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Cases We Handle:

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

How One Dog Saved His Owner

BY DIALING 911



Dogs can be trained to obey a lot of commands: sit, stay, rollover, play dead. But “dial 911”? Well, that would probably be a foreign command for most dogs. Luckily, it wasn't for Buddy, an 18-month-old German shepherd who remembered his training and saved his owner's life.

Joe Stalnaker of Scottsdale, Arizona, sustained a head injury during a military training exercise 10 years prior to the incident. Because of that injury, he suffered from seizures. Normally, a condition like that would make it unwise for him to live

alone, but Stalnaker valued his independence and wanted to find a way to lead as normal a life as possible.

Joe adopted Buddy from a Michigan-based organization called Paws With a Cause when the pup was just 8 weeks old. Paws with a Cause trains assistance dogs, and after adopting him, Joe trained Buddy to dial 911 until an operator was on the line in the event that he had a seizure.

A year and a half later, that training saved Joe's life. One day, Joe began seizing when he was home alone with Buddy. Buddy rushed to the phone and dialed 911, whimpering to the dispatcher. Even if they don't hear anyone on the line, dispatchers are required to send police. When police arrived at Joe's home, they found him and Buddy, who was barking loudly. They took Joe to the nearby hospital, where in a few days, he made a full recovery.

Some might say that Buddy was just following his training, but this heroic act goes far beyond just sitting and rolling over for treats. Even the veteran dispatchers hadn't heard of a dog dialing 911 before. Buddy knew it was his mission to keep his owner safe, and thankfully, he knew exactly what to do under pressure — because that's what heroes do.

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THE TEXAS LAW DOG



I COME TO FIGHT. I DON'T BARK. I BITE!

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Friday Night Lights

Baseball season ends, and then you start seeing all of the pumpkin spice. Radio commercials, television advertisements, store shelves stockpiled with pumpkin — and you might even wonder if you're blood type has turned to pumpkin spice. About the time baseball season ends, we can't wait for that first crisp morning, and memories of Friday Night Lights might even start trickling in. It seems like the memories keep getting better though, and other traditions are being made.

First, it was watching NFL with the family on Thanksgiving Day, then it turned into high school football games out late with your friends (going to Applebee's for dessert after — small-town fun when you thought you were all grown up), then it changed to college football. Alison went to Texas Tech, and seeing that Masked Rider and Fearless Champion with “guns up” is mesmerizing. There's just something about a horse, but then there's something about FOOTBALL. Alison and I love both. As for football, we love football movies and shows, going to live games, and finding ourselves waking up to College Game Day on Saturday mornings on ESPN. We did something fun on Oct. 3. We decided an hour before kick-off to buy tickets to the Cowboys game when they went up against and hammered the highest-rated defense in the league in the visiting Carolina Panthers. We love going to the Cowboys games. This particular game was so full of energy and happiness.

People love football. It seems like it's one thing we Americans really have in common. To see everyone come together and actually agree on something, spend time together creating happy memories even when there is a loss, smiling and being polite to each other, and being jovial, is a hard mood to shake at a football game with all that is going on in the world today. For the entire afternoon we laughed, cheered, ate, and loved us some Cowboys football. Football season brings on a whole new meaning and personality of the year, and all the nostalgia comes to life. We love the Dallas Cowboys and will be going to other games this year. In between games, I may find Alison watching an old football movie, and before you know it, I'm sitting there with the popcorn until it ends, even though we have seen it 25 times. If you haven't seen it yet, you should watch “12 Mighty Orphans,” a 2021 film about a Fort Worth orphanage set in the Great Depression. A few of our other favorites to stream are “The Blind Side” (2009), “We Are Marshall” (2006), “North Dallas Forty” (1979), “The Longest Yard” (1974), “Friday Night Lights” (2004), “Any Given Sunday” (1999), “Remember the Titans” (2000), and “Draft Day” (2014). If there are any you recommend, call me or shoot me an email. We always love a good movie just like we love a great game. Cheers to football season!



-Matt Aulsbrook

HAVE A LOW-STRESS HOLIDAY

3 TIPS FOR A MERRIER TIME

The holidays are right around the corner, and while many people can't wait to eat turkey and swap presents, others only see stress on the horizon. Especially for those hosting parties, between decorations, big dinners, excited kids, and visiting family, it can all feel overwhelming. If celebrations are happening at your house this year, here are three tips to lessen the strain and keep up the holiday cheer.

RECHARGE FIRST

Ensure you're rested and recharged before the holidays by taking time to relax, getting enough sleep, and engaging in activities that make you feel good. When you're rushing to get everything done, it can be tempting to skip self-care routines, but that will cost you in the long run. Your daily exercise and other health activities keep you balanced and ready to face challenges head-on.

GET STARTED EARLY

Holidays always arrive faster than we expect, so begin preparing early. If shopping for presents is a pain point, don't wait until the last minute. Decorate earlier than you need to — or better yet, get the kids to do it for you. There's only so much cooking you can do ahead of time, but ensuring you have all of the equipment and nonperishable ingredients you need a few weeks in advance will reduce both your workload and anxiety.

