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COURT REPORTING

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APTUS TURNED 13!

As we reflect on this incredible milestone, we thank you for your invaluable contribution. We've enjoyed tremendous success together!

Thank you for being part of team Aptus. Your hard work and commitment to excellence is appreciated. Your extraordinary effort does not go unnoticed.

We are grateful for all that you do. We look forward to many more years of growing together!

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DOCUMENT ACCESS AND PROCESS REMINDERS

Reminder

Accessing Exhibits

We are no longer including Box links to exhibits in the resource notes on jobs.

All uploaded potential exhibits will still be available through Box. To access, you will need to create a FREE Box account to obtain them.

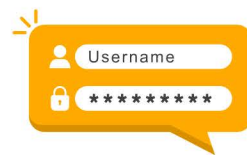
4 easy steps to setting up a Box account:

- Step 1 - Fill out the New Account Creation Form at <https://www.box.com/personal>
- Step 2 - Click through the Box Tutorial
- Step 3 - The first time you access Aptus' Box account you will be prompted to "Setup" your account with an additional two-factor authentication. Look for the blue "Setup" button next to the folder.
- Step 4 - Access The Folder!

For assistance, please reach out to: video@aptuscr.com. Thank you!

Pay Statements

Accessing pay statement information online is simple!
Visit aptuscr.com and log in to the Court Reporter Portal.
Once you're logged in to the portal, follow the instructions below.



1. Log into the portal and Click "Payment Statement"



2. Click on the book icon where a pop-up screen of Pay Dates will appear.

3. Click on the blue hyperlink Pay Date that you would like the statement for.



4. Click on the blue magnifying glass and your statement will generate.

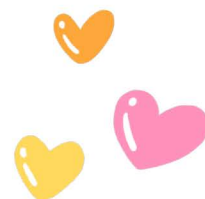
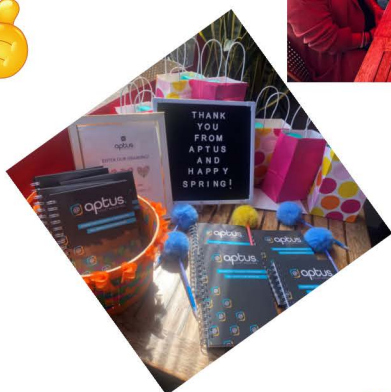


Questions or need assistance? Please email: resourcing@aptuscr.com



REPORTER GATHERING AND A 'SAVE THE DATE'!

Aptus and reporters having fun at our April brunch event at Le Garage in Sausalito.



GOOD VIBES



SAVE THE DATE

Court Reporter Brunch - Sacramento Area
June 8, 2024 @ 11am
Wildwood Kitchen & Bar
Invites forthcoming!



JUNE							2024
SUN	MON	TUE	WED	THU	FRI	SAT	
						1	
2	3	4	5	6	7	8	
9	10	11	12	13	14	15	
16	17	18	19	20	21	22	
23	24	25	26	27	28	29	
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FUN AT THE DRA CONFERENCE



Smiles and good times in San Diego!



JOIN FORCES WITH APTUS?

Interested in merging your business or clients with Aptus?
Wondering what that process would look like?
To learn more about our acquisition process or to hear from
those who have transferred their business over to Aptus,
please contact Sandy Waite at: swaite@aptuscr.com
or Patrick Conolly at: pconolly@aptuscr.com



TASTY RECIPES



Herby Cottage Cheese Frittata

Ingredients

- 12 large eggs
- 1 cup cottage cheese (any fat %)
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 4 scallions, thinly sliced
- 1 bunch (2 cups) fresh parsley leaves and tender stems, finely chopped
- 1 bunch (2 cups) fresh dill fronds and tender stems, finely chopped
- 2 tablespoons olive oil



Instructions

Preheat oven to 450 degrees. In a large bowl, whisk the eggs until smooth, then whisk in the cottage cheese, salt, pepper, scallions, parsley and dill. In a 10-inch ovenproof cast iron or nonstick skillet, heat the olive oil over medium-high heat. Add the egg mixture and cook for 1 minute, then transfer to the oven. Bake for 16 to 18 minutes, until just set. Transfer to a platter, then slice and serve.



Homemade Granola

Ingredients

- 1 large egg white
- 1/2 cup smooth peanut butter
- 1/2 cup maple syrup
- 1 teaspoon ground cinnamon
- 1 teaspoon kosher salt
- 3 cups rolled oats



Instructions

Preheat oven to 350 degrees. Line a sheet pan with parchment paper. In a medium bowl, whisk the egg white until foamy, then whisk in the peanut butter, maple syrup, cinnamon and salt until smooth. Stir in the oats until well incorporated, then spread in an even layer on the prepared sheet pan, keeping the mixture about 1/4" thick. Bake for 25-30 minutes until lightly golden. Let cool for about 15 minutes, then break into clusters and let cool completely.