

# TRIAL LAWYERS WWW.PARKERLAWFIRM.COM

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### The Attorneys You Want But Hope You Never Need

## **World Kindness Week**

World Kindness Week begins on Nov. 13. It was introduced in 1998 by the World Kindness Movements. The purpose of World Kindness Day is to highlight good deeds in the community, focusing on the positive power and the common thread of kindness that binds us. Share on social media how you are spreading kindness with #WorldKindnessWeek.



## Trivia Treasures

Sarah Josepha Hale began a campaign in 1827 to make Thanksgiving a national holiday. She is also famous for writing which song?

A. Star Spangled Banner

B. Mary Had a Little Lamb

C. Jingle Bells

If you answer correctly, you will be entered into a drawing for a chance to win two free movie tickets. Call the firm at 817.330.8611 before Oct. 22 to participate. Our October trivia challenge winner was Velina Heard of Fort Worth.

**Calling All Google Geniuses!** 

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about Parker Law Firm on Google.

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### PARKER LAW FIRM: The Attorneys You Want But Hope You Never Need

# **Message From Brad**

Having been a trial lawyer for more than 30 years, I have seen a lot in the way of injuries, surgeries and healing. Through my observations, I have always told myself that I would never have back surgery. Afterall, in my line of work I typically only see the back surgeries that do not work or that become problematic – not the vast majority that are successful.

Well, never say never. I woke up in late August to a painful back but not unlike anything that I had experienced before. I figured that due to the neglect in my yoga and workout routine, I was just paying the price. I thought by just taking it easy the pain would resolve in a couple of days as it always had in the past. Not so. Over the course of the next few days, the pain traveled down my leg and ultimately into my foot. A most unpleasant experience. It only hurt – constantly. There was no relief. I went to the doctor who gave me some nerve medicine and a prescription to physical therapy, neither of which seemed to be working and certainly not fast enough.

After about three weeks, my foot began to drop when I walked and otherwise not function properly. That concerned the doctor enough to immediately get me in for an MRI and then into a neurosurgeon. The rest, as they say, is history. I woke up from having a discectomy with almost 100 percent pain relief. My foot was still not working properly, but I am in physical therapy and they tell me that over time the nerve will rejuvenate and I should be back to normal.

I now have a newfound enthusiasm to not slack on the morning exercise routine. But what this experience has really reminded me of is the reality of living with pain. I was extremely lucky. So many of my clients have and continue to endure much more significant injuries and pain than I even began to experience. Notwithstanding, this entire ordeal has served to allow me to feel this firsthand, if only briefly, what they go through on a daily basis.

All of this, I believe, makes me an even better lawyer in being able to communicate to adjustors, jurors and others the very real-life problems encountered by my clients on a day-by-day basis due to their injuries and the pain associated with them. I am very happy to report that I am back to normal – almost – and feeling very thankful. The experience has left me renewed, refreshed and further enlightened.

Until Next Time,

Brad



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## In the Community

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Our Tarrant Area Food Bank Drive is in full swing this month. Please start collecting your canned and non-perishable goods for donation between Nov. 1 and Dec. 15. You can donate at our office in Bedford, or you can donate online at tafb.org. Last year the firm donated more than 130 pounds of food for those who were in need. To stay up to date on details about our annual food drive, visit Parker Law Firm's Facebook page at facebook.com/theparkerlawfirm.



# **Client Testimonial**

I never had a concern! Everything I was told was upfront and honest! Very professional but compassionate as well. I felt they were really working hard for me.

- Carla Johnson





### HOW SHOULD I FILE A CLAIM?

When filing a claim or starting the process with the insurance company, you should not waste time. With the lapse of time so goes the ability to gather evidence that might be needed as well as witness statements. You can actually begin negotiations and fully file your claim with the insurance company, but if the two-year period from the date of the accident passes without an actual lawsuit having been filed you will lose all legal rights you have involved in the claim regardless of whether you've been negotiating with the insurance company or not.

People's minds and memories seem to fade with the passage of time. It's never a good idea to wait to contact the insurance company. Rather contact them and put them on notice about your claim, and then you can update them accordingly as your medical care progresses.

If you or someone you know needs information about their legal rights in personal injury matters, download Brad's free book, *How Do I...Settle It Myself?*, at texaslawbooks.com.





### **CASE STUDY: LOOSE TRUCK TIRE**

We were proud to represent two teenage brothers and their mother from North Richland Hills in a semitruck crash case. On the day of the crash that radically changed their lives, the boys and two close friends were driving to participate in a benefit run for St. Jude Children's Hospital. Sadly, they never made it.

Instead, they would spend the next many months of their lives recovering from their injuries and mourning the loss of their friends, who were killed in the crash. A semi-truck on the other side of the highway lost a tire, which bounced over the divider and into the path of the parents' car and hit the windshield of her sons' car, causing it to veer off the road to the right, cross back over the highway, and strike the cable barrier between the eastbound and westbound lanes. The boys' friends who were seated on the passenger side of the vehicle in the front and back seats were both killed.

The attorneys for the truck driver and his employer were anxious to enter into settlement negotiations, but Texas Trucking Injury Attorney Brad Parker was in no hurry. He understood that the full cost of the physical and emotional injuries sustained by the boys and their mother would not be known for months, and he made sure that was taken into consideration in settlement negotiations.

Based on the strength of the evidence we presented illustrating the significant losses experienced by our clients and the potential for future additional losses, the defendant's attorneys agreed to our terms. While our clients will never get back the lives they once had—or the friends they lost in the crash—they at least obtained the financial resources they needed to start to put the pieces back together.

### **Butterscotch Baked Pears**

The autumn harvest brings a variety of healthful and delicious produce, from squash and sweet potatoes to apples and pears.

### **INGREDIENTS:**

- 4 ripe but firm pears
- 1/2 lemon
- 3 oz. (6 Tbs.) butter, cut into pieces
- 1/4 cup sugar
- 1/4 cup firmly packed dark brown sugar
- 2/3 cup heavy cream
- 1 tsp. vanilla extract
- 1/2 tsp. salt
- 1 Tbs. Scotch whisky (optional)
- 1. Heat the oven to 375°F. Peel the pears, leave them whole or cut them in half lengthwise and, using a melon baller, scoop out the cores. Rub them all over with the lemon half to prevent browning.
- 2. In a large (10-inch), heavy-based, ovenproof skillet, melt the butter. Add the sugar and brown sugar and stir to dissolve. Arrange the pears in the pan, cut side down, in a single layer. Bake the pears uncovered, basting occasionally with the liquid in the pan, until they begin to soften and color slightly. Depending on the pears' ripeness, baking time can range from 20 minutes to 1 hour. Remove the pears with a slotted spoon and set aside.
- 3. Transfer the pan to a burner and boil the mixture left behind over medium-high heat until it reaches a rich, golden-brown color and smells like caramel, 2 to 5 minutes. Slowly whisk the cream into the caramel until smooth. Add the vanilla, salt, and Scotch, if using. Serve the sauce over the warm pears. A scoop of vanilla ice cream or a dollop of whipped cream sends this dessert over the top!

