

Kalfus & Nachman

Attorneys at Law

INJURY AND DISABILITY LAWYERS

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August Newsletter 2019

www.kalfusnachman.com

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Kalfus & Nachman Welcomes Attorney J. Brian Slaughter

Kalfus & Nachman PC is proud to announce that Attorney J. Brian Slaughter has joined our practice. Attorney Slaughter is a highly esteemed and innovative Workers' Compensation lawyer and also handles cases involving personal injury, construction defects, product liability and toxic tort litigation.

Attorney Slaughter is a top litigator in Virginia Workers' Compensation claims. He brings a wealth of knowledge, talent and skill to the firm, having worked as a staff attorney at the Virginia Workers' Compensation Commission. In addition to his history of successful litigation, Attorney Slaughter has significant experience as a mediator during which he helped claimants effectively and efficiently settle their cases.

Attorney Slaughter received his law degree in 1995 from the Cumberland School of Law at Samford University. Before this achievement, he earned a double degree in Government and Economics from the College of William and Mary in Williamsburg. Slaughter is an honored recipient of the "AV Preeminent" Peer Review Rating™ by Martindale-Hubbell®, which recognizes and signifies his sincere commitment to ethical and legal excellence.

When Slaughter is not working on behalf of clients, he enjoys spending time with his wife and 5 children. He also enjoys doing home renovation projects in his spare time.

If you or a family member has been injured in a pedestrian accident, bicycle accident or car accident or any personal injury, or has been denied Social Security Disability benefits, it's important to get an attorney experienced in these types of cases involved immediately. Call **800-361-0430** for your initial free consultation. Kalfus & Nachman PC, Personal Injury attorney in Norfolk, can help you determine whether you need a lawyer for any personal injury case.



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We service Virginia and North Carolina

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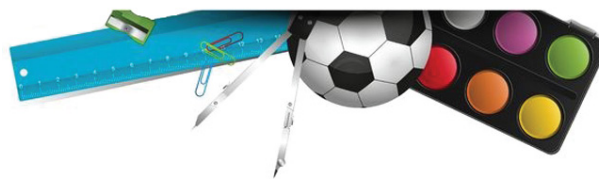
 on Twitter

It's Back to School Time WIN a School Supply Gift Card



WE ARE GIVING AWAY A
\$100 GIFT CARD

CLICK HERE TO ENTER TO WIN



The "Dog Days of Summer" Are Here

It's Hot Out!

Don't Leave Your Pet in the Car!



A car can overheat **even** when the window has been left cracked an inch or two.



Young, overweight or elderly animals, or those with short muzzles or thick or dark-colored coats are **most at risk** for overheating.



Shady spots offer **little** protection on hot days, and move with the sun.



Even if the temperature outside is only 70°, the inside of your car may be as much as 20 degrees hotter!

On an 85° day, it only takes ten minutes for the inside of your car to reach 102°.

Within just 30 minutes, the car's interior can climb from 85° to a scorching 120°.



Many states and local governments have laws that prohibit leaving an animal unattended in a motor vehicle under dangerous conditions, which includes hot days. Your car could be damaged or you could be charged with a crime.



If you see an animal trapped in a car on a hot day, try to locate the owner or call 911! **Stay by the car until assistance arrives.**



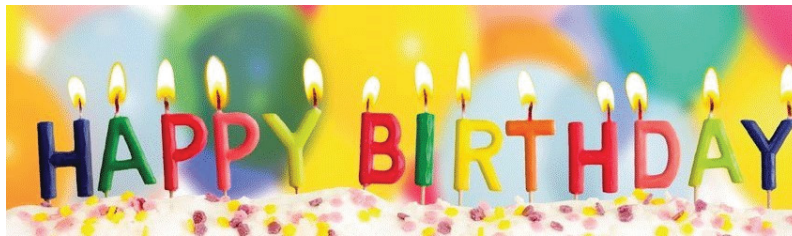
Temps Over 100 in Virginia

Infographic provided by aspc.org

Office Fun at Kalfus & Nachman! July Birthdays



Attorney Chris Jacobs Turns “50”



Did he REALLY get 50 rolls of toilet paper?



A Big Happy Birthday to Chris!

From Our Blog:

Can I Receive Workers' Compensation and Unemployment Benefits at the Same Time?

Although an employer is unable to retaliate against an employee, whether by firing or disciplining, for filing a Workers' Compensation claim, this...

[Click here to read more](#)

Legal Matters August 1st & 15th



Tune in for a double dose of Legal Matters on WAVY and FOX at 10 AM Live & 11 AM



Join us twice a month!

WTKR News Channel 3 @ 10 AM

August 7th & 21st

Watch Attorney, Paul Hernandez with the latest Case by Case on Coast Live with Cheryl & April.



(click image to watch & play)

Borrowed cars, breakfast brawls and abandoned tailgates – check it out!



Neal C. Schulwolf
Attorney for case mentioned



My experience with the firm has been nothing less than perfect. For a little over 2 years, they worked tirelessly on my case. The most incredible thing is that I felt as if I was their only client. They took care of me, showed compassion and passion. I want to thank them. The reason that brought me to them was far from pleasant- but finally I can have my surgery and move on with my life! Many thanks to my lawyer Mr. Neal Schulwolf and his entire team! And allow me to mention sweet Mrs. Ella- who welcomes you with a smile! - Peggy Lomvardou

Thank You FOR YOUR REFERRAL

The highest compliment you can provide to our business is to recommend those colleagues, friends and family whom you feel might benefit from our services. If you know of someone, please feel free to forward our contact information and website (www.KalfusNachman.com) or let us know directly and we'd be happy to set up a meeting. Thank you.

Apple Pie

Apple pie makes everything better!!



Ingredients

- ½ cup sugar
- ½ c packed brown sugar
- 3 Tbs all-purpose flour

....continued on page 6

....continued from page 5 **Apple Pie**

- 1 tsp ground cinnamon
- ¼ tsp ground ginger
- ¼ tsp ground nutmeg
- 6-7 cups thinly sliced peeled tart apples
- 1 Tbs lemon juice
- Pastry for double-crust pie (store bought or homemade)
- 1 Tbs butter
- 1 large egg white
- Additional sugar

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Instructions

- 1 – In a small bowl, combine the sugars, flour and spices; set aside. In a large bowl, toss apples with lemon juice. Add sugar mixture; toss to coat.
- 2 – Line a 9-inch pie plate with bottom crust; trim even with edge. Fill with apple mixture; dot with butter. Roll remaining crust to fit top of pie; place over filling. Trim, seal and flute edges. Cut slits in crust.
- 3 – Beat egg white until foamy; brush over crust. Sprinkle with sugar. Cover edges loosely with foil.
- 4 – Bake at 375 for 25 minutes. Remove foil and bake until crust is golden brown and filling is bubbly, 20-25 minutes longer. Cool on a wire rack.

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