



WWW.THETEXASLAWDOG.COM

817.775.5364

420 E. LAMAR BLVD. #110
ARLINGTON, TX 76011



PRST STD
US POSTAGE
PAID
BOISE, ID
PERMIT 411

INSIDE

I Owe a Lot to Our Team

1

The Best Cleaning Tool Can Be Found in Your Kitchen

Debunk These Automotive Myths

2

The Do's and Don'ts After an Accident

Asparagus and Smoked Mozzarella Pizzettes

3

A Match Made in Cornmeal Batter Heaven

4

Cases We Handle:

- Personal Injury
- Car Wreck
- Wrongful Death
- Truck Wreck

Corn Dogs and Basketball

AN AMERICAN TRADITION



It's no coincidence that National Corn Dog Day is March 20 — the third Saturday of the month. This day is traditionally the first Saturday of March Madness, otherwise known as the NCAA Men's Division I Basketball Championship. But wait. What do corn dogs and a basketball tournament have to do with one another?

Turns out, National Corn Dog Day has everything to do with March Madness. The "holiday" began in March 1992 when two Corvallis, Oregon, high school students needed a snack while watching a basketball game. They got some corn dogs and called it good. But somehow, this simple snack and sport pairing turned into something huge.

In fact, eating corn dogs while watching March Madness caught on like wildfire — and the teens

didn't even have Instagram to promote it! Though it's not clear how, it spread across Oregon and eventually the rest of the country. It's likely that people just heard about it from friends and family and thought it was a great idea.

The corn dog, like basketball, is an American creation. In the 1920s, the creators toyed around with the idea of fried foods on a stick. They battered and fried everything from cheese to bananas, but it was the battered sausages that really stood out, and the corn dog was born. By the 1940s, the convenient creation had popped up at state fairs and drive-in restaurants all over the country.

In 2012, in honor of the original Corn Dog Day, the then-governor of Oregon issued an official

proclamation naming March 17 National Corn Dog Day in the state. Several companies jumped on the bandwagon as well, including Foster Farms (a maker of frozen corn dogs, among many other meat products) and the Pabst Brewing Company.

While it's not an "official" national day recognized by the U.S. Congress, it's celebrated with thousands of events every March. And it's grown beyond its U.S. roots. An article printed in The Oregonian in 2009 revealed that National Corn Dog Day parties have been celebrated on nearly every continent — including Antarctica!

Published by Newsletter Pro www.NewletterPro.com

Our Team Makes Things Happen

Every year, the first Friday of March is Employee Appreciation Day, a "holiday" to remind business owners, bosses, and managers to make sure they're sharing the love with their team. But I'd like to think that every day is Employee Appreciation Day at our firm. We simply would not exist without the employees of the firm, and I do count myself as an employee, not just the "boss."

We've grown so much since I founded the firm on May 4, 2018. I did everything myself in those early days because there was literally no one else yet! The truth is that there wasn't a lot for me to do when I first opened the firm. If you've ever started a business from scratch, you know what I'm talking about — business doesn't just start rolling in because you opened your door, registered a phone number, and set up a website.

While those early days were slower, the firm has grown by quite a bit since then. We simply wouldn't be able to function if it was just me trying to run the show and handle everything. As of this writing, the team is sitting at nine people, and we are already looking to bring on our next team member.

We've lost a couple of team members as we've grown, but I see that as a good thing. They didn't line up with our purpose and values,

so it was better for both us and them for them to find somewhere they would be able to grow and flourish. It's just another part of running a business.

Today, every single person on our team is someone I consider to be solid. We're always on the same page about our purposes and values as a firm as well as our desire to put our clients' needs and interests first.

The mission of our team is to make people's lives better by helping people in tough situations get compensation for their injuries. Our values are:

- Loyalty to the firm
- Hardworking
- Wonderful place to work
- Dedicated to winning
- Outstanding customer service
- Great work
- Superior reputation

The entire team wholeheartedly believes in our vision, mission, and values — and that's why we've grown so fast. We've been treating our clients right and through that dedication, our clients have referred their family members and friends so we can do right by them too.

The employees are really what make any organization. It's not the building, computers, website, marketing, or even this newsletter.



It's the people. Coming from a business owner standpoint, I believe the quickest way to scale any organization is to hire the best people and put them in the right seats.

If you have a team of employees, let them know you appreciate what they do every day, not just on Employee Appreciation Day. Make it a regular part of your organization. Because when your team knows you care, you create a stronger team.

We certainly appreciate all our team does every single day — for each other and for our clients!

-Matt Aulsbrook



When Life Gives You Lemons ...

Scrub the Microwave

Lemons don't just add a tart flavor to your favorite desserts or cool you down in a refreshing drink on a hot summer day. In addition to bold flavors, lemons also have powerful cleaning properties. Their acidity and oils cut through grease and can sanitize many of your household items.

The best place to clean with a lemon is in the kitchen. For the microwave, simply juice a whole lemon into a bowl of water, then plop the used peels into the bowl. Microwave the mixture for a few minutes, let the bowl cool before removing it, then wipe away the grease in the microwave. You can also use this method for your oven.

For odor-blocking properties, you can use a lemon as an air freshener. Leave half of a lemon in your refrigerator to trap and block potential smells and toss old lemon rinds down the garbage disposal. Run the disposal to clean the blades and freshen up the sink.

