



# TODD LAW TIMES

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# Henry Ison Named NFL's Ultimate Fan of the Year

*Todd Law client wins national title after winning Atlanta Falcons Fan of the Year*



*Photo credit: NFL.com*

For 54 years, Henry Ison has been rooting for the Atlanta Falcons; 51 of which have been as a season ticket holder. The Todd Law client and Griffin, Georgia native started going to Falcons games in 1968 when the team was just two years young and following them from the Atlanta-Fulton County Stadium to the Georgia Dome to the Mercedes-Benz Stadium really paid off. Henry was named The Atlanta Falcons 2021 Fan of the Year and had the honor of representing Atlanta at Super Bowl LVI in Los Angeles where he competed in and won the 2021 NFL Fan of the Year Award, presented by Captain Morgan.

Both accolades are given to fans who not only show unwavering support for their teams, but who also support the communities they live and work in. Henry fit that bill in so many ways. In addition to being a Veteran and a huge supporter of youth in the community, Mr. Ison stepped up during the height of the pandemic. He saw that shipping containers were being retrofitted into hospitals in Georgia but were being purchased and shipped from Texas, so to offset the costs and support the local economy, Henry purchased containers from one of his vendors in the community through his recycling company and donated them to the cause.

These are just a few of the reasons why Henry's daughter, Ebony, nominated him for Atlanta Falcons Fan of the Year. Officials combed through

645 nominations before selecting Henry as their 2021 winner and presenting him with Super Bowl tickets in a surprise ceremony orchestrated by his daughter and attended by family.

"They really got me good," Henry said. "I didn't have a clue what was going on. But then I saw Roddy White; Roddy has always been one of my favorite football players. He came up to me and said, 'You're going to the Super Bowl' and I knew something big was happening."

Everyone involved was thrilled for the man who is affectionately called "Coach" by friends and family.



*Photo credit: Fox 5 Atlanta*

"I don't think I've sat with anybody who had more passion for our football team for the history of our team, knowing all the players both current and past and really past," Falcons' President Rich McKay told Fox 5 Atlanta.

The biggest surprise was yet to come. The NFL picked up on that passion and Henry was shocked all over again when he was selected over 35,000 other candidates to be their 2021 NFL Fan of the Year.

"It's just divine intervention that it happened," Henry said. "It wasn't just a coincidence how it all shaped up."

**Congratulations, Henry!**

*Photo credit: AtlantaFalcons.com*





# Out & About In Clayton County



Where can you find this amazing playground filled with equipment for kids of all ages? Here are a few hints: it's located in one of the Clayton County's best parks for families and it is centrally located near the historic downtown of Jonesboro. Send us your guess along with photos of your kiddo playing at this mystery park and you could win a \$25 gift card to a local Clayton County business of your choice! Email responses to [anneke@josephmtodd.com](mailto:anneke@josephmtodd.com) or tag us on Facebook or Instagram!



## RECIPE OF THE MONTH

# Flank Steak Tacos

*With the rising cost of groceries, flank steak is a delicious and inexpensive alternative to ribeye or NY strip and this recipe's marinade makes for the most tender, juicy steak tacos!*

### INGREDIENTS

#### For the marinade:

- 1 cup orange juice
- 1 lemon, zested and juiced
- 2 limes, zested and juiced
- 4 cloves of garlic, finely chopped or grated
- 1 tablespoon Worcestershire sauce
- 1 tablespoon brown sugar
- 2 tablespoons chipotle sauce or 1-2 chipotle peppers in adobo sauce, finely chopped
- 1 teaspoon paprika
- 1 teaspoon dried oregano
- 2 teaspoons ground cumin
- 1 teaspoon each salt and pepper
- Few dashes of hot sauce of choice, optional
- ¼ cup olive oil

#### For the tacos:

- 2-3 lbs flank steak or skirt steak
- Flour or corn tortillas
- Toppings such as pickled onions, cotija cheese, avocado, Mexican crema, etc.

### DIRECTIONS

1. Combine all marinade ingredients in a bowl and whisk to combine. Pour marinade either into a container big enough for meat or a gallon-size zip-top bag. Add the meat, making sure it is covered by the marinade. Refrigerate for at least 2 hours, ideally overnight.
2. After marinating, remove steak and save the marinade.
3. Grill the steak on each side 3-5 minutes, basting a few times throughout cooking with the reserved marinade.
4. Use a thermometer to check the doneness of the steak if desired. (Medium Rare: 130-135°F; Medium: 135-145 °F; Well: 45-155 °F)
5. Once your steak is cooked to your preferred doneness, remove from the grill, and let it rest for about 5 minutes. Thinly slice the flank steak against the grain.
6. Served with warmed tortillas and your favorite taco toppings.



Photo and recipe credit: [mybakingaddiction.com](http://mybakingaddiction.com)

# Why Records Are So Important To Proving Your Case & How A Journal Can Help

There is no doubt that car accidents can cause extreme pain and disruption to everyone in the household. Even if a car sustains minor damage, physical injuries are almost always present. Unfortunately, insurance adjusters are usually quick to deny a claim on “small accidents” by arguing that the pain you are experiencing simply could not be caused by a fender bender. The only way to prove the pain you are in and to show the insurance adjuster that your time off of work is related to the accident is to seek medical treatment and provide records of that treatment. An adjuster will not believe you when you tell him that you saw a doctor unless there are actual records and medical bills to back up the visits.

