



TODD LAW TIMES

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Ray's Donuts One of the Best Ways to Start the Day in Jonesboro



traditional route and order donut staples like cream-filled, glazed, or frosted with sprinkles, or they can try something a little out of the box like Ray's delicious Maple Bacon or Devil's Food Cake donuts. Ray's offers all shapes and sizes - round, twist, mini holes, and even Apple Fritters and



Bear Claws - their selection of sweets is hard to choose from. If you are looking for something savory, Ray's Donuts also has a number of traditional breakfast options like a sausage, egg, and cheese sandwich on homemade croissants, breakfast burritos, and bagels with cream cheese. We recently stopped in to pick up some donuts for the office and were pleasantly surprised at the quick, friendly service and extremely fair prices. Their smoothies and BOBA (a Taiwanese-based flavored tea with milk, sugar, and tiny tapioca pearls) are also a hit.

"Ray's Donuts is a nice place to sit and chat while enjoying treats you know were made fresh and with a lot of care," Attorney Jillian Todd said. "I just wish we had more time in the day to take a proper break instead of ordering to go! You must try the buttermilk donuts; they are sweet, crunchy, and fantastic!"

Nothing beats the taste of a donut that was made that morning. The texture is better, the flavor is awesome, and it's a sweet way to start the day, especially when paired with freshly brewed coffee. That is why we love Ray's Donuts in Jonesboro. The little bakery is right next to the Dwarf House Chick-fil-A on Tara Boulevard and all of their morning treats give the breakfast biscuits next door a run for their money!



Jillian & Joe at Ray's Donuts

Guests can go the

To check out their full menu, visit Ray's Donuts on Facebook ([facebook.com/rays-donuts5](https://www.facebook.com/rays-donuts5)) or stop in

anytime between 5am and 5pm, seven days a week at 7332 Tara Blvd in Jonesboro. For call-ahead orders or to inquire about catering, call (770) 681-0103 or email rdonutsshop5@gmail.com.





**TODD
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Client Attributes Kindness of Todd Law Paralegal Joyce Pierce For Making Life Better

Thank you so much to our amazing employee, Joyce, for all of the kindness she extends to our clients - especially our recent client, Greg. He had amazing things to say about Joyce and credits her compassion on his first call to the office as the reason everything turned out okay since it lead him to make an appointment with our attorneys. Thank you, Joyce Pierce!! Here's what Greg had to say:



*Greg's late parents,
Roland and Betty Downing*

"I lost both of my parents within three months of each other. First, I was using our family attorney that we had used for decades but he was taking advantage of me. In my darkest of days, he took advantage of me. He was taking advantage of my good nature. I said to myself, "This isn't normal." Who do we use now? My brother went online and talked to Joyce - she works for Mr. Todd. There was something about her that clicked, and my brother told me that I must call and talk to Joyce. I used to be a police officer and I quit my job so I could take care of my parents. But after they passed, everything was so confusing with the Will and Probate. I was terrified. Mr. Todd walked me through the entire process. He would not let me leave until he knew that I understood everything. Mr. Todd was personable, kind, and he took a personal interest in my case. He got the house transferred into my name. He never, ever once took advantage of me. He was very fair with me. This is how professional he is - Mr. Todd never once said an unkind word about the other attorney. He really is so kind. I immediately felt at ease with him. He introduced me to his daughter, Jillian, and she was great too. He was so kind to me - he always asked how I was doing. I was really upset when my parents passed. I was devastated. But Mr. Todd reminded me that it doesn't have to be the end of the world. He spoke to me as a friend and not an attorney. This is an attorney who cares more about you than the bottom line. If it wasn't for Joyce and her being so nice, I don't know where I would even be right now. Everyone was so amazing."



Joyce and Greg

RECIPE OF THE MONTH

Pulled Pork Enchiladas

We love green chile sauce, especially when added to eggs, nachos, chili - pretty much everything! These enchiladas swap pulled pork for chicken and green sauce for red and you won't be disappointed!



INGREDIENTS

- 1 (1.5-2 lb.) pork tenderloin
- 2 cloves garlic, minced
- 1-2 chipotle peppers in adobo (from a can), minced
- 1 cup chicken broth
- 1 teaspoon chili powder
- ½ teaspoon cumin
- ½ teaspoon salt
- ¼ teaspoon pepper
- 2 cups Monterrey Jack cheese, divided
- 10 (8 inch) flour tortillas

For sauce:

- 2 ½ cups green chile sauce
- ½ cup heavy cream or sour cream
- ¼ cup cooking liquid from pork
- 1-2 Tablespoons chopped fresh cilantro

DIRECTIONS

1. Lightly grease a slow cooker. Add the pork roast, garlic, chipotle pepper, chicken broth, chili powder, cumin, salt and pepper.

