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# Stevenson Klotz Monthly Calendar—November of 2016

**World Vegan Day, November 1.** Vegans around the world join together to celebrate animal rights.

**United States Election Day, November 8.** Today is an important day. Get out and vote!

**World Diabetes Day, November 14.** Celebrated worldwide by more than 230 member associations of the International Diabetes Federation in more than 160 countries and territories.

**International Games Day, November 19.** Raising awareness of games and gaming in libraries to publishers and the public around the world.

**Thanksgiving, November 24.** Turkey, football, pumpkin pie, and family—what could be better? Today is a day to be thankful.

**Black Friday, November 25.** The day after Thanksgiving, noted as the first day of traditional Christmas shopping.

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Come out and see our new (temporary) office. We are located at 212 W. Intendencia Street, Suite A. Check out our website for recent posts and information about our law firm, [www.stevensonklotz.com](http://www.stevensonklotz.com). We are dedicated to helping you. Thank you for your trust.

**Come See Our New Office Space Located on Intendencia Street.**



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Stevenson Klotz  
212 W. Intendencia Street, Suite A,  
Pensacola, Florida 32502

# What's Up At SKLF?

As we get closer to the end of the year, much of our time in the office is spent working on reaching our year end goals and planning for next year. Chris and I spent a day having our quarterly review to make sure that our goals for the year are met. Our goals this year consisted of implementing office procedures to better serve our clients and create efficiencies in the office so that our staff can get the work done we need for clients in the most efficient manner possible. We are fully committed to giving our clients a five-star experience and to also having a fun and meaningful place to work. We are on target with our goals and hope to meet them. As many of our clients, friends, and family know, Chris and I quarterly attend a meeting with personal injury lawyers around the country to share ideas on management and client service. We also attend a yearly summit of personal injury firms studying how best to have a client centered firm with high employee satisfaction. This year, the summit was in Salt Lake City and we took two of our paralegals, Cheryl and Lauren, on the trip with us to make sure that our whole office is plugged into serving our clients well. We spent a lot of time this month reviewing our notes and going over our takeaways from the summit so that we can implement them into our practice next year. We also spent a lot of time meeting with clients in the jail explosion. We are nearing the end of settlement negotiations in that case, and we have had the need to meet one on one with each of our many clients. It has taken a very long time to reach where we are, and we appreciate the patients of all of our clients in working with our schedules as we attempt to reach resolution on such a complicated and tragic case. We are looking forward to a great November and spending some time with our families over Thanksgiving. We are grateful for all of our clients, friends, and family who support us and have given us a great opportunity to serve our community!

## R E C I P E O F T H E M O N T H

### Greek Shrimp Scampi



#### Ingredients:

- 1 pound linguine
- Salt and Pepper to taste
- 1 pound medium to large shrimp (peeled and deveined)
- 1/3 cup extra-virgin olive oil
- 4 cloves of garlic (thinly sliced)
- 1 tsp crushed red pepper
- 1/2 lemon (zested and juiced)
- 2 sprigs oregano (finely chopped)
- 2 dozen pitted kalamata olives (rough chopped)
- 1/2 cup white wine
- 1/2 cup flat-leaf parsley (finely chopped)
- 1 cup feta cheese crumbles

#### Directions:

Place a large pot of water on the stove to boil. Add salt to the water and cook pasta to al dente.

While the pasta water comes to a boil, heat extra-virgin olive oil in a deep skillet and add the garlic. When the garlic is brown, remove and reserve. Season the shrimp with salt and pepper and cook for 3 to 4 minutes. Add the crushed red pepper flakes, lemon zest, oregano, olives, and white wine. Cook together for a couple of minutes and then add a the lemon juice and a ladle of pasta water to the skillet and remove from the heat.

Drain the pasta and add to the skillet. Let the pasta soak in the juices for a minute and then toss with parsley and crumbled feta cheese. Use tongs to pull pasta from skillet, giving it a turn to twist in as many ingredients as possible. Then, use the tongs to remove and arrange the shrimp and ingredients that may remain in the pan, distributing them evenly among the portions.

### Our areas of practice include:

- Serious Bodily Injury
- Premises Liability
- Dangerous or Defective Drugs
- Nursing Home Injury
- Wrongful Death
- Car & Truck Wrecks
- Defective Medical Devices

Call us for a free consultation

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## Fill the Mayflower!

On November 21 and 22, Coastal Moving and Storage will be holding their annual Fill the Mayflower donation for Manna Food Pantries. Going for almost 10 years, this yearly food drive and fundraiser will be held at Cordova Mall in front of Dillard's. Manna Food Pantries is a local, grassroots nonprofit organization dedicated to fighting hunger in Escambia & Santa Rosa counties. Their mission is to offer emergency food assistance, service the food-related needs of vulnerable populations, and engage the entire community in the fight against hunger. Manna is locally run, and all of its donations go to serve the local population. This year, Jay and Jenn Bradshaw, owners of Coastal Moving and Storage, hope to gather 150,000 pounds of non-perishable food for Manna. They are also accepting cash donations. The Bradshaws are generous local philanthropists who give not only their money, but their time to serving the underprivileged. They also run a top notch moving company that our firm used recently on our move to our temporary location. We will be using them again when we move to our permanent office, and we recommend contacting them for any of your moving needs. Fill the Mayflower is just one of many business and charitable interests of the Bradshaws. Be sure to come out to Cordova Mall and bring a donation of non-perishable food or cash to help support the hungry in our community. The hours are 5:00 a.m. to 6:30 p.m. on Monday November 21 and from 7:00 a.m. to 6:30 p.m. on Tuesday November 22. It will be a fun event with local celebrities from Cat Country Radio and WEARTV helping host the event. Stevenson Klotz will be making a donation, and we hope to see some of you there!

