



Whatcom County Superior Court

Annual Recertification Training: Title 11 Guardians ad Litem
June 17, 2011

Invitation to Participate: Title 11 Guardianship Guardians ad Litem on court registries in **Island, San Juan, Skagit and Whatcom Counties** are invited to receive their statutorily mandated annual recertification training in Bellingham on June 17, 2011. Certified Professional Guardians residing in those counties are also invited to participate. Applications are pending for CLE/Ethics credit from the State Bar Association and the AOC for Certified Professional Guardians, for 6.5 hours.

Date/Time/Location: The training will commence promptly at 8:00 am and will conclude at 4:00 pm on Friday, June 17, 2011, in Bellingham. The training will be conducted at the Port of Bellingham Squalicum Harbor "Boathouse" Facility. There is ample free parking. Directions are printed below.

Registration & Cost: Completed registration forms and the box lunch order and fees must be received no later than June 15th. The registration form and box lunch food order form appear below. This notice and the registration form are available at <http://www.whatcomcounty.us/superior>. We will be pre-ordering box lunches, so be sure to complete the order form taking care to note any dietary restrictions/preferences. **Cost:** The cost of the training is **\$85.00** and includes all course materials, beverages, snacks and lunch.

Any Other Information: If you are unable to access any of the online materials, or require any other information, contact N.F. Jackson at (360) 676-7688 or nfjackson@whatcomcounty.us

Training Topics:

- Statutory Changes, Case Law & Bills of Interest
- Elder Law Committee Report, Comments
- Review of Statewide Curriculum – Discussion
- Guardianship Standards of Practice (Effective 2012)
- Quirks & Conundrums in Caring for the Frail Elderly
- Technological Adaptations for AIP's
- Options for Residential Care, Medicaid/Medicare Systems
- DD Case Managers as Resources
- Separate Tracks (Attorney & Non-Attorney)
- Abuse of Power by GAL, *Know the pitfalls...*
- Self-Appraisal Skills – *When to decline appointment...*
- Hypotheticals (2)

Pre-Training Homework: Pre-training materials to be reviewed by participants will be posted at: <http://www.whatcomcounty.us/superior> prior to the training. Registrants will be advised via email when available.

Directions to the Squalicum Boathouse 2600 S. Harbor Loop, Bellingham, WA 98225
From I-5 Northbound

1. Take the Lakeway Drive exit into Bellingham
2. At off ramp, turn right at the stop sign
3. At the light, turn right onto Lakeway Drive
4. Once on Lakeway Drive, the second stop light merges with Holly Street
5. Proceed down Holly through several stop lights
6. Turn left at 'F' Street and get into the right lane.
7. Turn Right over the railroad tracks onto Roeder Avenue
8. Proceed to Coho Way (there will be a left turn lane)
9. Left onto Coho Way and follow the road until the stop sign
10. Turn left at the second stop sign
11. Follow the road to the web lockers to Zuanich Point Park
12. The Squalicum Boathouse will be at the end of the road, with ample free parking.

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REGISTRATION

NAME (Last/First/MI): _____

STREET ADDRESS: _____

CITY/STATE/ZIP: _____

PHONE: _____

FAX: _____

EMAIL: _____

CAPACITY: Guardian ad Litem Certified Professional Guardian

COUNTY:
(GAL: Check each for which you are on registry; CPG: check each where you are appointed)

Island County San Juan County Skagit County
 Whatcom County _____ County

FEE:
Please forward your personal or business check for \$85.00, payable to **Whatcom County Superior Court**, to be received no later than June 15th. We are not presently able to process credit/debit card payments.

MAIL REGISTRATION, BOX LUNCH ORDER & FEE TO:

Guardian ad Litem Training
Whatcom County Superior Court
311 Grand Avenue
Bellingham, Washington 98225

Last Name: _____

Coffee, tea, orange juice, fresh fruit and assorted pastries will be provided in the morning. Assorted cookies and beverages will be available in the afternoon.

LUNCH



Please select sandwich **OR** salad, not both.

Sandwich In A Box

All sandwich box meals include mixed cut fruit, Kettle potato chips, a Haggen bakery cookie and water.

- Turkey Express**
Not just any turkey sandwich. This one is made to order with home-style turkey breast, arugula, and provolone on a sourdough baguette. We top that with sweet n' spicy tomato jam.
- Roast Beef To Go**
A hearty sandwich filled with seasoned roast beef, Tillamook cheddar and garlic aioli on eight-grain bread. Served with lettuce, Roma tomatoes and red onion.
- Ham on the Run**
The classic taste of smoked ham, Emmental Swiss, and Dijon mayonnaise on our fresh bakery sesame bagel with green leaf lettuce and Roma tomatoes.
- The Quick Wrap**
Flamed-grilled tortilla wraps in your choice of cashew chicken, vegetarian, Italian, turkey pesto, Tuscan chicken, pan-seared salmon or steak & potato.
- WellAware™ Winner**
When our Catering Executive Chef and our Corporate Registered Dietitian team up, great taste meets healthy options! Your choice of our turkey sandwich with sweet n' spicy tomato jam, our vegetarian wrap, or our Portobello mushroom sandwich accompanied by a crispy cucumber and radish salad, heart-healthy roasted rosemary nuts and fresh cut fruit topped with honey lime yogurt for dessert.
- Chicken Hogie**
One of our most popular signature sandwiches made with our deli roast chicken, Roma tomatoes, avocado, red onion, pesto mayonnaise and Asiago cheese on a hoagie roll. Yum!
- Deli Club**
This classic Haggen deli favorite is layered seasoned roast beef, home-style turkey breast, crispy bacon, Emmental Swiss cheese and Dijon mayonnaise on swirl rye bread topped off with Roma tomatoes, red onion and green leaf lettuce.
- Portobello Mushroom**
Marinated roasted Portobello mushroom with roasted tomato, basil, goat cheese, arugula on our BellaTerra® ciabatta.

Salad In A Box

Salad box meals include mixed cut fruit, our bakery fresh rosemary focaccia bread and a Haggen bakery cookie. All salads come with dressing on the side.

- Chicken Cobb**
A delicious combination of our Haggen Premier rotisserie chicken with blue cheese, Roma tomatoes, real bacon bits, black olives and romaine lettuce. Served with your choice of blue cheese or balsamic vinaigrette dressing.
- Shrimp Louie**
Another classic with bay shrimp, sliced egg, Roma tomatoes, Tillamook cheddar tossed with romaine and served with our Signature Louie dressing.
- Chicken Caesar***
We toss romaine lettuce with our Haggen Premier rotisserie chicken and shaved Asiago. Classic Caesar dressing and croutons finish it off. *Classic Caesar also available.
- Citrus Green**
A light combination of mixed greens with toasted pine nuts, orange sections, and golden raisins accompanied by sherry mustard vinaigrette.
- Bibb and Blue**
A mix of Bibb and arugula with blue cheese, spiced walnuts and a sherry mustard vinaigrette.

Special Requests (Example: substitute with whole wheat, no lettuce, allergic to nuts, etc.)
