

Newsletter February 2020

> professional skills to help the people I knew so well deal with the major legal issues that affect their lives."

In This Issue... Jebaily Law Firm Announces New Partner

- Three Crucial Steps in Filing a Workers' Compensation Claim in South Carolina Driving Tips for Bad Weather Conditions in South Carolina
- Holding Careless Drivers Responsible for Deadly Crashes
- How Long Will My Social Security Disability Case Take? Dog of the Month
- Recipe of the Month: French-Style Bean Stew

your legal rights.

- What's Happening In and Around Florence

"I knew I wanted to use my

Jebaily Law Firm Announces New Partner



help with an injury or worker's compensation claim today.

Three Crucial Steps in Filing a Workers' **Compensation Claim in South Carolina**



As an injured or ill worker, you may have the right to file a workers' compensation claim. These benefits can pay for your medical expenses. They can also help to cover a percentage of the wages if you are out of work during your recovery. Three crucial steps that you should take when seeking workers' compensation benefits in South

Carolina.

Driving Tips for Bad Weather Conditions in South Carolina

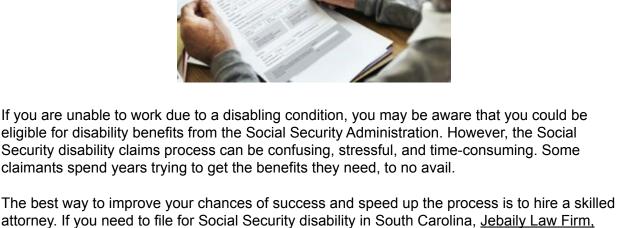


weather, according to a report from the <u>United States Department of Transportation (DOT)</u>. Additionally, these conditions result in approximately 418,000 injuries and 5,000 fatalities per year, according to the DOT.

Here are some tips to reduce your risk of being involved in a weather-related car accident.

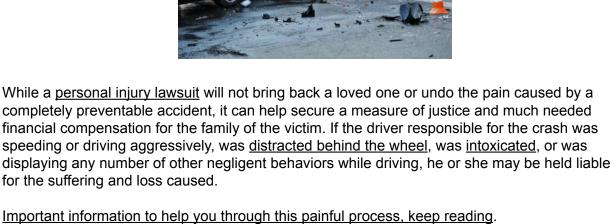
How Long Will My Social Security Disability Case Take?





Holding Careless Drivers Responsible for Deadly Crashes

P.A., can help. To learn more, call us today or contact us online to schedule a free consultation.







French-Style Bean Stew

In honor of American Heart Month, try this savory vegetarian stew packed with protein and fiber

2 medium dried bay leaves · 8 oz. dried black beans, sorted for stones and shriveled beans, rinsed, drained 2 medium carrots (chopped)

• 8 oz. dried Great Northern beans or other dried white beans, sorted for stones and

either method, drain the beans in a colander, rinse, and drain again. Set aside.

2. When the beans are ready, dry the Dutch oven and lightly spray with cooking spray. Cook the celery, carrots, bell pepper, onion, and garlic over medium heat for 20 minutes, or until

What's Happening In and Around Florence

1 large green bell pepper (chopped) 1/4 cup light or dark molasses 1 large onion (chopped) 1/2-3/4 tsp. crushed red pepper flakes 3 medium ribs of celery

• 1/2 tsp. salt

Ingredients

6 cups water

Cooking spray

that will make meat lovers forget there's no meat!

1/2 cup dry white wine (regular or nonalcoholic)

16 oz. canned, no-salt-added tomato sauce 1 1/4 cups fat-free, low-sodium vegetable broth

1 1/2 tsp. dried fennel seeds (crushed) • 4 medium garlic cloves (crushed, minced)

shriveled beans, rinsed, drained

Directions 1. In a Dutch oven, stir together the water and beans. Bring to a boil over high heat. Reduce the heat and simmer for 5 minutes. Remove from the heat. Let stand, covered, for 1 hour. Or, put the water and beans in a large bowl. Let stand, covered, for 6 to 12 hours. With

1/2 dried thyme (crushed)

tender, stirring occasionally. Stir in the remaining ingredients and the beans. Increase the heat to high and bring to a boil. Reduce the heat and simmer, covered, for 2 1/2 to 3 hours, or until the beans are tender, adding water if necessary and stirring occasionally. Discard the bay leaves before serving the stew.

Recipe courtesy of recipes.heart.org

The Tortoise and The Hare The Musical

Mar 6 - 14 Don't Dress For Dinner Florence Little Theatre Florence, SC

Mar 7

Mar 21

Apr 11 Bill Whyte

Florence, SC

Sumter, SC

Apr 19 - 20

Florence, SC

Florence, SC

Apr 23

The Temptations Francis Marion University Performing Arts Center Florence, SC Mar 14 Columbia City Ballet Francis Marion University Performing Arts Center Florence, SC

Brantley Gilbert Florence Center Florence, SC Apr 25 Shawn Colvin

Florence Little Theatre

Sumter Opera House

8th Annual Purple Run Festival

Meet Our Attorneys

Francis Marion University Performing Arts Center

Follow us...

Tube



291 W. Evans Street Florence, South Carolina 29501 **Myrtle Beach Office** Jebaily Law Firm, PA 2111 Hwy 17 South

N. Myrtle Beach, SC 29582

Mailing Address

Office Location

Downtown Florence Jebaily Law Firm, PA

Unit 3

Florence, SC 29503 **Contact Us**

P.O. Box 1871

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





Lawyers Helping Injured People SM

















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