



TODD LAW TIMES

ISSUE 5 • VOLUME 4
JULY 2022

104 S Main Street
Jonesboro, GA 30236
770.477.7878

josephmtodd.com



Boating & Water Safety For Kids Especially Important During Summer Months

Whether you are escaping the intense Georgia heat by getting out on the water by boat or enjoying summer pastimes like fishing or kayaking, safety should always be the number one concern.

Even small bodies of water have the potential to cause serious injuries or death – especially to children. The Centers for Disease Control (CDC) reports that each year in the United States, there are an estimated 3,960 fatal unintentional drownings, including boating-related drowning, equating to an average of 11 drowning deaths per day. There are twice as many non-fatal, non-boating related drownings - 8,080 per year, averaging 22 per day – and many of the incidents cause brain damage and serious, long-term disability.

Fatal drowning is the second-leading cause of unintentional injury death behind motor vehicle crashes for children ages 1-14 and since children ages 1-4 have the highest drowning rates, it is imperative that families discuss and exercise extreme caution anytime they are near or on the water.

Not being able to swim is not the only thing that makes drowning more likely to occur. While swimming lessons for children is helpful, it is important to remember other factors that make drowning more likely, according to the CDC:

Missing or ineffective fences around water – ensure that all home pools are completely enclosed by fences, even if the pools are small and portable. Children can drown in as little as a few inches of water and proper barriers can prevent kids from entering the water if a caregiving isn't paying attention.



Lack of close supervision – drowning can happen extremely quickly, even when lifeguards are present, which is why it is important to always have as many eyes as possible on your child at all times.

Not wearing life jackets – Georgia law requires that all children under 13 years of age wear a U.S. Coast Guard-approved life jacket on any moving water vessel and that all boats carry onboard at least one lifejacket for each passenger. (If your boat is over 16 feet in length, you are also required to carry a throwable flotation device on board). But using life jackets during any water activity - including swimming, kayaking, or shore fishing - can prevent drowning, which is why it's absolutely necessary to do so.

Drinking alcohol – Besides impairing balance and coordination, alcohol consumption seriously affects judgement and increases risk-taking behavior, and is involved in up to 70% of deaths associated with water recreation.

Using drugs or prescription medications – Not many people may be aware that their commonly-prescribed medications for depression, anxiety, bipolar disorder, schizophrenia, and other conditions have side effects that can be similar to the effects of alcohol, such as difficulty thinking clearly and decreased motor skills, which can both increase the risk of drowning. Because of this, it's important for anyone on medication for these health issues to take extra precaution on or near the water.

What do I do if a boating or water injury or fatality has occurred?

The effects of these types of accidents can be terrifying and extremely confusing to navigate through. If you or a loved one is facing the aftermath of a water-related accident, contact our office as soon as possible so we can sit down together and help you.



TODD
LAW
TIMES

Out & About In Clayton County



The crepe myrtle trees are blooming again in Clayton County! Send us a photo of you near your favorite crepe myrtle tree to win a \$25 gift card to a local Clayton County business of your choice! Email responses to anneke@josephmtodd.com or tag us on Facebook or Instagram!



The Todd Law Difference: We Represent People Like You, Not Big Companies

Joe Todd designed his law firm to be one that helps people from all walks of life and to treat them like family. Nearly 45 years later, that drive to be loyal to our clients even after the case is over still holds true and that's because at Todd Law, we refuse to represent big companies. We don't represent insurance agencies and we don't represent manufacturers of dangerous products. We don't represent big business. We represent the everyday folks who don't have a voice and we help them stand up to the huge corporations that attempt to take advantage. Using our experience, our knowledge of the tactics companies use to make an unfair profit, and our unrelenting drive in the courtroom, we work to level the playing field for our clients each and every day. We represent the people just like you and wouldn't have it any other way. Our loyalty is to our clients and we are proud to take on the Goliaths of the world on their behalf.



Help Save A Life By Becoming A Lifeguard!

Clayton County Parks and Recreation is offering Lifeguard Training classes through November. After two days of instruction at the Jim Huie Recreation Center on Tara Blvd, you'll receive an American Red Cross certificate for Lifeguarding/First Aid/CPR/AED that is valid for two years. Anyone aged 15 years or older may participate, as long as they can swim at least 300 yards, tread water for two minutes using only their legs, and complete a timed brick test. For more information, contact Vincent McPherson at (678) 215-8913 or email Vincent.McPherson@claytoncountyga.gov.

