



**Newsletter | April 2020**

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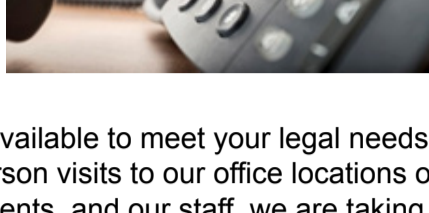
**Dear Valued Friends & Clients**

The global coronavirus pandemic has affected all of our families, businesses, communities, and our way of life.

Our hearts go out to all who have been impacted by this virus, either directly or indirectly, and with those who are sick, to whom we extend our heartfelt wishes for a full recovery. To all the selfless healthcare workers around the world tirelessly caring for the many people in need, we are truly inspired.

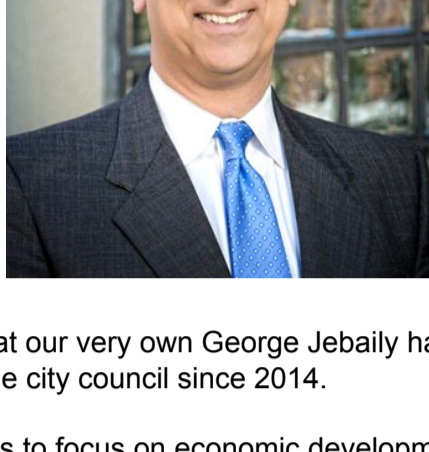
This moment reminds us we are all connected to be our best selves, with patience, understanding, and compassion.

**Access Our Attorneys from Home**



Jebaily Law Firm is open and available to meet your legal needs. However, due to COVID-19 concerns, we are limiting in-person visits to our office locations on a case-by-case basis. For the safety of our community, our clients, and our staff, we are taking the majority of appointments by telephone or video conferencing. If you need answers or help, please feel free to call us 24/7 at 843-667-0400 or visit <https://qoo.ly/35ctva>.

**Vote George Jebaily for Mayor!**



We are excited to announce that our very own George Jebaily has filed for Mayor of Florence after serving as a member of the city council since 2014.

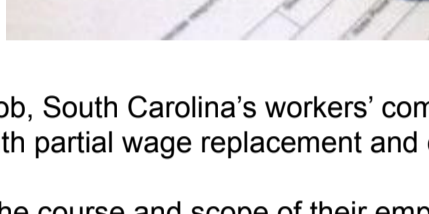
As mayor, Jebaily said, he plans to focus on economic development, expanding the downtown redevelopment, neighborhood renewal, supporting educational opportunities through partnerships, and addressing the lack of funding for city infrastructure like roads and storm water drainage.

Jebaily said that he decided to run because of his passion for the community and the encouragement from the public to continue the work of the city council. He wants to build on the progress made in the city and to continue to forge ahead on the work of those who came before.

Best wishes to George as he seeks the office of Mayor of Florence and continues his public service for the city!

[George Jebaily: Personal Injury Attorney & Active in the Community](#)

**South Carolina Workers' Comp Eligibility**

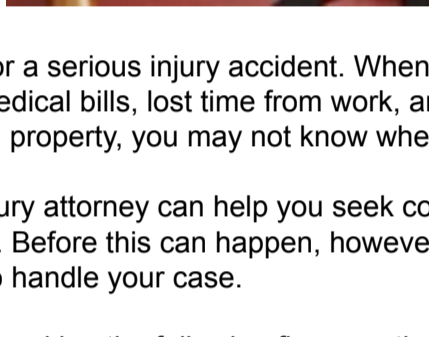


If you are injured while on the job, South Carolina's workers' compensation system can provide you with medical care, along with partial wage replacement and other benefits.

Employees who are injured in the course and scope of their employment or contract illnesses due to their occupations are generally eligible for workers' compensation benefits.

[Know the basics of South Carolina's Workers' Compensation system...continue reading](#)

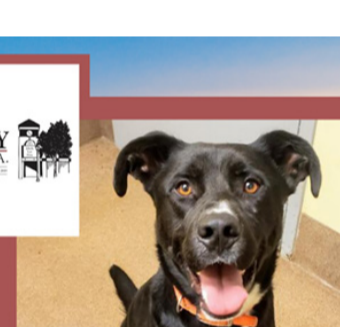
**5 Questions to Ask a Personal Injury Lawyer Before Hiring Them**



No one can be fully prepared for a serious injury accident. When you are hurt in an accident and forced to deal with mounting medical bills, lost time from work, and the stress and strain of repairing or replacing damaged property, you may not know where to turn for help.

Fortunately, an experienced injury attorney can help you seek compensation for your losses through a personal injury claim. Before this can happen, however, you need to hire an attorney who has the right experience to handle your case.

