

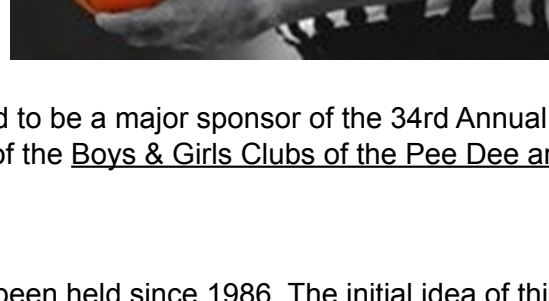


Newsletter | December 2019

In This Issue...

- 34th Annual Carolina Classic
- Lowering the High Pedestrian Fatality Rate in South Carolina
- Can I Be Fired for Filing A Workers' Compensation Claim in South Carolina?
- Truck Accidents: Most Dangerous Roads and Highways in S.C.
- Dog of the Month
- Recipe of the Month: Cranberry-Pecan Wheat Berry Salad
- What's Happening In and Around Florence

34th Annual Carolina Classic



Jebaily Law Firm is excited to be a major sponsor of the 34rd Annual Carolina Classic presented by McDonalds in support of the [Boys & Girls Clubs of the Pee Dee area](#).

About the Event

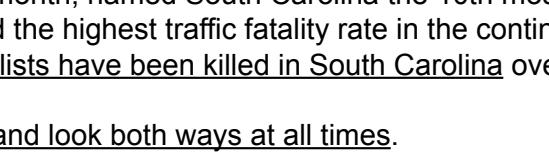
The Carolina Classic has been held since 1986. The initial idea of this event was based on a recommendation by Tony Collier, in order to benefit the Boys and Girls Club. While McDonalds has been the Presenting Sponsor since 2011, it was previously sponsored by Pepsi-Cola.

The 34rd Annual Pepsi Carolina Classic

Eight high school basketball teams are playing the 3 day tournament starting December 26th through the 28th, 2019 at the Florence Center.

[Another way that Jebaily Law Firm continues to give back to the community.](#)

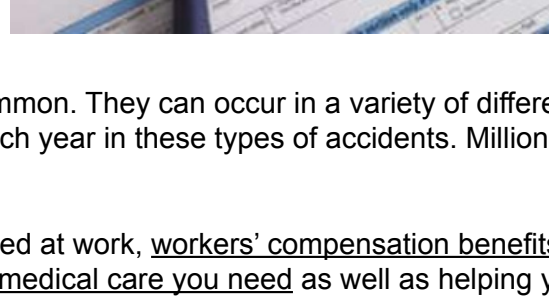
Lowering the High Pedestrian Fatality Rate in South Carolina



"Dangerous by Design," a new study from the National Complete Streets Coalition reported in the Post and Courier last month, named South Carolina the 10th most dangerous state for pedestrians. The state had the highest traffic fatality rate in the continental United States. Over [900 pedestrians and bicyclists have been killed in South Carolina](#) over the past six years.

[Always use extra caution and look both ways at all times.](#)

Can I Be Fired for Filing A Workers' Compensation Claim in South Carolina?

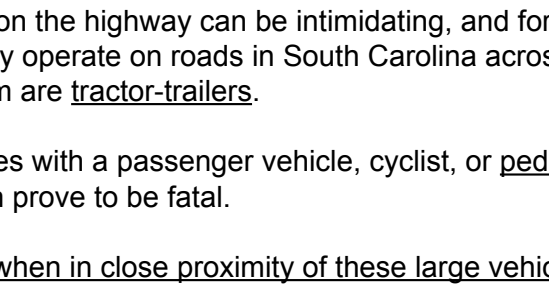


[On-the-job injuries](#) are common. They can occur in a variety of different occupations. Thousands of employees are killed each year in these types of accidents. Millions more suffer serious and often disabling injuries.

