

AMCHAM NEWSLETTER 18TH JUNE 2020

For the past 13 weeks, your AMCHAM team (special thanks to **Jane@amcham.lu** for all her hard work!) has worked hard to aggregate together (and translate into English as necessary) all of the Corona virus and economic news of interest here in Luxembourg (with special focus on the various subsidy schemes offered by the different Luxembourg ministries). We have been delighted by the positive response and thanks we have received for our efforts (please keep those appreciative emails coming!). Our plan is to continue with this weekly Newsletter so long as there is sufficient information to pass along. When things calm down sufficiently, we will revert to a once-every-two weeks format Newsletter and then (when appropriate) to a monthly format. Be assured, our priority is keeping you informed with useful/ helpful information (in English)plus a cooking recipe to try and an occasional article on self-improvement, family, psychology or other lighter subject. We are doing this public service initiative as a digital Newsletter for four reasons:

- This **digital format Newsletter** is healthier because it comes to you on your computer and phone untouched by human hands!
- Compared to a printed publication, this **digital** version is easier to transmit to a larger audience...and, in turn, this larger audience can easily re-send this digital Newsletter to their colleagues and friends, thus maximizing our impact and our ability to reach and help as many readers as possible (**Hint, Hint! Please re-send this Newsletter to your colleagues and friends!**).
- We can prepare our Newsletter pretty quickly and therefore get the needed information to you faster than if we relied on printed publications distributed by mail.
- It costs us a **lot less money** to do a digital Newsletter than it did to produce a printed Magazine. Don't get me wrong, we have loved and been very proud of our **Connexion** magazine, but this digital version wins on affordability!

Our bottom line is that throughout this crisis period, you all have needed concise and timely information in English to help you and this digital weekly Newsletter is the only means we have been able to find to give you whatever help we have been able to pass along, at a price we can afford. We hope our efforts have found pleasure in your eyes...and we thank you for reading, using and passing along this Newsletter. **Thank you very much!**

For those who want to know more about who we are in **AMCHAM**, what we do and how to join as part of our family, please find the appropriate links at the end of this newsletter!

All criticisms, compliments, suggestions and **draft article proposed for publication** are appreciated and most welcome! Please send them to Jane@amcham.lu.

At the end of the day, we are **YOUR AMCHAM, here to serve and support you in whatever ways we can!!**

2. The AMCHAM Entrepreneur and Small Business committees are looking for business owners who can provide insight into the entrepreneurial ecosystem in Luxembourg. If you own or manage an entrepreneurial venture (large, medium, small, freelance, or start-up) please take 7 minutes to share your valuable experience. The survey consists of 24 questions (mostly multiple choice) and can be accessed using the following link:

<https://www.surveymonkey.com/r/XCYGVM5>

The survey will be available until **June 30th**. Please note that responses are compiled in a manner that assures the anonymity of all respondents. A summary of the results will be published in a future AmCham newsletter.

3. As first reported in our Newsletter N°8 dated 14th May, Prime Minister Xavier Bettel promised a fund for the self-employed which has now been implemented.

New emergency aid for the self-employed (3,000, 3,500 or 4,000 euros)

In the context of the Covid-19 crisis, the Directorate General of the Middle Classes has implemented **new emergency aid** for the **self-employed**. The aid takes the form of a **single lump sum capital grant**, the **amount of which varies (3,000, 3,500 and 4,000 euros)** depending on the **income bracket** in which the person is located.

<https://guichet.public.lu/fr/entreprises/financement-aides/coronavirus/aide-independants.html>



4. One of our Corporate Members, Wildgen S.A. have, since lockdown, been producing very interesting video's, their latest being EP10 - COVID-19: Recommendations of the European Systemic Risk Board by Mark Shaw of Wildgen's London office:

<https://www.youtube.com/watch?v=6sldh-8pWbc&feature=youtu.be> there are many more video's of theirs to watch, well worth the visit to their channel

<https://www.youtube.com/watch?v=4E-p9YiOQc&list=PLITyLviVFU5job50OU6sAUqospiElkvdQ>

5. Some good news for small companies and the restoration business is that Businesses in the grand duchy will be able to place employees on partial unemployment schemes until the end of the year, the government has decided.

https://delano.lu/d/detail/news/partial-unemployment-extended-end-year/210732?utm_medium=email&utm_campaign=Thursday%252011%2520June%25202020%2520Noon%2520Briefing&utm_source=Newsletter

