

bartalk

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

Brad's Thanksgiving Traditions

Fall is my favorite time of year...football games and cooler temperatures for playing golf. It is also time for Thanksgiving, which in my opinion is the best holiday. It's like Christmas without the pressure of gifts. Like most folks, we have a family tradition at Thanksgiving, which involves me cooking and entertaining for almost the entire day. We will have anywhere from 20 - 30 family members through the house on that Thursday.

It begins the day before when my dad arrives in town. He and I go run a few errands and then swing by Railhead BBQ in Fort Worth to hang with several friends. We are joined by my daughters and some other family members from Temple. After a couple of hours, we head to the house where the feast and festivities continue. For Wednesday night I cook up what has become one our favorites - Shrimp Cornbread. It has sausage, heavy cream, cheese, shrimp and numerous spices that make it all just melt in your mouth. This dish is absolutely decadent, and if you ate it more than once a year your arteries would probably clog immediately.

After dinner I continue with preparing as much of the next day's items as possible in order to try and make Thursday morning run more smoothly. Everything from cornbread dressing to the various casseroles are prepped and refrigerated overnight. And of course preparing the turkey and then putting it on the smoker is an event in and of itself.

A relatively recently added tradition has introduced a whole new food item to the menu. For the last several years, I have cooked a huge pan of lasagna and started cutting back on some of the "cream of mushroom soup" casseroles. While at first this was met with much squawking from the traditionalists, I have found the happy medium of preparing just enough standard fare mixed in with the lasagna that everyone seems very pleased. Amazingly the lasagna seems to evaporate immediately.

Another staple that I always prepare is oyster dressing. While everyone makes fun of it and swears that they will not touch it, there never seems to be enough left over to justify saving. Believe it or not, oysters, Ritz crackers, parmesan cheese and butter make a pretty tasty dish.

Several friends will drop by later in the evening to share desserts and have a glass of wine. It has become so routine that if I get busy and forget to call someone, they just show up. The next couple of days are filled with leftovers. My dad and I set up the Christmas lights in the front yard and break out the Christmas tree. Friday night has four of us going to a Dallas Stars game. Saturday is filled with everyone kicking around the house - usually hanging out in the garage watching football. By the time Sunday rolls around, I am thoroughly worn out and glad everyone has gone home so I can get back to normal. But for those three or four days of family, food and festivities, I am the most thankful person on the earth. I hope you and yours have a wonderful Thanksgiving and enjoy your family traditions with those you love.

Until next time,

Brad



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In the Community

Tarrant Area Food Bank

The first day of November marks the start of our partnership with the Tarrant Area Food Bank. As featured in our last newsletter, we provided more than 130 pounds of food for those who were in need. Our goal is to far exceed that amount to help fight against hunger. We need your contributions! There's a bonus...for every donation you make, in our office or online at tafb.org, we will enter you into a drawing for a free prize! Who doesn't like to win cool things? Email Kami Fox, marketing director, at kami@parkerlawfirm.com or call at 817.330.8611.



YMCA Youth Sports Partnership

For the second year in a row, Parker Law Firm and Airport Area YMCA are partnering together for a Youth Sports Partnership. We are now sponsoring all sports for the 2018 year; including winter basketball, spring soccer, baseball and more. Stay tuned for schedules and other events.

Great Legal Marketing Summit

Brad took the firm's marketing director, Kami Fox, to the three-day Great Legal Marketing Summit in Arlington, Virginia last month. This informative event attracted attorneys and their staff from all over the country. Several speakers shared their innovative marketing strategies, many of which Brad and Kami plan to implement within the firm.

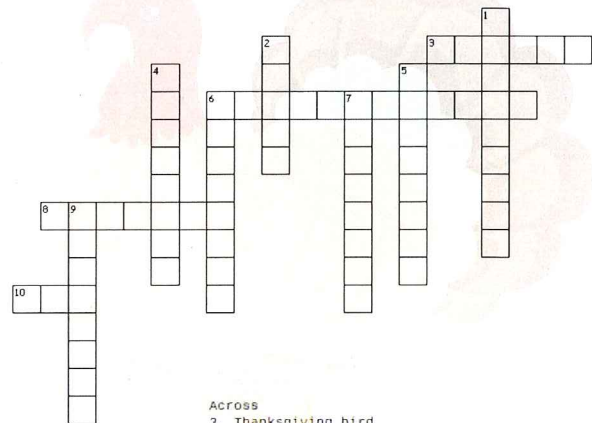


Serve Responsibly



In drunk driving accidents, the results are often catastrophic. It's not always just the inebriated driver that is held liable in such an event. In many cases, the establishment in which the driver received the alcohol must share in the blame. Dram shop laws are named after establishments in 18th Century England that sold gin by the spoonful (called a "dram"). These laws allow victims to pursue compensation from the bar or tavern that overserved the person who caused the accident. Dram shop liability relates specifically to the civil accountability that can be imposed on the establishment. Each state decides the degree in which the bar or restaurant will be held liable. Proving fault of the alcohol vendor is a relatively difficult task. For example, how do bartenders know whether a patron is drinking on an empty stomach, has a low tolerance or was intoxicated before entering the establishment? How do they know the patron even drove a car? If you are a victim of a drunk driving accident, a skilled attorney can help you navigate the process. Call Parker Law Firm at 817.330.8611.

