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Child Support

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Child Support Guidelines Tips and the Self **Employed**





David J. Ashbee Helsons LLP is a firm of 9 Lawyers. We trace our firm back to 1885 in Georgetown, Ontario

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have radically reduced time spent arguing whether the support payor has an ability to pay child and spousal support. Parliament has decided everyone earning the same amount of money should pay the same amount. Major issues still arise in court with self employed or employees that receive tips. Courts will regularly impute income over and above tax reported income. If you are a waiter, waitress, or hair dresser reporting \$15.00 per hour don't expect a judge to believe you make tax reported \$20,000.00 per year. The world knows you make tips. If you are a self-employed carpenter driving a Maserati don't expect the judge to accept your \$40,000.00 tax income.

The child support and spousal support Guidelines

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The advice offered in this column is intended for informational purposes only. Use of this column is not intended to replace or substitute any professional, financial, medical, legal, or other professional advice.

MANY HESITANT **ABOUT RETURN TO** INDOOR DINING

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dining rooms, but the new rules severely limit capacity. Prior to COVID-19, The Berwick could seat 55 patrons. Now, the restaurant can accommodate a maximum of 24.

"People are a little nervous, they want to know how many reservations are during the time they're planning to dine," Murphy said. "People say they're not ready for dining in just yet."

With the potential for a second wave on the horizon, and no clear end to the pandemic in sight, the pressure is on for restaurant

'You can withstand a bit of financial turmoil on a three- to six-month time frame.' Murphy said.

But without an end in sight, many restaurants will have to make tough decisions.

"You don't start a business planning to have 50 per cent capacity," Murphy said. "Do you just cut your losses and close the doors?'

Ivv-Lvnne Hallis, co-owner of Teddy's Greek Grill, said while business hasn't been the same since the beginning of the pandemic. Teddy's has seen a lot of new customers. "I had people calling from Brampton," Hallis said.

Teddy's opened in early December, serving for just three months before COVID-19 protocols closed down the dining room. Still, the restaurant offered takeout.

"The first week we had two orders a day." she said. "We played cards."

To adjust, Hallis reduced the restaurants hours, now operating Tuesday through Sunday, from 9 a.m. to 2 p.m. and from 4 p.m.

Hallis said she took the precautions seriously for the family-run business.



The Berwick is among many restaurants facing tough times during the ongoing pandemic.

"You don't start a business planning to have 50 per cent capacity. Do you just cut your losses and close the doors?"

- owner Mike Murphy

"My grandparents are very scared," Hallis said. "For the first three months they weren't coming in at all."

Concerns about asthmatic family members lead to increased safety measures. Though Teddy's could begin to offer indoor seating. Hallis said they've decided to postpone opening the dining room until at least September.

"We've only been asked if we're open inside twice," she said.

However, outdoor dining at Teddy's has kept Hallis and her family busy.

'Wednesday to Sunday, I barely get a chance to breathe," she said. "We still see less in sales."

STORY BEHIND THE STORY: With the recent return of indoor dining, we wanted to know how local restaurants were managing and discovered that many are facing a significant reduction in capacity, and in some cases hours. This has left owners facing some difficult decisions.