6. The state has so far spent more than a billion euros to help businesses. The figure is difficult to grasp because the details are not yet fully known. Explanations in five graphs. A report by Thierry Labro for Paperjam, in French but if using Chrome just convert to English.

https://paperjam.lu/article/conge-raisons-familiales-explo?utm_medium=email&utm_campaign=2020-06-11%20soir&utm_content=2020-06-11%20soir+CID_a94e0c1a4efe716eb9c08228137f192a&utm_source=Newsletter&utm_term=Le%20cong%20pour%20raisons%20familiales%20explose

7. Housing at the heart of the "Gréng Relance fir Lëtzebuerg" plan

Within the framework of the national plan "Gréng Relance fir Lëtzebuerg", numerous measures have been taken by the Luxembourg Government to revive the country's economy, damaged by the COVID-19 crisis, but also to accelerate the energy and ecological transition .

To achieve this, the real estate and building sectors play a major role. In fact, the Government is basing its strategy, notably on subsidies linked to improving energy efficiency and promoting renewable energy sources. The financial aid offered is substantial, up to national ambition.

An energy renovation more attractive than ever

The 50% increase applies to grants awarded for:

- sanitation of the various construction elements of the building's thermal envelope as well as for the installation of controlled mechanical ventilation (VMC);
- the energy consultancy at the basis of any energy renovation project.

An exceptional replacement bonus.

An additional bonus applies to basic aid in the event of a replacement of an existing boiler supplied with fossil fuel by a wood boiler or by a geothermal heat pump or a connection to a heating network.

Up to 81% of the costs for replacing a heat pump will be reimbursed and up to 65% of the costs of a wood-fired boiler.

A boost for renewable energy heating

The 25% increase applies to grants (subsidy rate / maximum amounts) granted for:

- solar thermal installations;
- heat pumps;
- wood boilers;

- connections to a heating network.

In general, these new "Clever Wunnen" premiums will be valid for the duration of the national economic recovery program, ie from April 20, 2020 until the end of the 1st quarter 2021, subject to the finalization of legislative and regulatory procedures.

Contacts and practical information

All information on financial aid is available on the website : <https://www.myenergy.lu/> or via the hotline at 8002 11 90.

The request for financial assistance is made via www.guichet.lu and will then be processed by the Environment Administration.

Finally, interested owners and tenants can also benefit from real estate advice and technical support from experts from the agency INOWAI, leader in commercial and residential real estate in the Grand Duchy of Luxembourg.

Source : www.gouvernement.lu

Vincent Bechet, Managing Director INOWAI



8. Playgrounds of Luxembourg – Safe to go? And will you go? What Precautions will you take?

We asked these questions on the Facebook group "Luxembourg Parents". 50 parents answered and we were quite surprised at the results.

Imagine being in lockdown for over 3 months with small children and sometimes not even having a garden! The news this week about the parks re-opening made us question whether parents would flock there in droves. However, it came to our attention that at least 20% of the parents are still worried their children would not obey the social distancing rules and not touch other children and that they would therefore prefer to keep them at home until the confinement is fully over.

Indeed, at least 40% answered that after their visit to the park, they normally bathed their children and washed their clothes. However, they mentioned that they did this even in normal times. Moreover, around 20-25% said that they would only sanitize their children's hands before and after playtime. The rest said they would take no precautions whatsoever. Here are samples of some answers:

Ana – "I will try to avoid but I am sure I Will have to go..."

In terms of protection I will carry around the disinfectant and ask them not to touch their faces..."

Carole – "I will go, washing hands before & after, not staying too long, not getting too close if too busy... Reminding kids of not touching the face is indeed a good advice. I would not carry disinfectant nor wipes, and hope others won't come with some either because this could lead to conflicts... For me people being too scared should avoid coming, but I wish coming back to normal as much as possible. I personally am not at ease with chemical

products because of allergies/asthma issues, so indoors will def. not be an option. So, let's enjoy the parks as long as we can before winter!"

Petronella – "We just went this morning and my daughter was super happy to play in the park again. We had wet wipes that we cleaned the hands with before going into the car after being in the park. When we came home we washed the hands. FYI, I already did these measures before corona times as well."

Simona – "Not going at the moment. I think it is very difficult to keep children (at least my 3 kids) from touching their faces or mouth or not to go too close to other children and so on and I don't know what other parents vision is, so I prefer to avoid for now....."

Julia – "We are not going. I don't want my child to be a guinea pig for covid-19, especially in light of the possibility it can present as a multi system inflammatory disease in children."