When you have been injured at work, [workers' compensation benefits](#) can often provide a safety net in terms of [getting the medical care you need](#) as well as helping you to continue to provide for your family during your recovery. Many employees who get hurt on the job have concerns about how their claim could affect their employment. The last thing an injured worker needs to face is the loss of his or her job.

[Ensure your rights are protected, and that you get all the benefits that are provided under the law.](#)

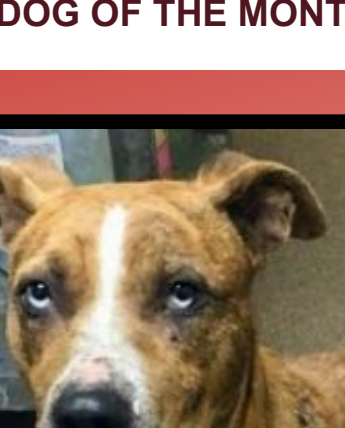
Truck Accidents: Most Dangerous Roads and Highways in S.C.



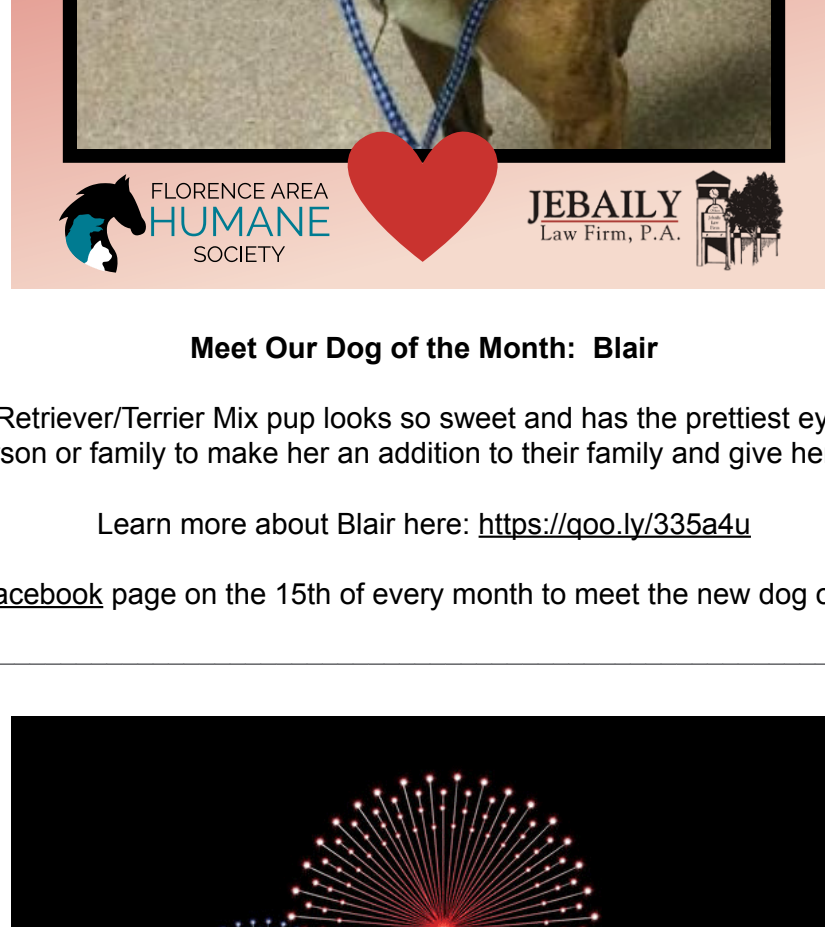
Driving near a large truck on the highway can be intimidating, and for good reason. More than 15.5 million trucks currently operate on roads in South Carolina across the United States, and more than 2 million of them are [tractor-trailers](#).

When a heavy truck collides with a passenger vehicle, cyclist, or [pedestrian](#), the results can be catastrophic, and too often prove to be fatal.

