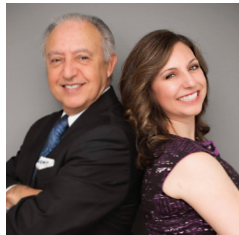




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*Joe and
Jillian*

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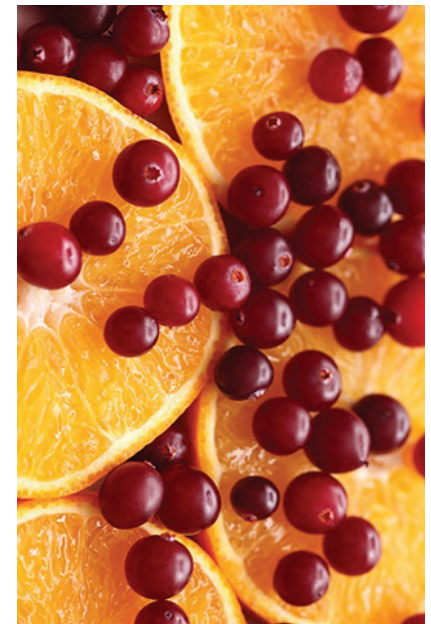
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Family Recipe Contest Winner Celebrates 6th Generation Dish

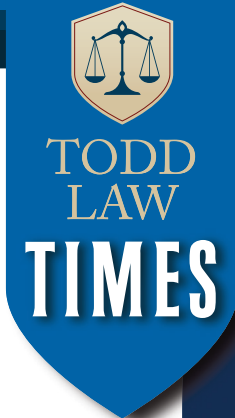
Congratulations to Amanda Swanson of Decatur who submitted her great-great grandmother's recipe, Nan's Cranberry Sauce, in our Family Recipe Contest and won a \$100 Kroger gift card! Pictured is Amanda's son, Patrick Lee, using the same grinder used by his Great-Great Grandmother (and possibly even her mother!) to make the recipe that has been passed down for six generations. Read Amanda's submission and check out the recipe below!

"My grandmother used a recipe that her grandmother used so it has been around for quite some time! My grandmother passed away in 1997 and one of my favorite childhood memories was how her kitchen always smelled during the holidays. The fragrant aroma of all of the various items cooking was always so wonderful. I love being able to pass along the recipes of past generations. When we make this cranberry sauce, we use an old meat grinder to grind the cranberries and oranges. It has been in the family for at least 5 generations. Making this recipe is a 'sweet' way to connect with our past and keep traditions alive!"



*See Nan's Cranberry Sauce recipe
inside this newsletter!*

*Patrick Lee, son of winner
Amanda Swanson, making Nan's
Cranberry Sauce*



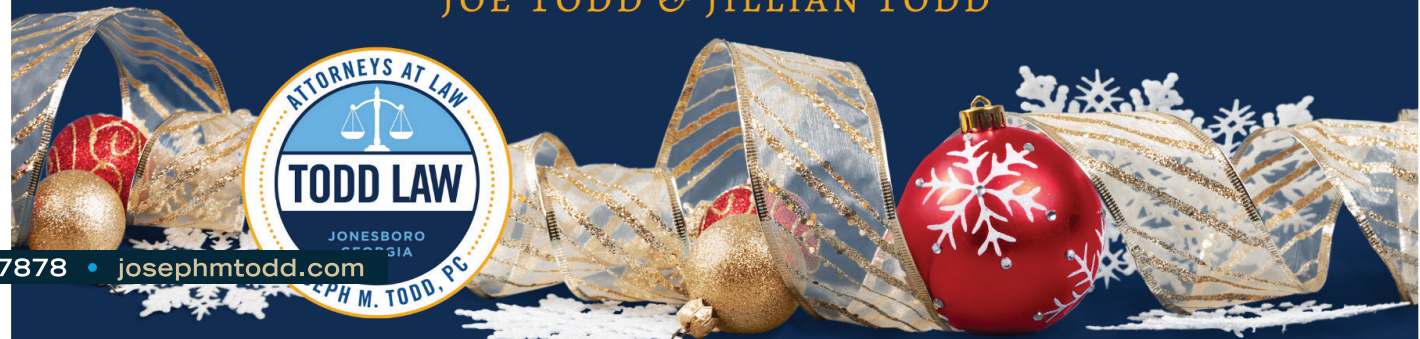
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ISSUE 12 • VOLUME 2 • DECEMBER 2020

THIS HOLIDAY SEASON
**BE MARVELOUSLY
MERRY!**

MAY YOUR 2021 BE BRIGHTER, HAPPIER, AND
FULL OF GOOD HEALTH!

