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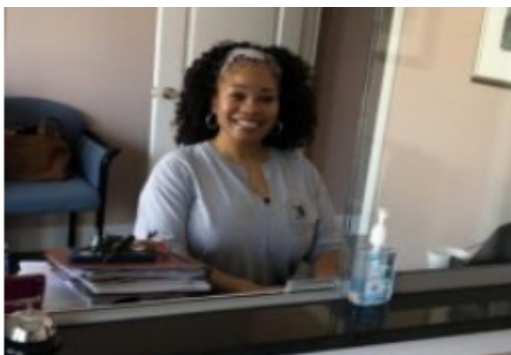
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Newsletter | June 2018

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Jebaily Law Firm Opens New Office in Myrtle Beach



Jebaily Law Firm is pleased to announce that we have opened a new location in Myrtle Beach. Our first office was founded in 1969 in Florence. Since then, we have taken pride in providing dedicated legal representation for our clients throughout the area.

As experienced trial lawyers, we put the interest of our clients first and we work tirelessly to see to it that our clients get the justice they deserve. With over 100 years of combined experience, our personal injury lawyers, our workers' compensation lawyers, and our disability lawyers are committed to

helping people just like you in Myrtle Beach and the surrounding communities of Horry County.

[Continue reading to learn more about our Myrtle Beach office.](#)

Overly Cautious Self-Driving Cars Cause Wrecks in SC



Self-driving cars are becoming a reality. While not yet widespread, autonomous vehicles are starting to hit the roads for testing in a number of states.

Some drivers may find this trend

alarming. The safety concerns are obvious. Can a computer really drive like a human? At the moment, the answer seems to be no. However, it is not that autonomous vehicles are less safe than human drivers. On the contrary, they tend to be cautious – so cautious, in fact, that humans don't know how to properly interact with them.

This disparity in driving styles is largely responsible for the risk of accidents between human drivers and self-driving cars.

[Continue reading to learn more about Autonomous Vehicles.](#)

Why Can't I Sue My Employer If I Got Hurt on the Job?



One of the questions injured employees most frequently ask is, "Why can't I sue my employer if I got hurt on the job?"

The answer can be found in Title 42 of the South Carolina Code, which

contains the laws governing [workers' compensation in South Carolina](#). These laws constitute, for the most part, the exclusive legal remedy for employees who are injured on the job.

[Educate yourself before an incident happens, keep reading.](#)

Eight Questions You Should Ask When Interviewing a Lawyer



Accidents happen. In fact, according to the [Centers for Disease Control and Prevention](#), more than 30 million people visit hospital emergency rooms each year as the result of accidental injuries.

When accidents occur, they can result in serious, disabling injuries that prevent you from providing for yourself and your loved ones or from engaging in the activities that you once enjoyed.

If another person's negligence caused your injuries, you need advice from a [personal injury lawyer](#) with legal knowledge and experience as well as other traits that are important to you.

Choosing the right attorney will make all the difference when it comes to pursuing the compensation you need in order to move on with your life.

As you research different attorneys, knowing the right questions to ask can help you to make the best choice for your case.

[We suggest that you consider the following questions:](#)

Can S.C. Workers' Compensation Benefits Help with Pain Management?

For many workers in South Carolina who have been hurt on the job, chronic



pain is a daily reality. Learning how to manage and cope with chronic pain can be difficult to do, especially without the financial resources that make seeking pain management economically feasible.

However, if you have been injured at work and are suffering from pain as a result, South Carolina [workers' compensation benefits](#) can provide compensation that is designed to help you get the medical care and support you need. The Florence workers' compensation lawyers of Jebaily Law Firm, P.A., can help you to get through the process of seeking these benefits.

[Understand types of pain, pain management and learn additional vital information.](#)

Recipe of the Month: Rigatoni with Swiss Chard and Turkey Sausage



Now in season at your local farm, swiss chard has stems that look a little like celery and can be green, red or rainbow-colored – a mixture of red, orange, pink and yellow. Cutting off the colorful stems and using just the leafy greens gives this savory pasta a healthy dose of magnesium and

vitamins A and C.

Ingredients

- Kosher salt
- 12 ounces rigatoni
- 2 tablespoons extra-virgin olive oil
- 12 ounces spicy turkey sausage, casings removed, crumbled
- 4 tablespoons unsalted butter
- 6 cloves garlic, chopped
- 1 bunch Swiss chard, stems removed, leaves chopped
- 1 tablespoon plus 1 teaspoon all-purpose flour
- 1 $\frac{3}{4}$ cups milk (not skim)
- $\frac{1}{2}$ cup grated parmesan cheese (about 1 ounce)
- Grated zest of 2 lemons
- Freshly ground pepper

Directions

Bring a large pot of salted water to a boil. Add the pasta and cook as the label directs. Reserve $\frac{1}{2}$ cup cooking water, then drain the pasta.

Meanwhile, heat the olive oil in a large Dutch oven or wide skillet over medium-high heat. Add the sausage and cook until browned, about 5 minutes. Transfer to a plate using a slotted spoon; set aside.

Wipe the Dutch oven clean; add the butter and melt over medium heat. Add the garlic and cook, stirring, until slightly softened, 1 to 2 minutes. Add the chard and cook, stirring occasionally, until wilted, 3 to 4 minutes. Sprinkle in the flour and cook, stirring, until combined, 1 to 2 minutes.

Add the milk to the chard mixture and bring to a boil; cook 1 minute. Stir in the sausage, parmesan, lemon zest and a few grinds of pepper. Reduce the heat to medium low and simmer, stirring occasionally, until slightly thickened, about 6 minutes. Add the pasta to the pot and toss, adding enough of the reserved pasta water to loosen the sauce and coat the rigatoni.

Recipe courtesy of Food Network Kitchen

What's Happening In and Around Florence

July 6, 13, 20, 27

[Sumter Farmers Market](#)

University of South Carolina-Sumter
Sumter, SC

July 20 – 21

[Pageland Watermelon Festival](#)

Pageland, SC

July 27

[Matt Parker and the Deacons](#)

Seminar Brewing
Florence, SC

July 28

[4th Annual Dance for the cure](#)

[ZUMBA Experience ReginaPerezFitness](#)

Lincoln High School
Sumter, SC

Aug 3 – 5

[Arts & Crafts Festival](#)

Myrtle Beach Convention Center
Myrtle Beach, SC

Aug 12

[Kansas - The Band](#)

Calvin Gilmore Theater (Carolina Opry)
Myrtle Beach, SC

Aug 14 – 15

[The Paw Patrol](#)

Florence Civic Center
Florence, SC

Aug 20

[Beyonce & Jay-Z](#)

(resort stay package)
Brooks Stadium
Conway, SC

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Lawyers Helping Injured People SM

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