[Always use extra caution when in close proximity of these large vehicles.](#)



DOG OF THE MONTH



Meet Our Dog of the Month: Blair

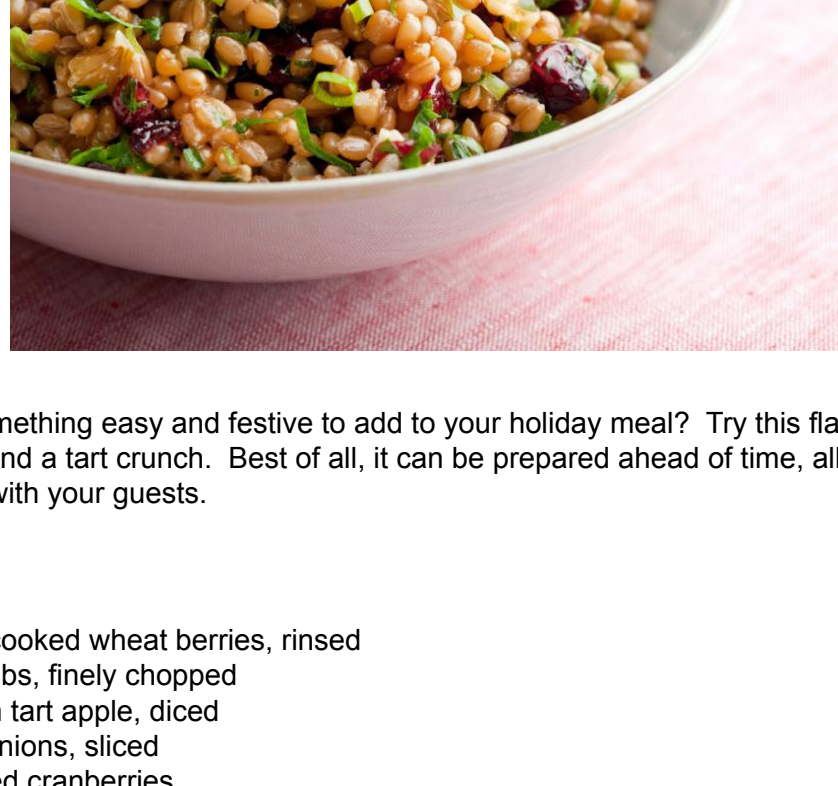
This adorable Retriever/Terrier Mix pup looks so sweet and has the prettiest eyes! She is ready for the right person or family to make her an addition to their family and give her a forever home.

Learn more about Blair here: <https://goo.ly/335a4u>

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



Recipe of the Month Cranberry-Pecan Wheat Berry Salad



Looking for something easy and festive to add to your holiday meal? Try this flavorful salad with chewy grains and a tart crust. Best of all, it can be prepared ahead of time, allowing you precious time with your guests.

Ingredients

- 1 cup uncooked wheat berries, rinsed
- 2 tablespoons cider vinegar
- 1 medium tart apple, diced
- 4 green onions, sliced
- 1 cup dried cranberries
- 1 cup chopped pecans

Dressing

- 3 tablespoons walnut oil
- 2 tablespoons cider vinegar
- 1 tablespoon minced fresh sage or 1 teaspoon rubbed sage
- 2 teaspoons minced fresh thyme or 3/4 teaspoon dried thyme
- 2 teaspoons Worcestershire sauce
- 1 teaspoon Dijon mustard
- 3/4 teaspoon salt
- 1/2 teaspoon pepper

Directions

1. Cook wheat berries according to package directions; drain and cool. Meanwhile, combine next five ingredients; add wheat berries.
2. Whisk together dressing ingredients. Pour over salad; toss to coat.
3. Serve at room temperature or chilled.