DON'T EXPECT PERFECTION

The sooner you let go of the idea of a "perfect" holiday, the sooner you'll be able to have a happy one. Face it: Something will go wrong. Whether it's an overcooked dish, a child throwing a temper tantrum, or your uncle talking politics at the dinner table, nothing will ever go just how you planned. So, embrace the imperfections.

Whether you're celebrating this year with a group of two or 20, holidays can be a stressful time — but they don't have to be. With these tips, your festivities may not be picture-perfect, but they will be a lot of fun.

2 WAYS TO AVOID DRUNK DRIVING TRAGEDIES THIS HOLIDAY SEASON



As more families plan to gather this Thanksgiving, there will be plenty to celebrate and traditions to start up again. In the midst of your festivities, you may choose to partake in a few adult beverages, and if you do, our team at Aulsbrook Law Firm discourages you from getting into a vehicle afterward!

The National Highway Traffic Safety Administration (NHTSA) reports that holidays are a prime opportunity for increased traffic and drunken driving. The administration recorded 6,007 fatal crashes during the holidays from 2010–2018 — all caused by drunk drivers. That data was recorded from just five holidays (Christmas, Thanksgiving, Labor Day, the Fourth of July, and Memorial Day) and accounts for 21% of all drunk driving crashes that resulted in death during that eight-year span.

This holiday season, create a plan to avoid holiday devastation. Here are some tips to help you get started.

SLEEP OVER

Who says Thanksgiving has to be a one-day affair?! Invite friends and family to spend the night wherever you're all celebrating Turkey Day. You won't have to worry about your loved ones getting home — or sharing the road with drunk drivers — and you can focus on celebrating. You could even turn this into an online Black Friday shopping spree as the sales begin.

MAKE A PLAN

If you're married, this can be easy. One spouse can stay sober while the other can drink on Thanksgiving. When the next holiday rolls around, the spouse that was sober at Thanksgiving can drink, while the one who drank on Turkey Day can be the sober driver. Creating a rotation can guarantee that there's always a sober driver, no matter the occasion, but if you don't have a spouse, ask a relative to carpool. Just don't ask your teen drivers to take on this role. Their inexperience coupled with the possible inebriation of their passengers and other drivers can be a recipe for disaster.

Bonus: Opt for mocktails! These fun drinks can be full of flavor and fun without the need for alcohol, ensuring everyone enjoys the drinks and stays safe at your celebration.

Our team at Aulsbrook Law Firm is ready to bite back if a drunk driving accident leaves you or your loved ones injured. Call our team today to learn more about your options.

Find the Right Seat

Protect Your Children With the Right Car Seat

Your children are your most precious cargo, and since November is Child Safety and Protection Month, it's the perfect opportunity to review considerations when choosing the right car or booster seat for your child. Here's a checklist to get you started!

FIND THE RIGHT STYLE.

A booster or car seat will do little to protect your child if it's not made for them. Babies should always sit in rear-facing car seats until they grow to about 40 pounds or reach the age of 2. Those older than 2 years old should sit in a front-facing car seat until they are just under 5 feet tall. Children smaller than 5 feet or who are 8 years old and under should sit in a car seat until they grow tall enough to wear their seat belt properly.

THEN, FIND THE RIGHT FIT.

Read height, weight, and age limits from manufacturers before considering a car seat for your child. Once you find a seat you believe is best for your child, test it out before you drive! Strap your child into the seat and make sure the harness fits snugly and comfortably on their body. (Be sure to test it out in bulky clothing.)

Rear-facing seat straps should sit at or below the shoulders, while forward-facing seats should be at or above a child's shoulders. Booster seats often use seat belts, so be sure to test the seat belt as well. It should sit across the shoulder and on the thighs.

NEXT, REGISTER THE SEAT.

The manufacturer of your child's car or booster seat should have instructions for registration. By doing so, you will receive alerts so you can know if there are recalls on the seat.

FINALLY, CHECK THE EXPIRATION DATE.

Yes, booster and car seats expire! Manufacturers place expiration dates on booster and car seats since general wear and tear can make these devices less protective over time. Be sure to monitor the date of your child's seat and update it as time passes.

Bonus: Learn how to properly install the seat!

This checklist is just one component of booster and car seat safety. SafeKids.org has a plethora of resources and installation videos for parents. You can also have your child's seat inspected by a Texas Department of Transportation traffic safety specialist. Visit SaveMeWithASeat.org to learn more!



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Texas-Sized LAUGHS



HOME COOKIN'



ROASTED TURKEY

INGREDIENTS

- 1 whole turkey, thawed
- Salt and pepper to taste
- 2 cups chicken or vegetable broth

DIRECTIONS

1. Preheat the oven to 450 F.
2. Remove packaging and giblets from inside of the turkey.
3. Place the turkey in a broiling pan breast-side up and rub it with salt and pepper. Pour the broth around the turkey.
4. Place the pan in the oven and turn the temperature down to 350 F. Turkey should cook for 12–15 minutes per pound, typically 3–4 hours.
5. Remove the turkey from the oven every 45 minutes and baste it with the broth.
6. Once finished, let the turkey rest for 15–20 minutes before carving and serving.

Inspired by TheKitchn.com