Thanksgiving Day *crossword puzzle*



- Across
- 3. Thanksgiving bird
 - 6. Holiday in November
 - 8. Shared a meal with Pilgrims
 - 10. Most common dessert for Thanksgiving
- Down
- 1. Red berry used to make sauce
 - 2. Meal shared on Thanksgiving
 - 4. Sport watched on Thanksgiving Day
 - 5. Shared a meal with Indians
 - 6. Day of the week
 - 7. Cornbread or bread put inside turkey
 - 9. Month when Thanksgiving happens



Reducing Risk in Commercial Vehicle Accidents

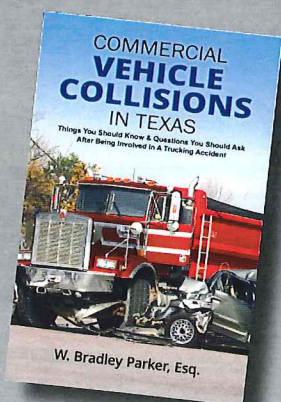
One of the primary goals of the Federal Motor Carrier Safety Administration (FMCSA) is to reduce the number and severity of large truck and bus-involved crashes. While they routinely conduct inspections of drivers and companies, more could be done to prevent such accidents. Brad believes that the FMCSA should implement greater regulations in regard to commercial driver's license testing, record keeping and sanctions.

The federal government hits several roadblocks because of the pushback from those in the industry that believe more regulations mean less profit because of the costs to implement regulatory changes. One of the scariest bills that has been suggested would drop the minimum age for a commercial vehicle driver from 21 to 18, which would mean having teens driving 80,000-pound trucks on the highways.

Another problematic issue is with insurance. Trucking companies only have to carry \$750,000 in insurance. Brad

says that in an accident that causes traumatic brain injury, paralysis, burns, fractures or even death, \$750,000 is inadequate.

If you are in an accident involving a commercial vehicle, the first step is getting the appropriate medical attention. The next step is hiring a board-certified personal injury attorney with experience in handling trucking accidents. Visit parkerlawfirm.com to download our free book, *Commercial Vehicle Collisions in Texas: Things You Should Know & Questions You Should Ask After Being Involved in a Trucking Accident*, or call Parker Law Firm at 817.330.8611 for a free strategy session.



Sweet Potato Cornbread

Prep Time: 15 minutes

Total Time: 50 minutes

INGREDIENTS:

- 2 cups cornmeal
- 1 cup all-purpose flour
- 1/4 cup brown sugar
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 1/2 teaspoon pumpkin pie spice
- 1 cup mashed sweet potatoes
- 4 eggs, room temperature
- 1 1/2 cups buttermilk
- 1/4 cup honey
- 8 tablespoons (1 stick) butter, melted

DIRECTIONS:

- Preheat oven to 375 degrees.
- In a large bowl, whisk together the cornmeal, flour, brown sugar, baking powder, baking soda, salt and pumpkin pie spice.
- In a separate bowl, whisk together the mashed sweet potatoes, eggs, buttermilk, honey and butter. Add the wet ingredients to the dry ingredients and stir until combined.
- Pour the batter into a cast-iron skillet; use a spatula to smooth to an even layer if needed. Bake until golden brown and a toothpick inserted in the center comes out clean, about 35 minutes. Serve the cornbread in the skillet.



Koozie Madness

We are excited to start a new challenge that our clients, friends and family can participate in for fun! Simply take a photo of your koozie at your desired destination - it can be relaxing on a sandy beach, exploring a new city or supporting your favorite sports team! Submit a photo to our Parker Law Firm Facebook page or email Kami Fox at



Kami@parkerlawfirm.com with your name and location. Contestants will be entered into a drawing for a free Amazon gift card. Our challenge ends on Nov. 30. Visit our website under "Free Info" for more details!

Give us your suggestions for our video blog!

Each month Brad chats about a wide range of topics relevant to Texas injury victims. If there is something you'd like for him to discuss, contact us at 817.330.8611 or check out our video library at parkerlawfirm.com.

Trivia Treasures

Can you guess which southern state was the first to adopt the custom of Thanksgiving?

A. Louisiana B. Virginia C. Mississippi D. Texas

If you answer correctly, you will be entered into a drawing for a chance to win two free tickets for admission to a local movie theater. Call the firm at 817.330.8611 or email Kami Fox at kami@parkerlawfirm.com before Nov. 24 to participate. **Our lucky winner for the October trivia challenge was Velina Heard of Saginaw.**