

Newsletter February 2021

Hit and Run Accidents: It's Illegal To Leave an Accident Scene

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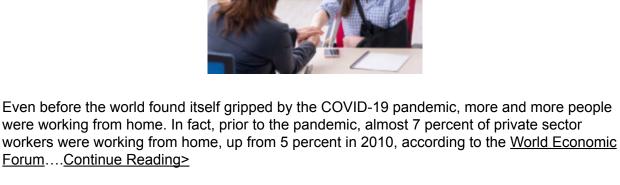
Hit and Run Accidents: It's Illegal To Leave an Accident Scene



Access Our Attorneys from Home



Workplace Protections Still Apply When You Work from Home



Most Dangerous Intersections in Surfside Beach

Meet Our Pet of the Month: Charlie

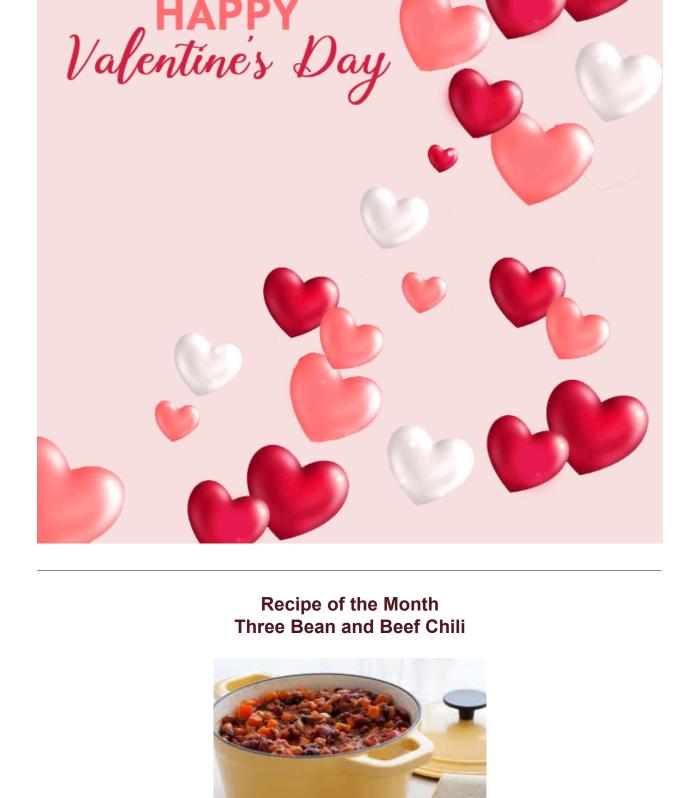
As a popular tourist destination, traffic in Surfside Beach can get very heavy, particularly in the summer months. With the crush of vehicular, bicycle, and pedestrian traffic, intersections in Surfside Beach become frequent locations for accidents in the community...Continue Reading>



Add to these amazing statistics by giving Charlie a shot at a new furever home.

all-black color.

To learn more about Charlie, visit <u>FacebookJebailyLawFirm</u> Visit our <u>Facebook</u> page on the 15th of every month to meet the new pet of the month.



chicken for an even leaner option.

This comforting, heart-healthy chili is perfect for cold February days. Use ground turkey or

One 15.5-ounce can kidney beans, drained and rinsed One 15.5-ounce can pinto beans, drained and rinsed **Directions**

Ingredients

1 tablespoon olive oil 1 onion, diced (1 cup)

2 cups water

1 red bell pepper, diced (1 cup) 2 carrots, diced (1/2 cup) • 2 teaspoons ground cumin

• One 28-ounce can crushed tomatoes

· Salt and freshly ground black pepper

1/2 teaspoon dried oregano

• 1-pound extra-lean ground beef (90 percent lean)

1 chipotle chile in adobo sauce, seeded and minced 2 teaspoons adobo sauce from the can of chipotles

• One 15.5-ounce can black beans, drained and rinsed

1. Heat the oil in large pot or Dutch oven over moderate heat. Add the onion, bell pepper and carrots, cover and cook, stirring occasionally until the vegetables are soft, about 10 minutes. Add the cumin and cook, stirring, for 1 minute. 2. Add the ground beef; raise the heat to high and cook, breaking up the meat with a spoon,

and pepper.

activities in your area.

Columbia, SC

Julia 4 Cinemas Florence, SC

<u>Jeffries Creek Park</u> Florence, SC

Riverbanks Zoo & Garden

until the meat is no longer pink. 3. Stir in the tomatoes, water, chipotle and adobo sauce, oregano and salt and pepper. Simmer, partially covered, stirring from time to time, for 30 minutes. 4. Stir in the beans and cook, partially covered, 20 minutes longer. Season, to taste, with salt

Recipe courtesy of Ellie Krieger

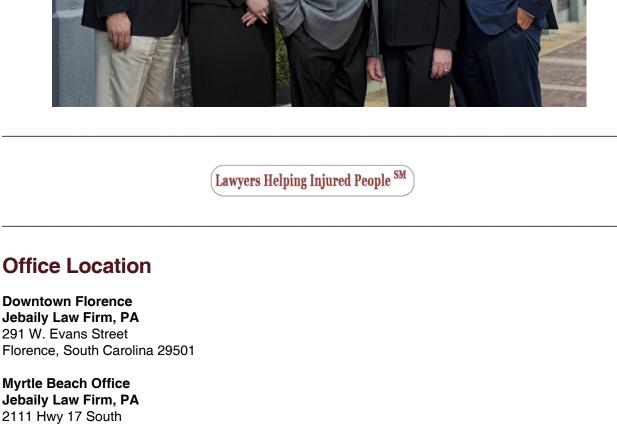
- What's Happening In and Around Florence
- Theatre Park Lake City, SC Florence Veterans Park Florence, SC

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

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

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