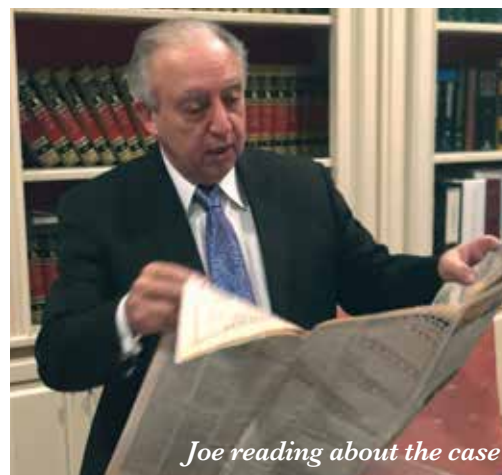
2. Cover and cook on low for 5-6 hours. Remove pork from slow cooker and reserve ¼ cup of the cooking liquid. Shred the meat with two forks. Taste and season with additional salt and pepper, if desired.
3. While the pork is cooking, make the sauce by combining all the ingredients in a medium bowl. Refrigerate until you are ready to assemble the enchiladas.
4. Preheat oven to 350°F. Lightly grease a 9x13 inch baking dish. Spread about ½ cup of the sauce in the bottom of the dish.
5. Place about ¼ cup of shredded pork down the center of each tortilla. Sprinkle with Monterrey Jack cheese (you should use about ½ of the cheese for the filling). Repeat with the remaining tortillas.
6. Place the filled tortillas in the prepared pan. Pour the remaining sauce over the tortillas and sprinkle with the remaining cheese.
7. Bake, covered with foil, for 20-25 minutes. Remove foil and bake for an additional 5-10 minutes, or until cheese is golden and bubbly.

Remember When: Todd Law \$3.16 Million Birth Injury Award Broke Record In Clayton County

Attorney Joseph Todd has had a storied career serving south Atlanta for the past 44 years. It's not uncommon to hear Joe reminisce about the high-profile cases he's handled; it's uncanny that decades later, he still remembers what the Judges said, how the jury reacted in trial, or what the clients were most worried about. His great memory could be attributed to the stacks of newspaper articles he had kept over the years that feature his clients, but it is most likely because of the strong relationships he has built with those he serves and the diehard work he puts in on their cases.

Take for example the case involving a baby born in 1986 who suffered serious brain damage that caused debilitating developmental disabilities. Despite the mother's healthy pregnancy and clear warning signs at the hospital that the unborn child was in fetal distress, the obstetrician failed to perform an emergency C-section. Instead, the doctor used forceps to aid in the child's birth, causing skull fractures and the need for lifelong care. Attorney Joe Todd helped the family hold the obstetrician, Dr. Satogkit, and Henry County Hospital accountable, and because of the strong evidence and arguments Mr. Todd made at trial,

the Jury quickly concluded that both parties were responsible for the boy's developmental disabilities and resulting medical care. They deliberated for 9 1/2 hours trying to come up with a monetary figure that would sustain the boy for his entire life, since he was only 4-years-old at the time of the trial and expected to never be able to work or live alone. The Jury decided on \$3,160,000 for the boy; the



Joe reading about the case

largest verdict ever awarded in Clayton County and most likely the largest verdict involving an obstetrician in the state of Georgia at the time.

The family was able to rest easy knowing that the funds would be able to help the child's quality of life and they were grateful to both the Jury and Mr. Todd. It was a thrilling case to say the least!

Do you have a case that Mr. Todd handled years back? We'd love to hear about it! Call us at (770) 477-7878 or email anneke@josephmtodd.com so we can schedule a time to sit down and reminisce!



ON LOCATION IN CLAYTON COUNTY

Do you know where in town you can borrow a book for free that's not at the library building?

Hints:

1. It's not far from where Joe tried to climb the fence in the August issue of *The Todd Law Times*.
2. The books are near a very "Stately" building.

Share your guesses with us on our Facebook page and tell us about your favorite places in Clayton County so we can highlight them in the *Todd Law Times*.



Jillian reading from the library



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Take Todd Law with You

Our highly-durable, all-weather Todd Law logo stickers are perfect for your rear car window, your child's bicycle helmet, or even your laptop! Send an email to anneke@josephmtodd.com and we would be happy to send you one!