[Before hiring a lawyer, consider asking the following five questions to make sure they are the right professional to represent you...continue reading](#)



**DOG OF THE MONTH**



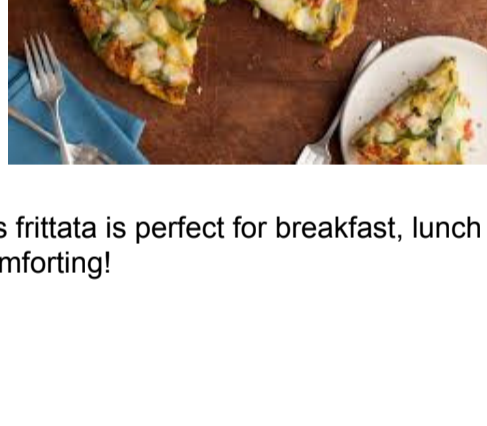
**Meet Our Dog of the Month: Buddy**

Buddy is a male labrador retriever mix. He prefers to be the only pet in your life. If you can't resist this boy's smile, contact the Florence Area Humane Society today!

Learn more about Buddy here: <https://qoo.ly/34qz5p>

Visit our [Facebook](#) page on the 15th of every month to meet the new dog of the month.

**Recipe of the Month  
Frittata with Asparagus, Tomato, and Fontina**



This easy to make asparagus frittata is perfect for breakfast, lunch and dinner. With simple flavors, it's both fresh and comforting!

**Ingredients**

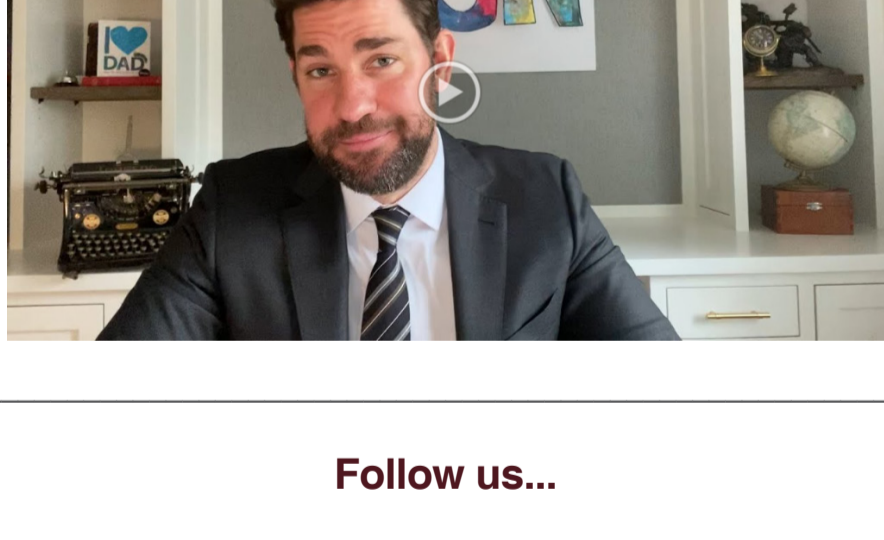
- 6 large eggs
- 2 tablespoons whipping cream
- 1/2 teaspoon salt, plus a pinch
- 1/4 teaspoon freshly ground black pepper
- 1 tablespoon olive oil
- 1 tablespoon butter
- 12 ounces asparagus, trimmed, cut into 1/4 to 1/2-inch pieces
- 1 tomato, seeded, diced
- Salt
- 3 ounces Fontina, diced

**Directions**

1. Preheat the broiler. Whisk the eggs, cream, 1/2 teaspoon salt, and pepper in a medium bowl to blend. Set aside.
2. Heat the oil and butter in a 9 1/2-inch-diameter nonstick ovenproof skillet over medium heat. Add the asparagus and sauté until crisp-tender, about 2 minutes.
3. Raise the heat to medium-high. Add the tomato and a pinch of salt and sauté 2 minutes longer.
4. Pour the egg mixture over the asparagus mixture and cook for a few minutes until the eggs start to set. Sprinkle with cheese. Reduce heat to medium-low and cook until the frittata is almost set but the top is still runny, about 2 minutes.
5. Place the skillet under the broiler. Broil until the top is set and golden brown on top, about 5 minutes.
6. Let the frittata stand 2 minutes. Using a rubber spatula, loosen the frittata from skillet and slide the frittata onto a plate.

*Recipe courtesy of Giada De Laurentiis*

**We know these extraordinary times come with stress and anxiety. We want to share something with you to make you smile and bring you joy. Warning: you may also want to have a box of tissues close by!**



**Follow us...**



**Meet Our Attorneys**



Lawyers Helping Injured People <sup>SM</sup>

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**Office Hours**

M-Th: 8:30am – 5:30pm, F: 8:30am – 5:00pm

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