

**AMCHAM NEWSLETTER 20TH MAY 2020**

Dear AMCHAM members and friends,

**Welcome** to the 9th edition of our AMCHAM Corona Virus Newsletter!

We hope you agree we are getting better with this weekly newsletter with each edition! We admit the first several were a bit rough, but we are finding our stride and have come a long way towards fulfilling our goal of informing our readers on the news they need to know...to protect themselves, their families and their companies... to help them professionally grow and develop...and by including a recipe or two of good food! In that regard, we are delighted this week to offer you the fabulous carrot cake recipe from Kathy's Cupcakes down by the Gare. This Australian lady really knows how to cook, so try this one out... and when we are back in business go to visit her for the very best snack and meal treats!

We thank our long term Founding Charter member **Arendt** for offering access to their client digital App for use by our members who want to access legal advice articles related to the current crisis situation...and the recovery which we are just starting to get into. And we likewise thank our newest legal member company, **NautaDutilh Avocats**, for their offer of free pro bono legal assistance. We are very proud of the public support our member companies are offering to each other and the broader public during this period of need. Thank you, all! And for those of you able and willing to help other companies with their recover effort, if you please tell us your assistance offer, we will gladly promote your offer to our broad membership base and the wider population. Helping others in the end will help each of us. We are strongest when we fight this battle united together.

Your AMCHAM team is working hard every day to protect and support your best interest, as companies, individuals, families and friends. We wish you all well. Stay strong, happy, successful and well! Please remember to send an email to [Jane@amcham.lu](mailto:Jane@amcham.lu) to tell us what you like, don't like, suggestions and any draft articles which we could publish on a space available basis!

If you are not yet an AMCHAM member, please go to our <https://www.amcham.lu> website, to learn more about who we

are, <https://www.amcham.lu/about-us/mission-statement/> and about what we do, and how to join us <https://www.amcham.lu/membership/> ,. We care about your character and heart, not your passport of origin! Join us, you will be glad you did!

With respect and kindest regards, Paul

Paul Michael SCHONEMBERG

AMCHAM Chairman and CEO



1. We are very pleased that many of the AMCHAM companies are publishing on their websites articles and other informative content of use to their clients and the general public as we all struggle to deal with this current crisis. We believe these articles have great content and are appreciative to have been given permission by Arendt to publish the following excellent series of articles which they have written.

They gathered in the [same section of their website](#) the questions most frequently asked by their clients, classified them by categories and gave their answers. You can access them either via the dedicated [Arendt Insights mobile app](#) or via these direct links:

- a. [Resuming business activities as lockdown ends](#)
- b. [Managing employees, cross-border workers and human resources](#)
- c. [Assessing and mitigating the impact on corporate governance and day-to-day management](#)
- d. [M&A transactions in a time of crisis](#)
- e. [State aid and assistance for businesses and entrepreneurs](#)
- f. [Contracts/e-signature: initiation, continuation or termination of commitments](#)
- g. [Important aspects for investment funds and asset managers](#)
- h. [Important aspects for regulated entities in the financial/insurance sectors and payment institutions](#)

- i. [Working with banks, managing payments, loans, debts and credits](#)
- j. [Tax and accounting issues](#)
- k. [Complying with data protection rules](#)
- l. [Ensuring business continuity](#)
- m. [Restructuring and insolvency matters](#)
- n. [Authorities' position and useful links](#)



## **2. NautaDutilh answers legal questions of small businesses and independent contractors affected by Coronavirus**

**NautaDutilh Avocats Luxembourg offers accessible legal support, on a pro bono basis, to small businesses and independent contractors with legal questions related to COVID-19.**

### **How does it work?**

Small business owners and self-employed persons can submit questions via a [form](#) on the law firm's website and will be called back for a short conversation to discuss their questions. The goal is to familiarise small business owners and independent contractors with their options and help them determine the next steps to take.

This initiative is exclusively for small businesses and self-employed persons. Current clients of NautaDutilh Avocats Luxembourg can contact their trusted advisors with any questions they might have.

### **Most frequently asked questions related to COVID-19**

For more information on the Coronavirus crisis including the latest legal developments, please visit the [COVID-19 section](#) of the law firm's website. The page presents NautaDutilh's best analysis of the current situation, updated on a day-to-day basis. *If you wish to stay up to day with the firm's COVID-19 publications, please register [here](#). NautaDutilh Avocats Luxembourg will send you a weekly update with their latest articles.*

### **About NautaDutilh**

[NautaDutilh](#) is an international law firm specialising in Luxembourg, Belgian and Dutch law. The firm was founded in 1724 and is one of the largest in the Benelux. More than 400 lawyers, notaries and tax advisors work at the firm's offices in Luxembourg, Brussels, Amsterdam, Rotterdam, London and New York.

**NautaDutilh Avocats Luxembourg** is a key player on the Luxembourg legal market, providing high-quality advice and services in the areas of banking and finance, corporate and M&A, investment funds, taxation, insurance and reinsurance, dispute resolution and intellectual property and ICT law. Recommended by the world's leading legal directories such as the Legal 500 and Chambers, the firm's team of 65 lawyers serves a range of national and international clients, from key local players to global market leaders.

**3. Forbes Magazine** has published a very insightful view on Luxembourg in relation to the Corona Virus, written by [Joshua Cohen](#) its a very interesting read! Entitled " As A Tiny Nation Tests All Inhabitants For Coronavirus, The World Awaits The Results"

<https://www.forbes.com/sites/joshuacohen/2020/05/13/as-a-tiny-nation-tests-all-inhabitants-for-coronavirus-the-world-awaits-the-results/#733d14602378>



**4. Project proposal** to launch AMCHAM 2020 Toastmasters initiative via private sponsorship

### **What is Toastmasters?**

Toastmasters International is a non-profit educational organization that teaches public speaking and leadership skills through a worldwide network of clubs. Headquartered in Englewood, Colo., the organization's membership exceeds 358,000 in more than 16,800 clubs in 143 countries. Since 1924, Toastmasters International has helped people from diverse backgrounds become more confident speakers, communicators, and leaders.

