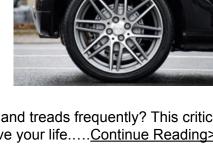


Newsletter **April 2021** 

In This Issue...

- Tire Safety: A Crucial Component of Vehicle Safety Access Our Attorneys from Home
- Certain Medicines Can Impair Safe-Driving Abilities Tips for Manufacturing Employees Restarting Work
- Jebaily Law Firm FAQ Friday!
- Recipe of the Month: Garden Risotto What's Happening In and Around Florence





**Certain Medicines Can Impair Safe-Driving Abilities** 

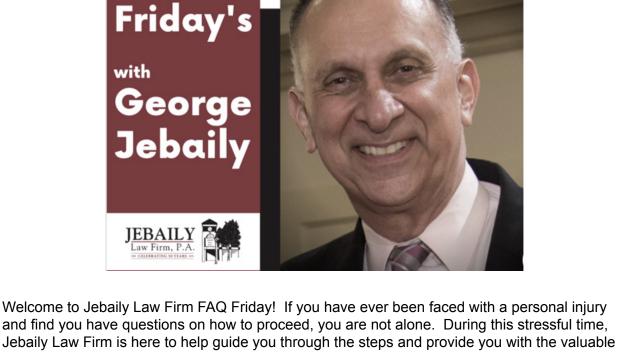


employers may find that months of working limited hours or not working at all may have taken their toll....Continue Reading> Jebaily Law Firm FAQ Friday!

As we approach a sense of normalcy and work starts up again, manufacturing workers and their

operations. This affected workers in many sectors, including manufacturing.

## **FAQ**



Have a question? Let us know in the comment below or contact us today to schedule a free, no obligation consultation with one of our attorneys. **Click Here** 





1. Bring the broth to a simmer in a medium saucepan. Heat the oil in a heavy saucepan over

- moderately low heat and cook the onion, stirring occasionally, until soft, 3 to 5 minutes. Add the rice and cook, stirring constantly, 1 minute. Add wine and simmer, stirring constantly, until absorbed, about 1 minute. Add 3/4 cup of the hot broth, the salt and a few grinds of fresh pepper and simmer, stirring constantly, until broth is absorbed. Continue
- Recipe courtesy of Ellie Krieger
- Kids Jamboree Florence Center Royal Book Bash

Follow us...

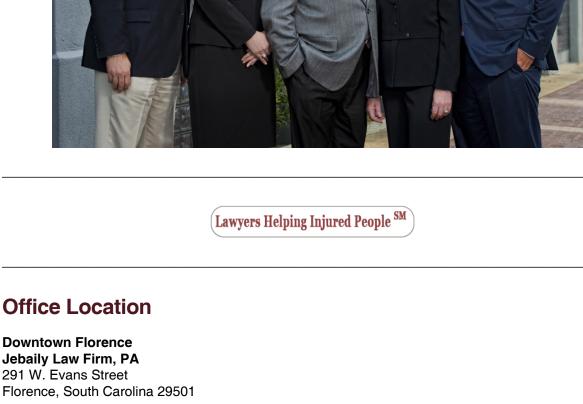
**Meet Our Attorneys** 

Tube

What's Happening In and Around Florence

Lake City, SC

Riverbanks Zoo & Garden



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Do you check your car's tires and treads frequently? This critical vehicle maintenance step is so important that it may even save your life.....Continue Reading>

**Tire Safety: A Crucial Component of Vehicle Safety** 

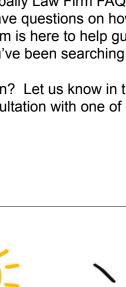
**Access Our Attorneys from Home** 

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://www.jebailylaw.com/.

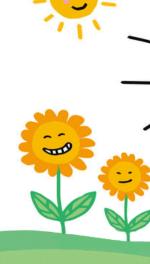
**Tips for Manufacturing Employees Restarting Work** 

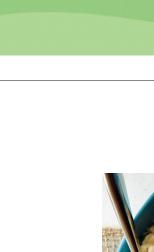
When the COVID-19 pandemic first hit, many non-essential businesses were forced to cease

information you've been searching for.









next meatless Monday!

1/4 cup freshly grated Parmesan

**Directions** 

Ingredients

simmering and adding hot broth, about 3/4 cup at a time, stirring constantly and allowing the broth to be absorbed before adding more, until rice is almost tender and creamy, about 18 minutes. 2. Add the spinach and peas and cook until the spinach is wilted. Add the asparagus and cook just until the vegetables are hot. Stir in the Parmesan and more broth if the risotto seems too thick. Serve in soup plates.

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. Southern Soul Music Fest Florence Center Food Truck Rodeo

Florence Center

Florence Center

Columbia, SC

Julia 4 Cinemas Florence, SC

**Theatre Park** 

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