Recipe courtesy of Taste of Home

What's Happening In and Around Florence

Jan 5
[Jimmy Webb](#)
Francis Marion University Performing Arts Center
Florence, SC

Jan 10
[Harem Globetrotters](#)
Florence Center
Florence, SC

Jan 18 - 20
[Kids Jamboree](#)
Florence Center
Florence, SC

Jan 31 - Feb 1
[Monster Jam](#)
Florence Center
Florence, SC

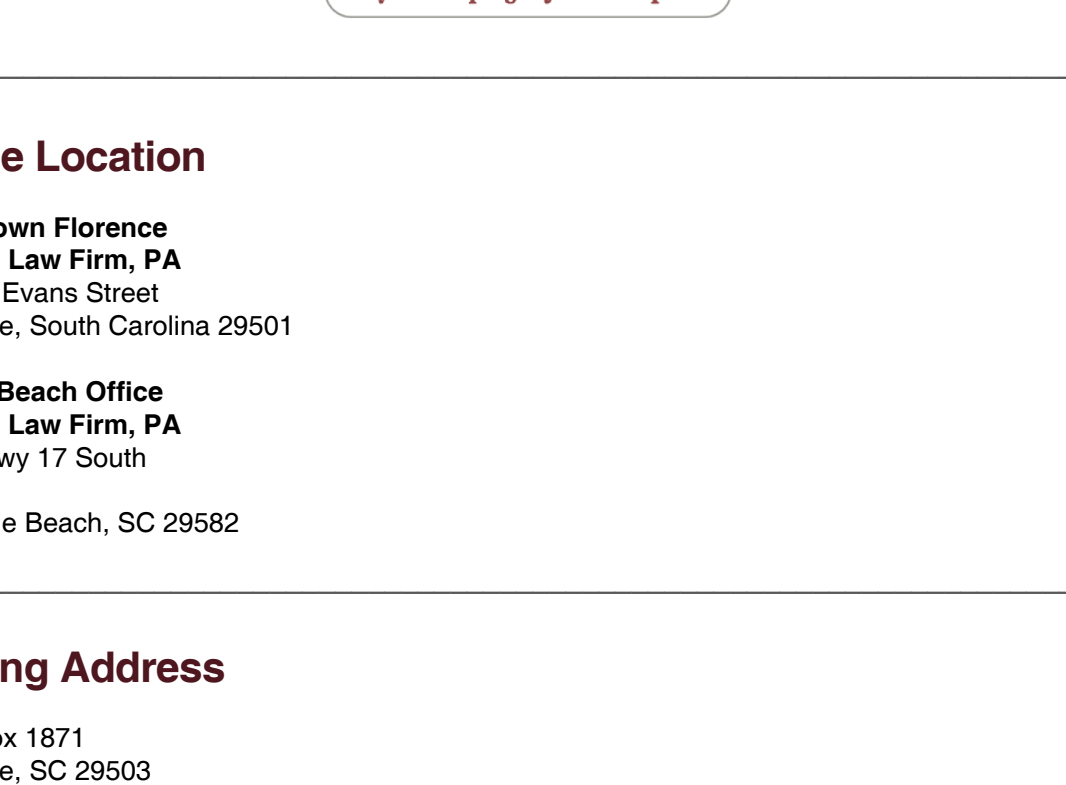
Feb 7 - 8
[Florence Stampede & Pro Rodeo](#)
Florence Center
Florence, SC

Feb 15
[The Texas Tenors](#)
Francis Marion University Performing Arts Center
Florence, SC

Follow us...



Meet Our Attorneys



Lawyers Helping Injured People SM

Office Location

Downtown Florence
Jebaily Law Firm, PA
291 W. Evans Street
Florence, South Carolina 29501

Myrtle Beach Office
Jebaily Law Firm, PA
2111 Hwy 17 South
Unit 3
N. Myrtle Beach, SC 29582

Mailing Address

P.O. Box 1871
Florence, SC 29503

Contact Us

Toll Free: 844-JEBAILY
Local: (843) 667-0400
Fax: (843) 661-6424

Office Hours

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

Disclaimer: Content of this newsletter may not be used or reproduced without written permission of the author. This newsletter is not intended to replace the services of an attorney. No expressed or implied guarantees have been made or are made by the author or publisher. Information in this newsletter is for informational purposes only and is not a substitute for professional legal advice.

Powered by Blue Orchid Marketing