

## AMCHAM NEWSLETTER 25TH JUNE 2020

For the past 14 weeks, your AMCHAM team 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](mailto:jane@amcham.lu) .At the end of the day, we are YOUR AMCHAM, here to serve and support you in whatever ways we can!!

## 1. Luxembourg Subsidy updates

Over the past 15 weeks the Government of Luxembourg has worked tirelessly with their relevant Ministers to help out the suffering Small enterprises, self-employed and all the companies doing business in Luxembourg. We at Amcham have over these last weeks posted in our newsletter all the relevant links necessary to claim these subsidies. We have now done an overview that you can check to see if you didn't miss out on any state aid.

### Links for all subsidies

26/03/20

**Emergency fund for Small Businesses** total €5000 – Non-refundable

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

**Repayable financial aid** to compensate for temporary financial difficulties caused by the COVID-19 crisis

<https://guichet.public.lu/en/entreprises/financement-aides/coronavirus/aides-difficultes-financieres-temporaires.html>

**Introduction of a new emergency fund for self-employed workers** (EUR 3,000, 3,500 or 4,000)

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

**State aid for SME/PME in the form of a state loan.** Ministry of the Economy -Business Committee 19-21, boulevard Royal L-2914 Luxembourg Social Contributions –Suspension

<https://ccss.public.lu/fr/actualites/2020/03/19.html>

**Partial Unemployment** – [www.adem.lu](http://www.adem.lu)

15/4/2020 State to pay €2,500 to self-employed individuals

**Form available to claim these funds** 14/4/2020

<https://guichet.public.lu/fr/entreprises/financement-aides/coronavirus/aide-independants.html#bloub-9>

24/4/2020 **Financial aid of EUR 12,500 for businesses** employing between 10 and 20 people

<https://guichet.public.lu/en/entreprises/financement-aides/coronavirus/aide-urgence-10-salaries.html>

**Investment aid for companies which redirect their production to make protective masks or produce hydroalcoholic gel**

<https://guichet.public.lu/en/entreprises/financement-aides/coronavirus/aide-investissement-reorientation-production-masques-gel-hydroalcoolique.html>

## **Investment aid for producing goods relevant to combating Covid-19**

<https://guichet.public.lu/en/entreprises/financement-aides/coronavirus/aide-investissement-covid.html>

## **Aid in favour of research and development projects connected with combating Covid-19**

<https://guichet.public.lu/en/entreprises/financement-aides/coronavirus/aide-rdi-covid.html>

## **30/4/2020 More state aid for Independents**

Direct link for the new Financial aid from the Government 24/4/2020:

<https://guichet.public.lu/fr/entreprises/financement-aides/coronavirus/aide-urgence-moins-10salaries.html?fbclid=IwAR3b3yWA40KtpuFbeoKN6xF5wt7yJXRRGoU0d4DIYVnt52LdaGf5qhyOZng>

## **Second aid of €5000 for small businesses/Independents**

<https://guichet.public.lu/en/entreprises/financement-aides/coronavirus/fonds-urgence-petites-entreprises-independants.html>

## **Fit4resilience Programme** set up for small businesses

<https://guichet.public.lu/en/entreprises/financement-aides/coronavirus/programme-fit4-resilience.html>

The SNCI puts in place "special anti-crisis financing" The SNCI (Société Nationale de Crédit et d'Investissement) has put in place a "Special Anti-Crisis Financing – SACF", for a maximum total amount of EUR 400 millions corresponding to a total leverage effect of nearly EUR 700 millions, including bank financing.

<https://guichet.public.lu/en/entreprises/financement-aides/coronavirus/snci-financement-anti-crise.html>

17/6/2020

## **Deadlines for partial un-employment (Extended)**

<https://adem.public.lu/en/actualites/adem/2020/06/cho-part-06-17.html>

## **19/06/2020**

*The city of Luxembourg announced today that a new aid of € 4,000 will be paid by the city for each business.*

*This aid comes in addition to the € 1,000 vouchers that the city buys to the shops.*



3. The AMCHAM Entrepreneur committee 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.



4. This week Paul is bringing another Jamie Oliver dish to you, Easy carbonara with bacon, eggs and parmesan, this dish is for two people.

JAMIE says: "This easy pasta sauce will cook in about the same time it takes to cook some dried pasta in boiling salted water. Learn how to make your own pasta down below. These amounts serve two but are easy to scale up or down."



Total time: 10 minutes.

Ingredients

75g dried pasta per person

2 rashers smoked streaky bacon

Olive oil

2 eggs

30g Parmesan cheese, plus extra for grating

Method:

Put the dried pasta on to cook in a large pan of boiling water as per pack -instructions.

Slice the bacon and place in a non-stick frying pan on a medium heat with half a tablespoon of olive oil and a really good pinch of black pepper.

Leave it to get super-golden and crispy, tossing occasionally, then turn off the heat.

Beat the eggs in a bowl, then finely grate in the Parmesan and mix.

Use tongs to transfer your pasta straight into the pan and toss with the bacon.

Pour the Parmesan eggs into the pan and keep everything moving, loosening with splashes of the pasta cooking water until you have a silky sauce. Make sure the pan isn't too hot, otherwise the eggs will scramble.

Plate up the pasta and finish with an extra grating of Parmesan.

Easy swaps: Use Cheddar instead of Parmesan. If you haven't got any eggs, don't worry – the starchy pasta water will be enough.

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**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](mailto:jane@amcham.lu)**

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