Aleksandra – "Definitely going, I always wipe my child's hands anyhow as he has a snack, and now I use a hand sanitizer too."

I think many tend to forget that not all playgrounds are as busy as the Merl Parc or the pirate ship in Lux ville. There're many small playgrounds across the city where at most you have 2-3 kids, so social distancing isn't difficult."

9. **SPONSORSHIP Opportunity:**

We are very pleased that some readers have asked if it is possible for their companies to **advertise** in our Newsletter. After thinking about it, we have decided the answer is, **Yes!**

Jane@amcham.lu is our POC for advertising as well as content suggestions. Here are the details for any and all who are interested:

The rates and terms for advertising or sponsorship by members only in the AMCHAM Newsletter has been agreed as follows until **31 December 2020**.

Rates:

1. Exclusive advertising/sponsorship: €500 per single issue.
2. Non-exclusive advertising/sponsorship: €300 per single issue.
3. 3 issues (either exclusive or non-exclusive): 10% discount on price.
4. 6 issues (either exclusive or non-exclusive): 20% discount on price

Terms:

1. The customer must pay up front and the money must be received in the AMCHAM bank account BEFORE the advert/sponsorship will be featured.
2. The frequency of Newsletters may change from weekly to fortnightly, or to monthly. The customer must be made aware of this.



10. Versatile veggie chilli with sweet potatoes, peppers and beans

Serves 4

This week Amcham brings you another special “lockdown” recipe, this time from Jamie Oliver!!

JAMIE says: “This is a hearty, delicious veggie alternative to traditional chilli con carne that can be tweaked depending on what you have.

“Use butternut squash or regular potatoes instead of sweet potatoes. No onions? Try using a leek or a few spring onions.

“I’ve used cayenne pepper here, but paprika would be equally delicious.”

Total time: 1 hour.



Ingredients:

500g sweet potatoes

1 level tsp cayenne pepper, plus extra for sprinkling

1 heaped tsp ground cumin, plus extra for sprinkling

1 level tsp ground cinnamon, plus extra for sprinkling

Olive oil

1 onion

2 mixed-colour peppers

1 bunch fresh coriander (30g)

2 garlic cloves

2 fresh mixed-colour chillies

2 x 400g tins beans, such as kidney, chickpea, pinto, cannellini

2 x 400g tins plum tomatoes

Lime or lemon juice, or vinegar, to taste

Method:

1. Preheat the oven to 200C/400F/Gas 6. Peel and chop the sweet potatoes into bite-sized chunks, then place on to a baking tray. Sprinkle with a pinch each of cayenne, cumin, cinnamon, salt and black pepper, drizzle with oil then toss to coat. Roast for 45 minutes to 1 hour, or until golden and tender. Peel and roughly chop the onion. Halve, deseed and roughly chop the peppers, then peel and finely slice the garlic. Pick the coriander leaves, finely chopping the stalks. Deseed and finely chop the chillies.
 2. Meanwhile, put 2 tablespoons of oil in a large pan over a medium-high heat, then add the onion, peppers and garlic, and cook for 5 minutes, stirring regularly.
 3. Add the coriander stalks, chillies and spices and cook for a further 5 to 10 minutes, or until softened and starting to caramelise, stirring occasionally.
 4. Add the beans and the juice. Tip in the tomatoes, breaking them up with the back of a spoon, then stir well.
 5. Bring to the boil, then reduce the heat to medium-low and leave to tick away for 25 to 30 minutes, or until thickened and reduced – keep an eye on it and add a splash of water to loosen if needed.
 6. Stir the roasted sweet potato through the chilli with most of the coriander leaves, then taste and adjust the seasoning if needed.
 7. Finish with a squeeze of lime or lemon juice or a swig of vinegar to taste, then scatter over the remaining coriander.
 8. Delicious served with yoghurt or soured cream, guacamole and rice or tortilla chips.
- Tips: Double or triple this recipe if you've got the ingredients, portion it up, and freeze for future meals.

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. For all those who don't know AMCHAM yet, please find our website

Here: <https://www.amcham.lu> and particularly our mission statement
Here: <https://www.amcham.lu/about-us/mission-statement/> and how you can join AMCHAM here: <https://www.amcham.lu/membership/>

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

Feel free to pass on our newsletter to your colleagues and friends and if you would like to make a contribution to our next newsletter contact jane@amcham.lu

**With respect and our very best regards
Your AMCHAM team**