
 1 cup heavy cream
 4 tbsp fresh tarragon (or dried)

DIRECTIONS

1. Remove the shells from the lobsters. Use shears to cut down the middle of the bottom of the lobster, then remove the raw meat. Clean the tail meat to remove the vein. Set aside the meat.
2. Start the stock in a pot about 4-6 quart size. Bring up to a gentle boil and cook about 30 minutes. Keep the stock warm.

3. Start the risotto by sauteeing the onion in the olive oil and butter. When translucent, add the rice and cook a minute or so. Stir in the wine. Cook until it has been almost totally absorbed.
4. Add some lobster stock, about a cup. Cook, stirring regularly, until the liquid has been mostly absorbed.
5. Continue adding lobster stock and cooking it down, about 1/2 cup at a time, until the risotto is smooth and the rice is cooked enough, about 20-25 minutes. Stir in the parsley and parmesan cheese. Keep warm while you finish the poached lobster.
6. Meanwhile, drop the lobster meat into the melted butter over very low heat, let it poach gently until opaque and firm but do not overcook; approximately 12 minutes. Add the parsley to the butter and coat the tails. Slice cooked tails in half lengthwise just before serving.
7. To serve, place a mound of risotto on the plate, top with two pieces of lobster. Drizzle the poaching butter all over and garnish with more chopped parsley.
8. For the tarragon cream sauce, heat the heavy cream over medium heat, stir in salt and lemon juice, let come to a boil. Once it boils turn down heat and let thicken until reduced by about half. Spoon over Lobster Risotto.

— SHARED BY CHEF AMY

Tart with Roasted Grapes

INGREDIENTS (Serves 8)

Tart Crust (premade pie crust is optional)

- 7 tbsp unsalted butter, melted
- 1/4 cup brown sugar
- 1/4 tsp salt
- 1/2 tsp cinnamon
- 1/4 cup toasted pecans, chopped finely
- 1 cup unbleached all-purpose flour

Roasted Grapes

- 4 cups small to medium-sized seedless grapes (about 1 1/2 lbs)
- 1 1/2 tbsp olive oil
- 2-3 tbsp sugar, depending on the grapes' sweetness
- 1/4 tsp salt
- 3 large sprigs fresh rosemary (opt. but delicious addition)
- 1 tbsp balsamic vinegar

Cream Filling

- 8 oz mascarpone (about 1 cup) or one block of cream cheese
- 1/3 cup heavy cream
- 1/4 cup granulated sugar