### **Background:**

Public speaking is a learned skill, necessary for effective communication, which is not taught in most schools. Those who have learned to effectively speak in groups and in public have an advantage promoting the causes in which they are involved. Overcoming nervousness and gaining self-confidence makes people more effective as leaders and communicators, thereby increasing their effectiveness and influence. Toastmasters is a globally proven public speaking initiative which works. AMCHAM wants to launch and support a public speaking project for the good of our companies and their employees.

### **Concept:**

Becoming a skilled, self-confident and effective public communicator is a process which requires both learning the tricks of the trade and lots of practice. It is not a skill that can be quickly acquired just by attending a short course. Our research has indicated that many companies and their employees are interested to undertake such personal development activities, but do not have sufficient internal resources to do so on their own individual company basis. Therefore, AMCHAM offers to launch and manage an AMCHAM Toastmasters club imbedded as part of our Entrepreneur Business Development Committee. Our goal is to provide a service to our members and their employees through collective cooperation and the pooling of interest and resources with AMCHAM serving as the focal point for recruitment of candidates, event promotion and other administrative activities. In short, we propose to aggregate interest and resources together to collectively do what our experience has indicated will be difficult for our individual companies to do on their own. We consider the AMCHAM involvement a public service activity in line with our ethos and reason for existing. This will keep costs low.

With this present attempted project launch, AMCHAM seeks sufficient private sector sponsorship funding to pay the fees to establish an AMCHAM Toastmasters Club for benefit of the employees of our companies. AMCHAM does not wish to make any profit off this undertaking and will absorb all AMCHAM related administrative costs into the normal budget without any reimbursement.

### **Sponsorship:**

On the basis of the concept above, AMCHAM seeks 4-6 corporate sponsors, who each commit (hopefully on a multi-year basis) to donate 1,500 euro each year. With these funds, we will be able to launch a 2020 program offering a full Toastmasters Club experience, led by well qualified volunteers, via AMCHAM..

In return for sponsorship, each of the sponsoring companies will have their names and logos prominently displayed as part of the promotional activities for the program on the AMCHAM website, in our Connexion magazine (both pre and post activity coverage) and with our social media event promotion activities. Likewise, each sponsor organization will have priority participation rights for their' employees in this learning/development experience initiative.

Please contact Virginia Anderson or Paul Schonenberg for further details. Thank you for your support!

At Toastmasters, we would like to welcome you to attend one of our online meetings. During the Coronavirus, we have successfully migrated all of our Toastmasters clubs online. Everyone is welcome to attend and experience a fantastic community.

Click on this link for details:

<https://tmclub.eu/mycalendar.php>

If the calendar takes you to the calendar with all the clubs in Europe. Click on Organization/District 59 and Division D.

Please see the link to the Toastmasters International Website:

<https://www.toastmasters.org/about/all-about-toastmasters>

for further info you can also contact Virginia Anderson  
at [virginia.anderson213@gmail.com](mailto:virginia.anderson213@gmail.com)

or Paul Schonenberg at: [info@amcham.lu](mailto:info@amcham.lu)



5. **Why not wish** our new royal baby Prince Charles a video welcome? Xavier Bettel invites to do just that: <https://video.princecharles.lu/>



6. **One of the best Luxembourg bakers** has very kindly shared with us a recipe for her famous Carrot Cake!! So apron's to the ready and let's bake!!

Kathy says it's a seriously easy and delicious food processor carrot cake recipe!

Many many thanks to Kathy



## INGREDIENTS

500g, peeled and roughly chopped carrots  
1 cup pecans or walnuts  
1 cup brown sugar  
1/2 cup superfine (castor) sugar  
1 1/2 cups plain flour  
1 teaspoon baking powder  
1 teaspoon baking soda (bicarbonate of soda)  
2 teaspoons ground cinnamon  
1/2 cup vegetable oil  
1/4 cup plain yogurt  
2 eggs  
2 teaspoons vanilla extract + frosting of choice. I like the cream cheese frosting below.

## PREPARATION

Preheat oven to 325°F/165 degrees Celcius. Place the carrots and pecans in a food processor and process until finely chopped. Add both the sugars, flour, baking powder, baking soda, cinnamon, oil, yogurt, eggs and vanilla, and pulse in short bursts until combined.

Pour the mixture into a lightly greased 22cm (approx) round springform pan lined with non-stick parchment paper and bake for 55–60 minutes or until just cooked when tested with a skewer. Cool in the pan.

## FROSTING (only when your cake has properly cooled)

Beat 60 grams softened unsalted butter well with electric mixer or KitchenAid (using the paddle). Add 1 1/2 cups sifted icing (powder) sugar. Mix until **just** combined, and now add 120g philadelphia cream cheese. Only just incorporate into your butter cream or else it will become too thin. Decorate your cake and enjoy.



Kathy's Deli & Cupcakery (Re-opening June 2nd)

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Tel: +352 26123186

[email: info@kathys.lu](mailto:info@kathys.lu)

**AMCHAM offers to each of you and your families our best wishes for your health and happiness. Be strong. Stay connected with your families and friends by phone and email. Use this time wisely and productively so you come out of this crisis stronger than when you started.**

**If you need us, we are here and will do all we can do to help.**

**With respect and our very best regards,**

**Your AMCHAM team**