As for your kitchen tools, don't toss them out without trying this lemon trick first. Start by sprinkling salt on a wooden cutting board, then slice a lemon in half. Using half the lemon (flesh-side down) like a sponge, scrub the board really well. Wipe and remove the leftover lemon juice and rinse the board before using it again. Not only will the board appear cleaner, but it also won't smell as bad, and the bacteria will be gone. You can also use this method to polish dining ware, spruce up copper, and even remove stuck-on food from plates.

Now, here's the real secret: Once you master kitchen cleaning a la lemon, you can use these same principles to clean other parts of your house. For example, salt and lemon can be used to scrub grimy sinks and faucets, while a few squeezes of lemon juice in a cup of water makes an excellent cleaning solution for mirrors and windows. You can even make your own reusable cleaning spray by fermenting lemon peels — and the peels of other citrus fruits — in white vinegar for two weeks. Remove the peels after two weeks and spritz the mixture over surfaces you need to clean!

TAKEN FOR A RIDE

2 Automotive Myths to Kick to the Curb

You hate to see it: someone following bad automotive advice they got online or heard from their second-cousin's roommate's brother. While some pieces of automotive advice are innocuous, some can actually cause damage to your ride or, at the very least, leave you with a headache. Here are two pieces of advice that are really just myths.

Every new vehicle should be serviced ONLY by the dealership or it will void your warranty. This myth is completely untrue. Many dealerships will try to tell you that you should get your vehicle services at the dealership, but it's not a requirement. It will not void your warranty. As the car owner, you have the option to take your vehicle anywhere you choose. However, if you get a mechanic who is less than professional and they tinker with your vehicle and cause more damage, that could void your warranty.

If you have a mechanic of choice and they are someone you know, like, and trust, there is no reason to not continue relying on their service. In any case, always read the warranty and any fine print accompanying your new vehicle so you understand what you're getting into.

Premium fuel improves performance and gas mileage. This myth is a little more complicated. As we all know, most gas pumps give drivers several options, like regular, unleaded, or premium. For most vehicles, premium fuel is completely unnecessary. Consumer Reports conducted a study on this myth and found that using premium fuel in a vehicle that does not require it does not improve performance or gas mileage in any way.

That said, if you drive a vehicle that requires high-octane fuel, never use regular. Vehicles that are designed to have premium fuel can be severely damaged internally if they're filled with regular fuel. Now, if you use premium in a vehicle that does not require it and you notice pinging or knocking noises from the engine after using regular, switch back to premium as soon as possible. This usually means that while the vehicle didn't require premium, it was likely recommended by the manufacturer.



Do This After a Car Accident

(IT COULD SAVE YOU A LOT OF TROUBLE)

If you are involved in a car accident and your injuries are fairly minor, there are several immediate steps you need to take to make sure that you and your passengers are safe and you're protected. To avoid complications later, there are also some things you shouldn't do. Here's a list of do's and don'ts for those first few moments after an accident.

Do check for injuries. Give yourself a moment to check yourself and passengers for any injuries. Note anything, even if it may seem minor. Car accidents can cause all kinds of injuries in all parts of the body, so be sure to document every piece of information to emergency responders and later with your physician.

Don't drive away. This is far more trouble than it's worth, but it happens. You need to stay put in order to accurately assess immediate injuries and damage to your vehicle, the surrounding property, and the other driver's vehicle. Take time to get the other driver's information and take as many photos as possible. And don't forget to share your information as well!

Do call the police. Even in minor incidents, call the authorities. Never make assumptions about what did or didn't happen. Law enforcement can help determine liability and piece together a view of the scene. They can also help mediate between the parties involved in the accident.

Don't ever place blame. Placing immediate blame can make the situation much worse. While you may be shaken and feel adrenaline pumping, stay focused on gathering information, taking pictures, and making sure everyone's okay.



LEGAL INSURANCE AGENCY
BUSINESS | COMMERCIAL | FARM | RANCH | HOME | AUTO
LEGALINSURANCEAGENCY.COM
817.618.6381

Texas-Sized LAUGHS



HOME COOKIN'



ASPARAGUS AND SMOKED MOZZARELLA PIZZETTES

INGREDIENTS

- 1 lb prepared whole-wheat pizza dough, divided into 6 equal portions
- 12 oz asparagus spears, trimmed and cut into 1-inch pieces
- 1 tbsp extra-virgin olive oil
- 1/4 tsp salt
- 1 cup shredded smoked mozzarella cheese
- 1/3 cup scallions, thinly sliced
- 2 tbsp walnuts, toasted and chopped
- 1 sprig of fresh mint leaves, torn
- Zest of 1 orange

DIRECTIONS

1. Preheat oven to 500 F and ensure there are two racks in your oven.
2. Line a large baking sheet with parchment paper, stretch each piece of dough into a 7-by-3-inch oval and arrange evenly on the pan.
3. On a second baking sheet, toss asparagus with oil and 1/4 tsp salt.
4. Place dough on top rack and asparagus on bottom and bake for 3 minutes.
5. Remove both trays from the oven, sprinkle cheese over the dough, then top with asparagus and scallions.
6. Return pizettes to oven and bake until the crusts' edges are golden, about 8-10 minutes.
7. Remove from the oven and sprinkle with walnuts, mint, and orange zest before serving.

Inspired by EatingWell.com