

MEET THE NEW COURT OF APPEALS JUDGE: KATY LUM

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On November 16, 2022, our own Katy Lum will be sworn in as our newest member of the Colorado Court of Appeals. Many of us have had personal and professional interactions with Katy over the years starting from her days as a law clerk for former Colorado Supreme Court Justice Gregory Hobbs through her days focusing on family law appeals with Cooper Ramp Cage Bucar Lewis. In speaking with her about this article, I was reminded how articulate, smart, easygoing and just plain amazing Katy is as a person, not just as a lawyer.

Katy grew up outside of Chicago, where her father is a pediatrician, and her mother is a retired pastoral associate. Katy's sister is an aerospace engineer who now lives in Maryland. Katy is married to Charles, who she met in law school at the University of California, Berkeley. After taking the California bar exam, Katy took a leap to come to Colorado to be Justice Hobbs' clerk. She quickly fell so in love with Colorado that she voluntarily took the Colorado bar (despite previously swearing never to take another bar exam again) in order to stay and practice here!

It was during her clerkship with Justice Hobbs that Katy first experienced family law and decided to explore it further. This ultimately led her to a lunch with Jerremy Ramp and ended with her joining Lass Moses Ramp (now Cooper Ramp Cage Bucar Lewis) in 2012, where she stayed until her appointment to the bench.

When asked why she wanted to be an appellate judge, she responded that she sees the Court of Appeals as "law nerd heaven" – a place where she can dig into a wide variety of areas of law and really get into the objective analysis of a case.

In talking about what she hopes to accomplish while on the bench, Katy shared that she hopes to be a supporter and an advocate for family law attorneys who want to be judges, especially given the importance of having good mentors and a lot of encouragement through the application process.

Katy is going to miss all of her colleagues, especially those at her prior firm, and the family law community in general, which she has found to be supportive and professional. When asked what she will miss the least, she emphatically responded, "Discovery."

Aside from her legal professional accomplishments, Katy has several hobbies and talents in other areas. While she enjoys hiking, rock climbing, and baking, she also plays the cello, something she didn't take up until she was 33 years old!

In chatting with Katy about this article, we discussed her love for baking, especially gingerbread houses. See photo below of one of her amazing creations!



She also graciously agreed to provide one of her favorite recipes- her mom's "*3 Cheese Pastries*," which she describes as easy to make and very addictive. She also notes that they would make an excellent Thanksgiving or Holiday appetizer.

3-Cheese Pastries

Ingredients:

- 1/2 cup all-purpose flour
- 1/4 t salt
- 5 T chilled unsalted butter cut into 1/2 inch pieces
- 1/4 cup goat cheese, cut into smallish pieces. (I like Montrachet for this if you can find it, but regular goat cheese works just fine)
- 1/4 cup grated Emmental or Cantal cheese
- 1/4 cup grated Gruyere
- 2 tablespoons ice water
- 1 egg, beaten to blend
- 1/4 cup finely chopped walnuts (optional)

Directions:

1. Sift flour with salt into work bowl of food processor. Cut in butter using 5 to 6 on/off turns of the food processor.
2. Add all cheeses to food processor and pulse until mixture forms large crumbs.
3. With machine running, pour 2 tbsp water through feed tube and mix until dough just starts to come together -- do not overmix. If it starts forming itself into a

solid ball, stop. (Tip: I usually start with 1 tbsp ice water and see how it is -- sometimes, you do not need all of the second tbsp, depending on the moisture content of the cheeses).

4. Gather dough into ball and flatten into disc. Wrap the disc in plastic and refrigerate at least 30 minutes.
5. Preheat oven to 375°F. Line a baking sheet with parchment paper.
6. Roll dough out on generously floured surface to thickness of 1/4 inch, lifting dough and flouring surface and rolling pin frequently to prevent sticking. Brush off excess flour. Glaze with beaten egg. Sprinkle dough with walnuts (if using), pressing gently to adhere.
7. Cut out circles using 1-inch cutter. Arrange circles on parchment-lined baking sheet about 1 inch apart.
8. Bake until lightly browned around edges, about 12 minutes. Cool on rack. Store in airtight container. Can be prepared a day or two ahead but are best fresh from the oven.

In assisting me with background on Katy for this article, Jerremy Ramp suggested I ask her about getting bitten by a venomous snake. Sadly, I forgot to ask Katy about those details, so that will have to wait until the next article about Judge Lum, of which I am certain there will be many!

Congrats Katy! We look forward to seeing you in your new role!