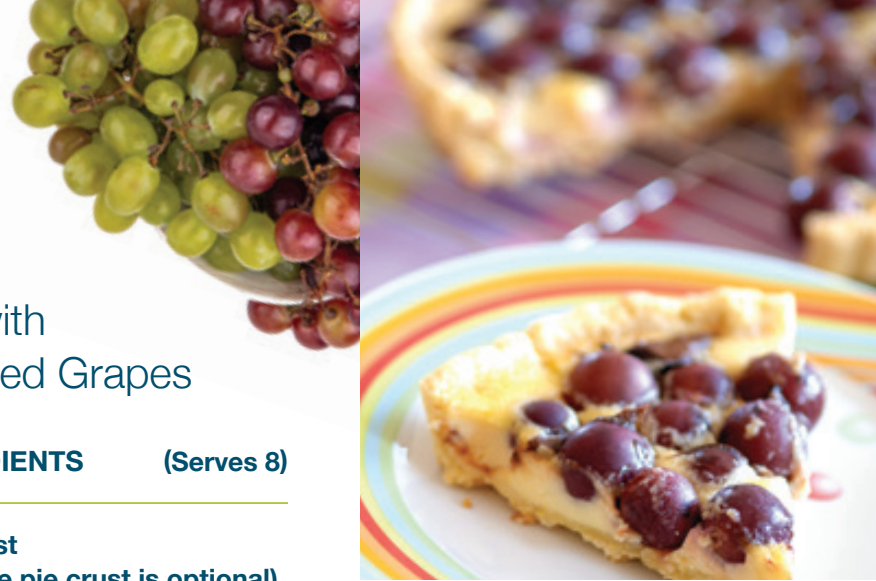


DIRECTIONS

1. To make the crust, mix butter, brown sugar, cinnamon, salt, and pecans in a medium bowl. Add flour and stir until just blended. Press the dough evenly over the bottom and up the sides of a 9 1/2-inch tart pan with a removable bottom. Generously prick the bottom and sides with the tines of a fork. Bake in the lower third of an oven preheated to 350° until the crust is pale golden, about 20-25 minutes. Cool completely.
2. To roast grapes, toss grapes, olive oil, sugar, salt, and rosemary on a rimmed baking sheet lined with foil. Roast in oven preheated to 375° until just starting to collapse and split, about 15 minutes. Remove from oven. Discard rosemary sprigs (it's okay if a few leaves remain with the grapes) and drizzle with vinegar. Toss gently and set aside to cool to room temperature.
3. For the cream filling, whisk together mascarpone, cream, and sugar with an electric mixer until it just holds stiff peaks. Scrape mixture into the tart crust, spreading it evenly to the edges. Spoon roasted grapes over the cream filling.

Optional: Drizzle slices with remaining juices and garnish with sprigs of rosemary.

— SHARED BY CHEF JERRY



Cod with Tomatoes and Black Olives (Baccalà al Pomodoro e Olive Nere)

(Serves 4-6)

INGREDIENTS

- 1 1/2 lbs fresh cod, cut into bite-size pieces
- salt & freshly ground black pepper
- flour for dredging
- 4 tbsp extra virgin olive oil, divided
- 2 cloves garlic, thinly sliced
- 1/2 -1 tsp red pepper flakes
- 1-pint grape tomatoes, halved lengthwise
- 20 pitted black olives
- 30 capers
- juice of 1 lemon

DIRECTIONS

1. Season the cod with salt and pepper. Line a plate with paper towels to use after the cod is cooked.
2. Place the flour on a plate. Dredge the cod in the flour, coating well. Shake off any excess flour, or the extra flour will burn when cooking.

3. Heat 2 tbsp oil in a large skillet over medium heat. Add the cod in batches; do not overcrowd the pan. Cook until golden on both sides, 3-5 minutes. Transfer the cooked cod to the lined plate to absorb any excess oil. Cover the plate and set aside.
4. In the same skillet, heat the remaining 2 tbsp oil. When hot, add the garlic and red pepper flakes. Add the tomatoes and sauté for 5-6 minutes. Lastly, add the olives and capers; cook for 1 minute. Mix well. Taste for seasoning and adjust as needed.
5. Tuck the pieces of cod into the tomatoes in the skillet. Reduce heat to low and cook about 6-8 minutes, turning only once. Squeeze lemon juice over and serve warm.

— SHARED BY CHEF ALBA



Tax Services



AM I HAVING ENOUGH WITHHELD?

LAWRENCE M. POST | CPA, MST, CFP®, CIMA®
Senior Tax & Planning Advisor
lpost@bwfa.com

If you fail to estimate your federal income tax withholding properly, it may cost you in a variety of ways.

If you receive an income tax refund, it essentially means that you provided the IRS with an interest-free loan during the year. By comparison, if you owe taxes when you file your return, you may have to scramble for cash at tax time — and possibly owe interest and penalties to the IRS as well.

When determining the correct withholding amount for your salary or wages, your objective should be to have just enough taxes withheld to prevent you from incurring penalties when your tax return is due. (You may owe some money at the time you file your return, but it shouldn't be much.)

You can accomplish this by reading and understanding IRS Publication 505, properly completing Form W-4 (and accompanying worksheets), and providing an updated Form W-4 to your employer when your circumstances change significantly.

FORM W-4 HELPS YOU DETERMINE THE PROPER WITHHOLDING AMOUNT

Two factors determine the amount of income tax that your employer withholds from your regular pay: the amount you earn and the information you provide on Form W-4. This form asks you for three pieces of information:

- **The number of withholding allowances you want to claim:** You can claim up to the maximum number you're entitled to, claim less than you're entitled to, or claim zero.
- **Whether you want taxes to be withheld at the single, married, or married with tax withheld at single rate:** The married status, which is associated with a lower withholding rate, should generally be selected only by those taxpayers who are married and file a joint return. Those who are married and file separately should select married with tax withheld at single rate.



- **The additional amount (if any) you want withheld from your paycheck:** This is optional; you can specify any additional amount of money you want withheld.

When both spouses work and have taxes withheld at the married rate, they sometimes end up with insufficient taxes withheld. If this happens to you, remember that you can always choose to withhold at the single rate. In addition, you can determine the proper withholding amount by completing Form W-4's two-earner/two-job worksheet.

