



Newsletter | August 2020

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Access Our Attorneys from Home



Jebaily Law Firm is open and available to meet your legal needs. Due to COVID-19 concerns, we ask if you visit our office to please wear a mask. For those with health concerns, we are also taking 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>.

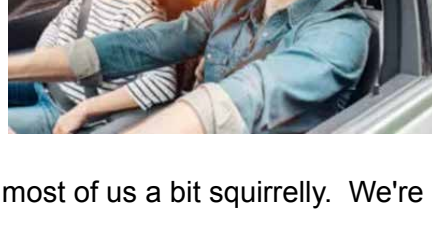
Workplace Protections Still Apply When You Work from Home



Even before the world found itself gripped by the COVID-19 pandemic, more and more people were working from home. In fact, prior to the pandemic, almost 7 percent of private sector workers were working from home, up from 5 percent in 2010, according to the [World Economic Forum](#).

Working from home can be a challenge, but remember only the location has changed, the normal rules still apply.

Getting Back on the Road Following Quarantine

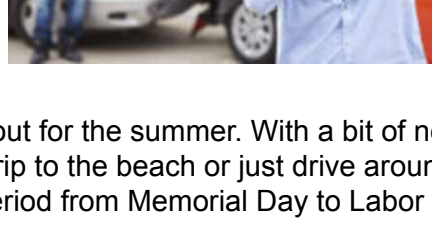


The COVID-19 quarantine has most of us a bit squirrely. We're ready to escape the confines of home and hit the road.

If you're like most of us, you've got stuff to do and you've been waiting for weeks to get at it. Whether returning to the workplace, running errands, or striking out on a long-awaited vacation, you're ready for the independence of driving to your chosen destinations.

Remember to inspect your vehicle before you venture out!

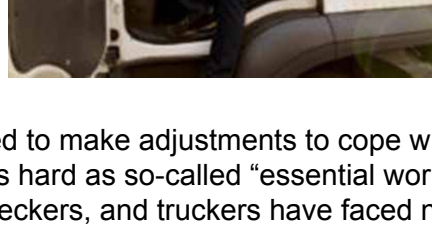
Educate Your Teens and Keep Them Safe During '100 Deadliest Days of Summer'



For many teenagers, school's out for the summer. With a bit of newfound freedom, they may pick up a side gig, take a day-trip to the beach or just drive around with friends. Now is a good time to remind them that the period from Memorial Day to Labor Day is known as the "100 deadliest days" of the year.

This summer, the hazards are even greater due to COVID-19 and our young drivers need to use extra caution when on the roads.

'Essential' Truckers Encounter New Struggles During Pandemic



While everyone has been forced to make adjustments to cope with the ongoing COVID-19 pandemic, few have been hit as hard as so-called "essential workers." Health care workers, grocery stores stockers and checkers, and truckers have faced new, escalating difficulties.

Truckers and trucking companies are facing new challenges due to the epidemic.



DOG OF THE MONTH



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

Bernard came to the shelter after his family left him behind after the home he lived in burned down. Naturally, he was a bit traumatized and broken. He is now doing better. He's full of energy and the world is an adventure to him. He is 4-6 years old, heartworm positive and neutered.

Learn more about Bernard here: <https://qoo.ly/36uv2c>

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

**Recipe of the Month
Chicken and Bulgur Salad with Peaches**



Fresh, seasonal, and light, this is a great meal for summer appetites. Bulgur, a quick-cooking whole grain, is perfect for time-crunched weeknight cooking. You can also substitute quinoa or whole-wheat couscous.

Ingredients

- 1 1/3 cups water
- 2/3 cup bulgur
- Cooking spray
- 1-pound chicken breast cutlets
- 1 teaspoon kosher salt, divided
- 1/2 teaspoon black pepper
- 4 cups packed arugula
- 2 cups halved cherry tomatoes
- 2 cups sliced fresh peaches
- 3 tablespoons extra-virgin olive oil
- 2 tablespoons rice vinegar

How to Make It

1. Bring 1 1/3 cups water and bulgur to a boil in a small saucepan over high. Reduce heat to medium-low; cover and simmer 10 minutes. Drain and rinse under cold water. Drain well; let dry on paper towels.
2. Meanwhile, heat a grill pan coated with cooking spray over high. Sprinkle chicken with 1/2 teaspoon salt and pepper. Grill chicken, turning occasionally, until done, 6 to 7 minutes. Remove to a cutting board. Let stand 3 minutes. Slice against the grain into strips.
3. Place bulgur, arugula, tomatoes, and peaches in a large bowl. Add remaining 1/2 teaspoon salt, oil, and vinegar; toss to coat. Divide mixture among 4 plates; top evenly with chicken.

Recipe courtesy of [CookingLight.com](#)

What's Happening in and Around Florence

The COVID-19 pandemic has caused many large events to be cancelled or postponed. To ensure public safety, we would like to encourage you to enjoy some socially distant outdoor activities in your area.

[Julia 4 Cinemas](#)
Florence, SC

[Florence Veterans Park](#)
Florence, SC

[Jeffries Creek Park](#)
Florence, SC

[Great Escapes Kayak Expeditions](#)
Longs, SC

[Riverbanks Zoo & Garden](#)
Columbia, SC

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Lawyers Helping Injured People™

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