The easiest and safest way to ensure that your medical records make their way to the insurance adjuster is to enlist the help of an experienced accident attorney to handle the task for you. But it is important to remember that an attorney’s work is dependent on the information you provide. Negotiating the highest settlement possible on your behalf can only be done by a lawyer if they have records and bills for every type of medical treatment you undergo, including:

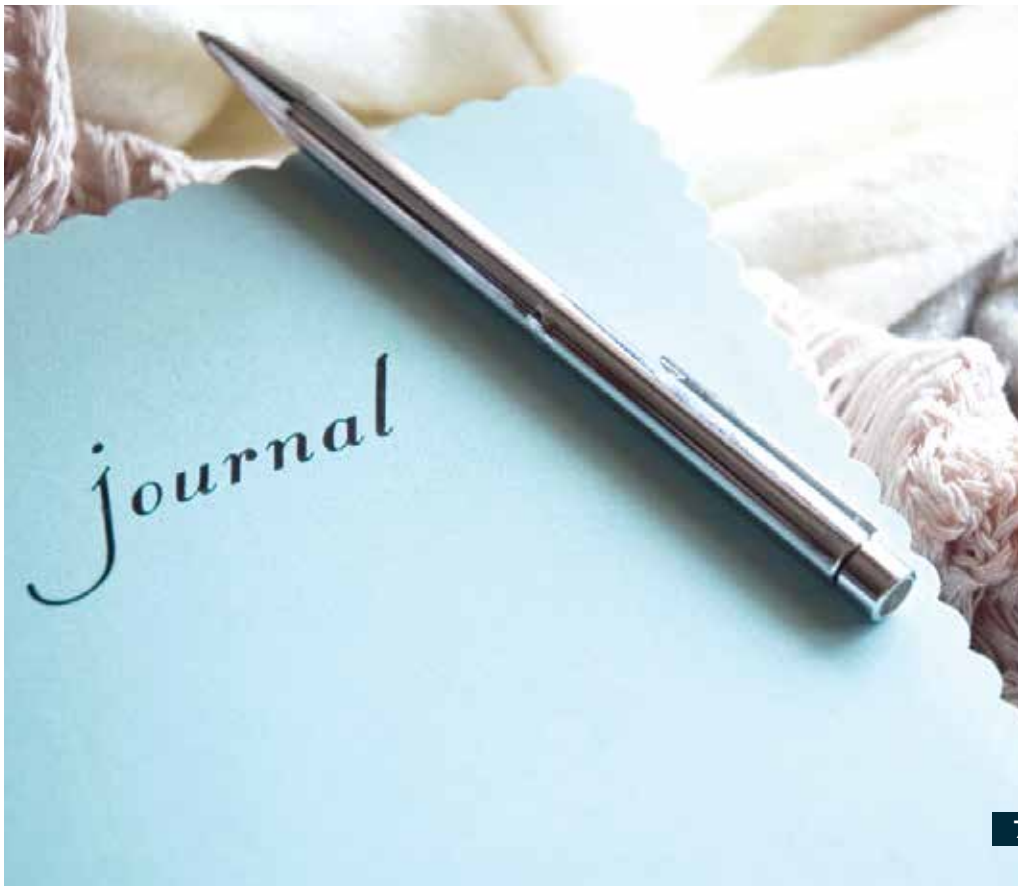
- **Emergency room or urgent care visits**
- **Chiropractic treatments**
- **Physical therapy**
- **X-rays**
- **MRIs**

- **CT scans**
- **Surgical procedures**
- **Rehabilitation**

Since it can be difficult to keep track of so much information related to the accident, at Todd Law we encourage all our clients to keep a journal dedicated to the incident, then regularly report that information to our office so we make sure to order the correct medical records and bills after your treatment is complete. In the journal, be sure to document:

- **Date of treatment**
- **Where it took place**
- **Name of the doctor, nurse, or technician you saw**
- **Type of treatment (X-ray, physical therapy visits, etc.)**
- **That day’s pain level**
- **Instructions given to you by medical staff**
- **The date of the next appointment**

Not only will having this information help you keep track of your own healing process, but it will also empower you to be involved in the success of your own case by helping the lawyers get what you deserve from the insurance company.





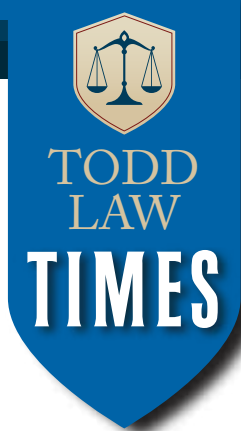


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*Joe and  
Jillian*

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

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## Congrats to Owen, This Month's \$100 Amazon Gift Card Winner!



The Todd Law Times is filled with practical advice that protects kids and recipes that are great for the whole family! Take a photo of you and your child reading our newsletter and tag us on our Joseph M. Todd, PC Facebook or Instagram pages for a chance to win one of two \$100 Amazon gift cards, just like our little friend Owen did with last month's issue! Want to add someone who loves to cook to our mailing list so they can receive great recipes and heart-warming stories each month? Call us and we'd be happy to add them!



## Raving Fan of the Month

"They keep you updated and have fast and friendly services. Everyone in the office is polite and they make you feel comfortable by learning your name."

- Sheena Lewis