COMPLETE THE WORKSHEETS TO CLAIM THE CORRECT NUMBER OF ALLOWANCES

To understand Form W-4, you must understand allowances. Think of allowances as cash in your pocket at the time that you receive your paycheck. The more allowances you claim, the less taxes are taken from your paycheck (and the more cash ends up in your pocket on payday).

When determining the correct withholding amount for your salary or wages, your objective should be to have just enough taxes withheld to prevent you from incurring penalties when your tax return is due. (You may owe some money at the time you file your return, but it shouldn't be much.)

For example, you can maximize the amount withheld from your paycheck to ensure that you have enough tax withheld to cover your tax liability by claiming zero allowances. This will reduce the amount of cash you take home in your paycheck. The following factors determine your number of allowances:

- The number of jobs that you work
- The deductions, adjustments to income, and credits that you expect to take during the year
- Your filing status
- Whether your spouse works

To claim the correct number of allowances, you should complete Form W-4's worksheets. These include a personal allowances worksheet, a deductions and adjustments worksheet, and a two-earner/two-job worksheet. IRS Publication 505 (Tax Withholding and Estimated Tax) explains these worksheets.

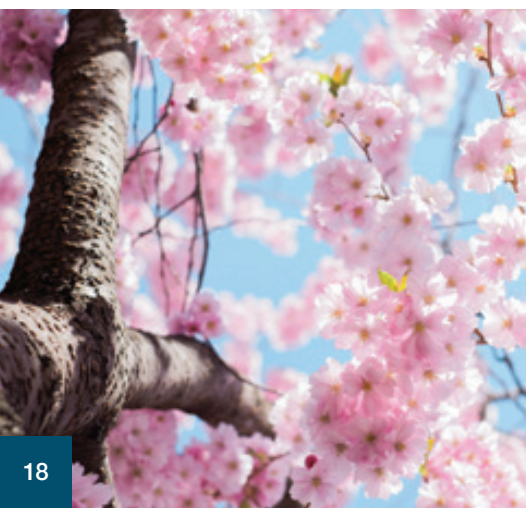
CHECK YOUR WITHHOLDING

To avoid surprises at tax time, it's a good idea to periodically check your withholding. If you accurately complete all Form W-4 worksheets and don't have significant nonwage income (e.g., interest and dividends),

it's likely that your employer will withhold an amount close to the tax you'll owe on your return. But in the following cases, accurate completion of the Form W-4 worksheets alone won't guarantee that you'll have the correct amount of tax withheld:

- When you're married and both spouses work, or if either of you start or stop working
- When you or your spouse are working more than one job
- When you have significant non-wage income, such as interest, dividends, alimony, unemployment compensation, or self-employment income, or the amount of your nonwage income changes
- When you'll owe other taxes on your return, such as self-employment tax or household employment tax
- When you have a lifestyle change (e.g., marriage, divorce, birth or adoption of a child, new home, retirement) that affects the tax deductions or credits you may claim
- When there are tax law changes that affect the amount of tax you'll owe

In these cases, IRS Publication 505 can help you compare the total tax that you'll withhold for the year with the tax that you expect to owe on your return. It can also help you determine any additional amount you may need to withhold from each paycheck to avoid owing taxes when you file your return. Alternatively, it may help you identify if you're having too much tax withheld. If you find that you need to make changes to your withholding, you can do so at any time simply by submitting a new Form W-4 to your employer.



Joe, Susanna Manfredi, and their four daughters out for a family meal at Christmastime!



BWFA is the Proud Sponsor of Neighbor Ride's 2021 Volunteer Driver Program

Since 2004, **Neighbor Ride** has been committed to improving the health and quality of life of Howard County seniors by providing nearly 18,000 rides per year to get seniors to medical appointments, shopping and other essential and social activities. Since the onset of the COVID-19 pandemic, Neighbor Ride volunteer drivers have been providing transportation for essential medical appointments as well as delivering nearly 40,000 lbs of food and 15,000 meals to over 350 Howard County residents. Neighbor Ride and its volunteers have also collaborated with the Howard County Health Department and others to ensure that seniors have access to COVID-19 vaccines.

If you'd like to volunteer or donate, go to NeighborRide.org for more information.



Nola Smiler's first Valentine's Day! Her precious face would melt any heart! ❤️



Meet the latest furry member of the BWFA family, **Joe Caputo's** 11 week old **Labrador, Hank!**



Cortney & Vinny Caronna on Christmas Eve.



Chris Kelly visiting with his 90+ year old grandmother "**Mama**" over the holidays.



Vinny's first snow!



