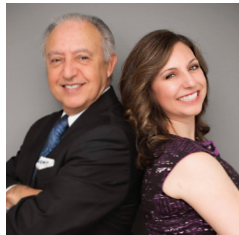




104 S Main Street  
Jonesboro, GA 30236  
770.477.7878



Joe and  
Jillian

CALL US. YOU'RE GOING TO FEEL A WHOLE LOT  
BETTER ABOUT THINGS. (770) 477-7878

**TODD  
LAW  
TIMES**

ISSUE 6 • VOLUME 2  
JUNE 2020

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# Observe National Safety Month With Tips On Preventing Injury To Use All Year Long

After more than four decades helping victims of serious personal injuries, we cannot stress enough how important it is to pay attention to safety – both on and off the road. Since June is National Safety Month, we wanted to share practical tips on how to keep everyone in the family free from injuries and the costly medical treatment that follows.



- Observe all traffic laws, including wearing your seatbelt and never driving distracted
- Hold drills at home so everyone knows what to do in the event of:
  - Fire
  - Tornado
  - Medical emergency
  - Another natural disaster
- Put together a first aid kit
- Follow all work safety practices on the job
- Take a CPR class
- Learn how to change a tire properly and safely
- Practice proper storage and disposal of medications
- Take a defensive driving course
- Identify and eliminate fall hazards in a home

June's NATIONAL SAFETY MONTH

A SAFETY REMINDER TO  
**BE SMART AND STAY ALERT**

Prevent injuries with safety at work, play, and on the road

Dealing with an injury because of someone else's negligence? Call us and see how we can help! Whether it happened at work, in the car, or at someone's home, call us at (770) 477-7878 and see how we can help!



**TODD  
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TIMES**

CALL NOW: (770) 477-7878 FOR FREE CASE REVIEW

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## ON LOCATION IN CLAYTON COUNTY

Can you guess the famous street where Joe Todd and Jillian Todd like to stroll?

**Hints:**

1. Even though it's one of the oldest locations in Jonesboro, it is undergoing major changes, thanks to the Broad Street Project close by.
2. Scarlett can easily be seen when you look to the north.

*Do you know the street? Share a photo of you at the location by tagging us on Facebook and you could win a prize!*



## Raving Fan of the Month

“Very helpful and a relief because they were taking the greatest care with my case. Thank you!!”

- Maureen





# Happy Father's Day To Firm Dad, Joe Todd!

Todd Law's motto, "A family helping families since 1976," would not be possible without our fearless leader, Joseph M. Todd! He's not only Attorney Jillian Todd's dad, he is also a father figure here in the office, and the Dad of three other girls – Jennifer, Jessica, and Jacqueline. Happy Father's Day, Joe, and to all the Dads out there! We appreciate you and hope you enjoyed your day!

*Joe enjoying time with his daughters in the mid-1990s.*

*Back row, left to right: Jillian, Joe, Jacqueline, and Jessica Todd.  
Front: Jennifer*



## RECIPE OF THE MONTH

# Steak & Bell Pepper Salad

### INGREDIENTS

- 6 ounces sourdough bread, torn into 3/4-inch pieces
- 9 tablespoons extra-virgin olive oil, divided
- 1/2 teaspoon black pepper
- 1/2 teaspoon paprika
- 1/4 teaspoon garlic powder
- 1 1/2 teaspoons kosher salt, divided
- 1 (1-lb.) flank steak
- 1 each of red, orange, and yellow peppers; sliced
- 2 large shallots OR 1 medium sweet onion; sliced
- 2 tablespoons red wine vinegar
- 4 cups baby arugula
- 1/2 cup blue cheese, crumbled

### DIRECTIONS

1. Preheat oven to 400°F. Toss together bread and 3 tablespoons of the oil on a rimmed baking

sheet. Bake until toasted, 10 to 12 minutes.

2. Heat a grill pan coated with cooking spray over medium-high. Stir together black pepper, paprika, garlic powder, and 1 teaspoon of the salt in a small bowl; sprinkle evenly over steak. Coat bell peppers with cooking spray. Add steak, bell peppers, and shallots to pan. Cook steak to desired degree of doneness, about 7 minutes per side for medium. Remove steak, bell peppers, and shallots from pan as they finish cooking. Let stand 5-10 minutes to allow juices to redistribute and prevent steak from drying out. Cut steak thinly across the grain.

3. Whisk together vinegar, remaining 6 tablespoons oil, and remaining 1/2 teaspoon salt in a large bowl. Add toasted bread; toss to coat. Add steak, bell peppers, shallots, and arugula; toss gently to coat. Divide salad evenly among 4 plates. Sprinkle with blue cheese.

# FAQ: Why Do I Need To Get A Lost Wage Statement After A Car Accident Injury?

The insurance companies will do whatever it takes to settle your accident claim as cheaply as possible, which means that they will fight paying you for the time you missed from work because of the wreck. Unless you can prove that your lost wages are directly related to the injuries you sustained in the accident.

We help clients all the time who do not know where to start when it comes to proving that they should be reimbursed, especially when they used vacation days simply to get a paycheck. To get paid, your employer must outline the amount of time you missed from work along with the amount of money you would have earned had you been on the job. It is important to note that most insurance companies will not pay unless you also have orders from a doctor that you were not allowed to work for the same dates that your employer notes that you missed.



It can be a confusing process, which is why Todd Law walks each client through all the steps. We make sure all clients receive:

- **Off-work slips from doctors requiring that the client not work because of the accident injuries**
- **Lost Wage Forms they can take right to their employer to document number of hours missed and how much pay they missed out on**
- **Compensation from the insurance company to reimburse for that missed work**

If your car accident injuries caused you to miss work, you must go through this process and we would be happy to help you. Simply call us for a complimentary case evaluation.