## Chris' Corner

One thing that you can always count on is change. And, change has come for Chris and the boys. It's a bittersweet change. Both of the boys grew up boating on the family trawler, almost from the moment they left the hospital. This month, the old DeFever trawler has moved on to a new adventure. Our new friends, Pete and Darlene, have bought the trawler to live aboard in their wonderful retirement plan. They will be traveling from Pensacola eventually down to the Florida Keys and maybe even the Virgin Islands!! We all got to have fun dinner with Pete and Darlene to send them off and wish them well and give them all the tips we could impart about the trawler that has been our family home away from home over the last decade. Sam wanted to tell them how to use the crane and all of the best hiding places. Max told stories about the huge fish he has caught off the back. I thought the boys might be sad to see her go, but they are super excited about transitioning to a faster more water-sports type boat we can use for diving and fishing. The new owners have promised to send pictures and write an Internet blog about their adventures. We will keep you posted!

## A Classic Thanksgiving Tale

On the night before Thanksgiving, a neighborhood butcher was just locking up his shop when a man pounded on the front door. "Please let me in," the man pleaded. "I forgot to buy a turkey, and my wife will kill me if I don't come home with one."

Feeling sorry for the man, the butcher let him inside. "Let me see what I have left." He went into the walk-in refrigerator and found only one scrawny turkey left. He brought it out to show the man.

"That's too skinny. What else have you got?" the man asked.

Irritated, the butcher took the bird back into the fridge, waited a few minutes, and then brought the same turkey back out.

"Oh, no." The man shook his head. "That one doesn't look any better. You better give me both of them."

## Consumer Alert: Dodge Dart

How is your Dodge Dart running? If you have had to take your Dodge Dart in for multiple warranty repairs, please call us for a free consultation. Some Dodge Dart owners are experiencing problems such as multiple or recurring check engine lights and electrical system repairs, engine stalling, paint and body problems, transmission issues, brake defects, shock/struts problems and seat defects. If you have had several warranty repairs and nothing seems to be making your car run right, you have some legal options. We would be happy to talk to you about repeat problems you may be having with your newer Dodge Dart. There are laws that protect you from buying a lemon. We can help you if you have bought a lemon. Please give us a call.



## Carve Your Turkey Successfully on the Big Day!

What's a Thanksgiving without a proper turkey? To get the best results from your big meal, use proper carving and slicing techniques. Follow these simple directions for successfully carving your turkey:

- Allow turkey products more than 10 pounds to stand at room temperature from 10 to 20 minutes after cooking and before slicing. This allows the juices to distribute evenly throughout the turkey. Netting and cooking bags are easier to remove after the recommended 10 minutes standing time. The maximum standing time should be 20 minutes.
- Immediately after the 10 to 20 minutes holding time, carve the turkey from its carcass into major sections (i.e., breasts, thighs, drumsticks, and wings).
- Slice or carve on a sanitized cutting surface. Knives, pans, and covers should be sanitized, too. Re-sanitize board and knives every 30 minutes.
- Wear disposable food-handling gloves while carving, or thoroughly wash your hands frequently.
- To serve turkey hot, place sections in pans. Cover with film to retain heat and moisture and to minimize the possibility of contamination. Hold at 140 degrees Fahrenheit or higher in a hot holding device (i.e., cabinet, steam table, bain-marie). Turkey must be at least 140 degrees Fahrenheit when placed in the holding pans. The heating device will only maintain temperature. A maximum holding time of 20 to 30 minutes is recommended.
- Slice the sections into serving pieces, put them on a plate, and add garnish.

**Happy**  
**THANKSGIVING**  
**FROM**  
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## Nursing Home Arbitration Law Changes

On September 28, 2016, CMS, a sub agency of the U.S. Department of Health and Human Services, took away the ability for nursing homes or care facilities to require arbitration clauses as a condition of taking in new patients. If a nursing home does this, the government can pull their federal funding. This is a huge victory for nursing home patients because patients now may bring their cases to a judge and jury instead of an arbitrator who is usually much less favorable for the patients. This

change is part of the first comprehensive nursing home regulation overhaul since 1991 and is a victory for consumers. This victory will effect 1.5 million nursing home residents and 15,000 facilities.

This change also requires nursing homes to have more staff training and oversight. If your loved one has been hurt or injured by a nursing home's negligence or abuse, please call us for a free consultation.



## Offer Care to Caregivers

People who take care of elderly or chronically ill relatives often feel overwhelmed by their responsibilities and disconnected from friends and life. Here's what you can do to help:

- **Educate yourself.** Find out about the disease or condition the sick person is suffering from. Ask the caregiver for suggestions on books to read. Your interest helps show your support.
- **Keep in touch.** Email or call just to ask the caregiver how things are going—with him or her and with the person who's sick.
- **Have an attentive ear.** Give caregivers a chance to talk about themselves and their feelings.
- **Be specific about ways you can help.** Look for ways you can provide help to the caregiver. Be specific about what you can do—like running to the store to pick up groceries.
- **Offer your time.** Give the caregiver a break—even if it's just for an hour—while you volunteer to sit with the person who is sick.