Meghan, Eric, Miriam & Ezra Manas celebrating the holidays.



Christmas Eve at the Kelly's.



Happy Anniversary!

Coming together is the beginning.
Keeping together is progress.
Working together is success.

- 29 Clients Celebrating 5 Years
- 13 Clients Celebrating 10 Years
- 20 Clients Celebrating 15 Years
- 12 Clients Celebrating 20 Years
- 20 Clients Celebrating 25 Years

Thank you for your continued loyalty and confidence in BWFA!

Sincerely,

Robert Carpenter

The BWFA Family Continues to Grow!

We are excited to welcome **Samantha Carpenter** and **Tyler Cunningham** to our team!



SAMANTHA CARPENTER
Digital Communications Specialist

Samantha Carpenter graduated summa cum laude from The George Washington University's Corcoran School of Arts and Design where she earned her BFA in Graphic Design.

Serving as a Digital Communications Specialist at BWFA, Samantha helps support various aspects of the firm's communications and works to connect with and engage digital audiences through the lens of design. Samantha has enjoyed seeing the firm's growth over the years from the time she began as an intern. She is continuously inspired by her co-workers.

Prior to joining BWFA, Samantha worked as a Studio Assistant and Community Arts Educator at the National Gallery of Art and as a Design Intern for Spaeth Hill in Alexandria, VA. Currently, Samantha lives in Washington, DC with her four roommates. Outside of work she enjoys cooking, watercolor painting and hiking. Recently, she co-founded a nonprofit organization called Girlz By Design with her two roommates where she leads various design thinking workshops with high schools in the DC area.



TYLER CUNNINGHAM | CFP®
Associate Financial Planner

Tyler Cunningham joined BWFA in 2021 as an Associate Financial Planner and supports the investment management, financial planning, and client services teams. Before BWFA Tyler worked at T. Rowe Price where he obtained his CERTIFIED FINANCIAL PLANNER™ certification. He is excited to work closely with our clients to help them to accomplish their financial goals.

Tyler grew up in Connecticut and went to Gettysburg College, where he graduated with a degree in Political Science. While in college Tyler was a student athlete and captain on the wrestling team.

Tyler is now living in Baltimore. He enjoys golfing, hiking, and watching sports.



ALL NEW!

Wellness Webinars & Classes

11:45 AM – 1:00 PM FOR ALL

Clear Headed:
A Natural Approach
to Seasonal Allergies
THUR., APRIL 15, 2021

Lab Work 101
THUR., MAY 13, 2021

with Dr. Emily Telfair, N.D.
Naturopathic Doctor
HeartSpace Natural Medicine

Healing from Loss:
From Grief to Gratitude
WED., APRIL 28, 2021

The Role of Nature
in Keeping Us
Healthy & Happy
WED., MAY 26, 2021

The Art and Science of
a Lasting Relationship
WED., JUNE 23, 2021

with Dr. Heidi Schreiber-Pan
Ph.D., LCPC, NCC, ACS
Clinical Director
Chesapeake Mental
Health Collaborative

Work-Life Balance
THUR., MAY 6, 2021

with Maryrose Blank
Psy.D., M.Ed., CMPC
Mental Performance Coach
Tier-1 Mindset

Spring Awakening:
Fresh Beginnings
MON., MAY 10, 2021

Pranayama: Breathing
Exercises to Combat
Seasonal Fatigue
MON., MAY 24, 2021

Healing Qualities
of Forest Bathing
MON., JUNE 7, 2021

ZENwalk on ZOOM:
Guided Mindful
Exploration of Your
Backyard/Balcony
MON., JUNE 21, 2021

with Dagmar Bohlmann
Registered Yoga Teacher
YOGAhikes Baltimore



TO REGISTER, EMAIL CORTNEY AT CCARONNA@BWFA.COM

Employee Spotlight



GET TO KNOW TYLER

TYLER CUNNINGHAM | CFP®
Associate Financial Planner
tcunningham@bwfa.com



WHAT LED YOU TO THIS CAREER?

I grew up in Connecticut and graduated from Gettysburg College in Gettysburg, Pennsylvania. I started working for T. Rowe Price in Baltimore right after graduation. There, I was lucky enough to work on a few different teams, learning about and mastering various aspects of the financial industry. After five years at T. Rowe Price, I decided I wanted to work more closely with clients at a smaller firm. The value that BWFA places on taking care of their clients drew me to the company and I look forward to continuing to grow my career here.