CLAYTON COUNTY
Parks and Recreation

LIFE GUARD TRAINING

2022 Class Dates

March 12-13	June 4-5
March 26-27	July 30-31
April 2-3	August 20-21
April 23-24	September 10-11
May 7-8	October 8-9
May 14-15	November 18-19

Class sizes are limited due to Social Distancing Guidelines

Prerequisites:

- 300 Meter Swim
- Timed Brick Test (10lb Brick)
- 2 Minutes Treading Water (Without Arms)

Training Cost \$150.00

American Red Cross

For More Information Contact
Vincent McPherson 678-215-8913
Vincent.McPherson@claytoncountyga.gov
or visit claytonparks.com

RECIPE OF THE MONTH

This classic Indonesian comfort food is sweet and savory and can even be served with shrimp or steak instead of chicken!

Bami Goreng (Sweet and Spicy Indonesian Noodles)

INGREDIENTS

- 8 Tablespoons oil, divided
- 3 boneless, skinless chicken breasts
- 2 Tablespoons ground coriander, divided
- 2 Tablespoons ground cumin, divided
- Salt and pepper to taste
- 6 Tablespoons, divided, of kecap manis (ABC sweet soy sauce) or see recipe below

- 2 carrots, sliced
- Bok choy – leaves from one whole head
- 1 red peppers, sliced
- 1 large pack Bami noodles (thick, Asian noodles)
- 2 cloves garlic, minced
- 1 Tablespoon ground ginger
- 1 teaspoon red chili (or more if you like it spicy!)
- 1 large, sweet onion, diced

- Fried shallots or onions (store-bought French's works)
- Fried eggs

DIRECTIONS

1. Prepare chicken by heating 2 Tablespoons oil in a large skillet over medium high heat. Sprinkle chicken with 1 Tablespoon each coriander and cumin. Add salt and pepper. Drizzle 2 Tablespoons kecap manis over both sides of the chicken then cook until browned on both sides and cooked through. Remove from skillet, allow to rest, then dice and set aside.
2. In same pan, heat 2 Tablespoons oil, add veggies, season with salt and pepper, and sauté until tender. Remove from pan, set aside.
3. Rinse noodles under hot water until soft OR submerge in boiling for one minute. Set aside.
4. Heat 1 Tablespoon oil in a wok (or skillet) over high heat. Add garlic, ginger, and chili and cook until fragrant, then add onion and 1 Tablespoon each of coriander and cumin. Cook onion until translucent.
5. Add noodles and remaining 4 Tablespoons of kecap manis. Cook quickly, just until the kecap manis has been evenly dispersed and stains the noodles brown. Add chicken and veggies and stir until combined.
6. Transfer to a serving platter. Sprinkle with scallions, eggs, and fried shallots, if using.

Ketcap Manis

- 1 cup soy sauce
- 1 ¼ cup brown sugar
- 1 tablespoon molasses (or 2 extra tablespoons brown sugar if you don't have)
- 3 cloves garlic, minced
- 2-inch piece fresh ginger, grated OR 1 Tablespoon ground ginger
- 1 teaspoon star anise
- 1 Tablespoon ground cloves

Mix all ingredients in a small pot over the stove. Stir, bring to a low boil, reduce heat, and simmer until thickened, 10-15 min. Makes approximately 1 ½ cups.

Garnishes (optional)

- 2 sliced scallions/green onions





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



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

ISSUE 5 • VOLUME 4 • JUNE 2022

Make The Todd Law Times Part of Your Summer Reading AND Win A \$100 Amazon Gift Card!



Is The Todd Law Times part of your summer reading? It should be! And we want to know what other titles are in your beach bag or next to your hammock! Take a photo of your favorite summer spot to read or share with us your reading picks and by tagging us on our Joseph M. Todd, PC Facebook or Instagram pages for a chance to win one of two \$100 Amazon gift cards! Want to add someone who loves to read all year long? Call us and we'd be happy to add them!



Raving Fan of the Month

“If you need a lawyer, you better not hesitate to call Todd Law. They are honest, trustworthy, and very determined and focused on your issue at hand. I would definitely recommend them for any legal matter. They have helped me tremendously beyond words.” – “Chef”