

Congratulations Family Recipe Contest Winner Ginger Johnson!



Thank you to everyone who submitted recipes in this year's Thanksgiving Family Recipe Contest! The \$100 gift card Grand Prize winner was Ginger Johnson for her famous Yam Pineapple Casserole!

Ginger's recipe is featured below and highlights the best tastes of the holidays with traditional yams and sweet marshmallows but adds a fresh twist with crushed pineapple.

We were so excited to read all the submissions from our readers, clients, and colleagues. The time they took to share with us dishes that highlight their holidays and grace their family tables meant so much to us and we felt like we had a personal glimpse into each family's Thanksgiving.

Runners-up all won \$25 gift cards as well for their clever and delicious culinary creations.

Robert Lee shared his take on No Bake Peanut Butter Bites that are easy and delightful. The North Carolina Thanksgiving breakfast tradition in Sherry Wyatt's family was shared

with her Baked French Toast Casserole with Maple Syrup – a great recipe to make the night before and pop in the oven the next morning.

Cynthia Clark shared the secret that a heavier glaze is best on her 7-Up Pound Cake and for Real Dressing with a Twist, look no further than the recipe that was submitted by Holly Senger, which can be achieved with a few simple ingredients.

To read all the runner-up recipes, be sure to visit josephmtodd.com/congrats-2021-thanksgiving-family-recipe-winners, and we would love to see photos if our readers try them out in their own kitchens!

Want to see your family recipe highlighted in our newsletter? Recipes can be submitted all year long! Simply email the recipe and an optional photo of the dish to anneke@josephmtodd.com!

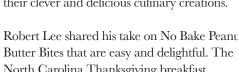
Ginger Johnson's Yam Pineapple Casserole

Ingredients:

- 1 (16oz) can yams
- ½ cup brown sugar, packed
- ½ teaspoon cinnamon
- 1/4 teaspoon salt (optional)
- 2 egg whites
- 4 tablespoons margarine, melted
- 1 cup crushed pineapple with juice
- Marshmallows

Directions:

- 1. Preheat oven to 350°F.
- 2. Combine all ingredients except marshmallows and beat well.
- 3. Butter baking dish.
- 4. Place 1/2 of mixture in dish, dot with marshmallows.
- 5. Add remaining mixture.
- 6. Bake at 350°F for 30 minutes.
- 7. Remove from oven, dot top with marshmallows and replace in oven for about 10 minutes or until brown.









The Todd Law Difference: We Provide Personal Service



When Attorney Joe Todd started his law practice over 40 years ago, he built it on ten pillars designed around the client's needs. We refer to them as the Todd Law Difference and each month we will highlight a different pillar. This month the focus is on the pillar of Personal Service.

When you become a client and part of the Todd Law family, you'll talk to an attorney regarding your case, instead of only to the paralegals and legal assistants. From your first call all the way up to a settlement or jury verdict, you will have an experienced attorney working on your file and the attorneys ensure that they are available to you to answer any questions and provide support.

RECIPE OF THE MONTH



Robert Lee's No Bake Peanut Butter Bites

Thank you to Robert Lee for submitting this recipe in the Todd Law Thanksgiving Family Recipe Contest! These delicious treats are not only easy to make, but they also provide a great on-the-go snack that the entire family will enjoy!

INGREDIENTS

- ½ cup unsalted butter
- 2 cups granulated sugar
- ¹/₂ cup milk
- ¹/₄ cup unsweetened cocoa powder
- ¹/₂ cup creamy peanut butter (may use almond butter)
- 3 cups quick cook oats
- 3 teaspoons vanilla
- $\frac{1}{2}$ tsp of salt

DIRECTIONS

- 1. Line two baking sheets with parchment paper. In a large pot, combine the butter, sugar, milk, and cocoa powder. Heat over medium heat until it starts to bubble, then set a timer and boil for one minute. Remove from heat and stir in the peanut butter, oats, vanilla, and salt until combined.
- 2. Drop about 2 tablespoons of the chocolate peanut butter oats mixture at a time onto the parchment paper, pressing gently on the tops of each cookie to flatten slightly.
- 3. Let the cookies sit at room temperature until cool and firm. Store in an airtight container. Do not place in refrigerator until after cooled. If you do, they will be gooey.

How Temporary Alimony & Child Support Can Help **During a Divorce**

After two parties separate and pending an action for divorce, one spouse and the children are usually dependent upon the other spouse for their support. During this interim period, one spouse is liable for the support and maintenance and the minor children. To ensure that the support will continue, the Superior Court judge is authorized to substitute for the general obligation a specific order commanding the spouse to provide temporary support to the dependent spouse and minor children in the form of alimony.

Temporary alimony is different from permanent alimony in that temporary alimony is designed to meet the special circumstances resulting from the domestic crisis of separation and the pending divorce and includes attorney's fees, expense of litigation, and child support, and is designed to allow the dependent spouse to effectively contest any issues and to protect his or her interest while the divorce is pending.

Any alimony awarded for the support and maintenance of the minor child or children is paid to the dependent spouse as a trustee for the use and benefit of the children and the time period covered by any award is from the date of separation to the date of final determination regarding the divorce.

Who determines the amount of money that is to be paid?

The Judge may consider many factors in determining the amount of child support and/or

alimony it is determined by the needs of the dependent spouse and the minor children, as well as the ability of the other spouse to pay.

Although the trial judge has a broad discretion in awarding temporary alimony and child support, he or she must base their decision on the evidence presented at the temporary hearing. Therefore, you must be prepared to present any evidence showing that you are entitled to receive child support and alimony.

The merits of the case are not at issue in a temporary hearing, but the dependent spouse could be denied temporary alimony if he or she is found guilty of adultery or abandonment.

How is Temporary Alimony and Child Support Paid?

Typically, the Court will award temporary alimony in the form of a cash payment by one spouse to the other, however, the Court may order temporary alimony in any form it deems reasonable. Temporary alimony may be awarded in a form of use and possession of the party's property, or one party may be ordered to pay various debts incurred by either party including

house payments, expenses of maintenance of the house and premises, utility bills, taxes, insurance, and all other normally and customary expenses. Basically, any expense that is necessary for the support and maintenance for the dependent spouse and the minor children is allowable and there is no exact form of support that is required by law.

If I am awarded Temporary Alimony and Child Support, will it continue after the divorce is final?

Not always. The Court may order that once a divorce is final, the alimony and child support be continued for a specific amount of time, but an order granting Temporary Alimony and Child Support does not guarantee that the dependent spouse will be permanently entitled to payments.





Out & About in Clayton County

Have you seen the new billboard featuring your favorite father-daughter legal team? If you've spotted the sign featuring Joe Todd and Jillian Todd, you could win a \$50 gift card to a local Clayton County business of your choice! Simply take a photo of the billboard (bonus if it's a selfie!) and tag us on Facebook or email it to anneke@josephmtodd.com to be entered the drawing!



104 S Main Street Jonesboro, GA 30236 770,477,7878











Joe and Jillian

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with this month's newsletter and tag us on our Joseph M. Todd, PC Facebook page for a chance to win one of two \$100 Amazon gift cards! It's the perfect morning read with a cup of coffee or tea!



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Raving Fan of the Month

"The Joseph Todd Law Firm are the lawyers you want fighting on your behalf. They put their customers and best wishes first and are easy to work and communicate with. I have enjoyed every second of my time with them. I wouldn't hesitate to use them again if I had another case arise and would highly recommend them to anyone considering using their services. The BEST!!!"

- Michael Thompkins