SHARE A SIGNIFICANT CAREER ACCOMPLISHMENT.

I would say my greatest accomplishment would be obtaining the CERTIFIED FINANCIAL PLANNER™ certification. While it was a rigorous process, I learned a lot and feel confident that I can assist individuals with reaching their financial goals.

FAVORITE THINGS TO DO OUTSIDE OF BWFA?

Outside of work, I enjoy hiking, playing golf and hanging out with my friends, family, and girlfriend. Over the past year of quarantine, I picked up cooking and love trying new recipes, most of them being on the grill. My goal is to one day be able to cook a whole meal without burning anything!

WHERE DO YOU SEE YOURSELF IN 5 YEARS?

I see myself working for BWFA! My goal is to have a few more certifications/designations under my belt and to be a more well-rounded Financial Planner.



Upcoming Events

These events are being offered as **WEBINARS / VIRTUAL CLASSES ONLY** until further notice. Visit BWFA.com for the latest updates and schedule. We hope you can join us online! For questions or help registering for any event: Email Cortney Caronna at ccaronna@bwfa.com.

All Webinars / Virtual Classes are from **11:45 AM – 1:00 PM** unless noted otherwise.

April

APRIL 8, 2021	Lifestyle: BWFA River Cruise Workshop
APRIL 13, 2021	Estate Planning: Alzheimer's vs. Dementia
APRIL 15, 2021	Lifestyle: Clear Headed - A Natural Approach to Seasonal Allergies
APRIL 19, 2021	4:30 – 6:00 PM Lifestyle: Schola Cooking Class - Southern Brunch
APRIL 20, 2021	Retirement 101: Strategies for Success
APRIL 21, 2021	Planning for Social Security
APRIL 22, 2021	Lifestyle: Spring Cleaning - Tips to Declutter & Downsize Your Home
APRIL 22, 2021	6:00 – 9:00 PM Lifestyle: BWFA Book Club - "The Book Thief"
APRIL 27, 2021	Business Owner Series: Selling Your Business
APRIL 28, 2021	Lifestyle: Healing From Loss - From Grief to Gratitude
APRIL 29, 2021	Do You Have Too Much Cash, Earning Too Little?
APRIL 29, 2021	4:30 – 6:00 PM Lifestyle: Cooking with Chef Alba - Dishes from Amalfi, Italy

May

MAY 4, 2021	Estate Planning for Second Marriages
MAY 6, 2021	Lifestyle: Work-Life Balance
MAY 10, 2021	Lifestyle: Spring Awakening: Season of Fresh Beginnings
MAY 11, 2021	Estate Planning: Trustee Selection
MAY 13, 2021	Lifestyle: Lab Work 101
MAY 17, 2021	4:30 – 6:00 PM Lifestyle: Schola Cooking Class - New Orleans & Creole
MAY 18, 2021	What's Your Retirement Number?
MAY 20, 2021	CST New Client Workshop
MAY 24, 2021	Lifestyle: Pranayama - Breathing Exercises to Combat Seasonal Fatigue
MAY 25, 2021	Long-Term Care
MAY 26, 2021	Lifestyle: The Role of Nature in Keeping Us Healthy & Happy
MAY 27, 2021	Planning for a Loved One with Special Needs

June

JUNE 1, 2021	Are You Prepared for Medicare?
JUNE 3, 2021	State of Residence in Retirement
JUNE 7, 2021	Lifestyle: Healing Qualities of Forest Bathing "May the Forest be with You"
JUNE 7, 2021	4:30 – 6:00 PM Lifestyle: Schola Cooking Class - Backyard BBQ Sides
JUNE 8, 2021	Pet Power: Understanding Estate Planning for Pets
JUNE 10, 2021	Password Protection
JUNE 15, 2021	8,000 Days in Retirement
JUNE 17, 2021	Family Wealth Office
JUNE 21, 2021	Lifestyle: ZENwalk - Guided Mindful Exploration of Your Backyard/Balcony
JUNE 21, 2021	4:30 – 6:00 PM Lifestyle: Schola Cooking Class - Lebanese Cuisine
JUNE 22, 2021	Why is a Comprehensive Portfolio Assessment So Important?
JUNE 23, 2021	Lifestyle: The Art and Science of a Lasting Relationship: Five Must Do's.
JUNE 29, 2021	Estate Planning: Bottom of the 9th



B | W | F | A

Baltimore-Washington

FINANCIAL ADVISORS

Better **Solutions.** Better **Service.** Better **Results.**