FROM OUR FAMILY TO YOURS,
JOE TODD & JILLIAN TODD



Family Recipe Contest Runners Up

Congratulations also to our three runners up, who each received a \$25 Kroger gift card! Check out their favorite family recipes below and why the dishes mean so much!

Holiday Sweet Potato Pies

- submitted by Deidre Thurmon

"This recipe is special to our family because it's made by mom, Joyce. It's highly requested not only by us, but by my extended family and some friends as well. Growing up, I was always the one (out of 4) hanging around in the kitchen on the night before Thanksgiving helping with the cooking. Or more so, just there as a taste tester lol. That was some of our bonding time. The sweet potato pie is a staple in our family, and it gives all the thankful, happy, warm feelings inside."

Joyce's Good Ole Dressing

- submitted by Sherry Wyatt

"My mother always made this every year...always loved to watch her test it to see if it was done..lol CONTINUE BAKING SHE WOULD SAY!!! IT SURE WAS GOOD TO EAT!"

Coconut Cake

- submitted by Sherree Buchanan

"My Aunt Clara always made this coconut cake for special occasions especially major holidays. She's gone now and I kind of took over making this special cake to continue her tradition."

To view all recipes, visit josephmtodd.com/winners.



RECIPE OF THE MONTH

Nan's Cranberry Sauce

Perfect for winter, this traditional holiday recipe was passed down for six generations and won the Todd Law Family Recipe Contest. The winner, Amanda Swanson, passed on the recipe to her own son, Patrick Lee, and hopes to see it enjoyed for many more generations to come!

INGREDIENTS

- 12 ounces cranberries (washed and drained)
- 2 seedless oranges
- 1 cup sugar
- ½ to ¾ cups orange juice

DIRECTIONS

1. Quarter the oranges and leave on the skin. If you have an old-fashioned meat grinder, pour your cranberries and orange segments in and grind. If not, you can put in a food processor until coarsely chopped/ground.
2. Put the cranberry/orange mixture in a medium saucepan, add ½ cup orange juice and 1 cup of sugar. Bring to a boil.
3. Reduce heat and stir while on low for about 15 minutes.

Another variation of this recipe is to leave the cranberries whole, but chop/grind the oranges. Add the mixture to the sugar and OJ and cook until the cranberries burst. Continue to simmer on low and stir for 15 minutes. Either way is great! If the mixtures appear too thick, add a little more OJ or even a little water.



What Happens If I'm Hurt As A Passenger In A Friend's Car?

Accidents happen every day, for any number of reasons. And while many of the clients we help were injured because the other driver caused the accident, there are some instances where the passengers were injured in an accident caused by a friend or family member who was driving.

A big myth is that getting an attorney's help means that you are suing your loved one. That's not the case. If the insurance company is giving you a hard time about paying for your medical bills, an attorney's job is to get the insurance adjuster to pay up – NOT cause a nightmare for the driver.

An accident is just that – an accident – but that doesn't mean you should suffer just because the insurance company is giving you the run around. That is what insurance is there for and the adjuster should absolutely be providing compensation for your injuries under the policy.



We Want To Hear Your Stories In 2021!

Our family's goal at Todd Law is to help our clients overcome adversity. Whether it is recovering from an injury due to a car accident, coming to a resolution after a stressful family matter, or navigating the loss of a loved one, we want to help our clients sleep easier at night. What they have gone through is not easy, but year after year they come out stronger than ever. Did you overcome adversity as a Todd Law client? In 2021, we would love to tell your story on camera. If you are interested in sharing your journey or want to discuss your experience as part of the Todd Law family, please email anneke@josephmtodd.com to schedule a video interview in the new year!



Client Romane Armand telling his story on camera

Raving Fan of the Month

"Mr. Todd, Jillian and ALL of the wonderful people here are absolutely amazing people. After awaiting my car accident case, dealing with the stress of what all comes with such a horrific accident and the injuries I obtained.... it's my pleasure to be able to say that settling wasn't as bad as I thought it would be. I'm completely satisfied with the outcome we've worked so hard for...Thank you Mr. Joseph Todd, Ms. Jillian Todd and staff. I'd recommend you guys to any one...."
- Michael Tuten