

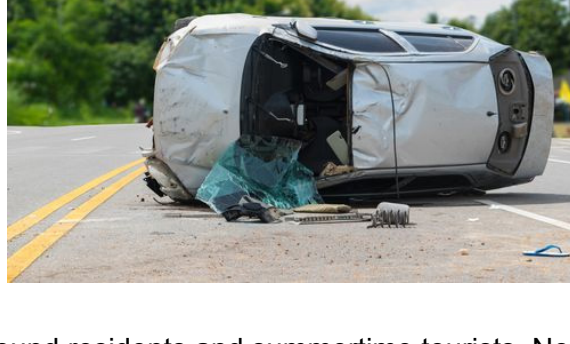


**Newsletter | August 2021**

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**Fatal Car Accidents on Highway 17 in North Myrtle Beach**



With a good mix of year-round residents and summertime tourists, North Myrtle Beach is one of the busiest communities on the South Carolina coast. Hugging the Atlantic Ocean coastline, North Myrtle Beach has a few main roads that residents and visitors use to get around, including Highway 17, a primary thoroughfare that runs the length of North Myrtle Beach.....

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**Beach Laws in North Myrtle Beach**



With miles of beautiful beaches to enjoy, North Myrtle Beach is one of South Carolina's most popular vacation destinations. North Myrtle Beach and the rest of the Grand Strand are often densely packed, especially in the spring and summer months.

Whether you are a resident or a tourist, it's crucial to know the laws regarding the use of the beach, from putting up umbrellas, to boating and surfing, and more.....[Continue Reading>](#)

**Tips for Filing a Wrongful Death Lawsuit**



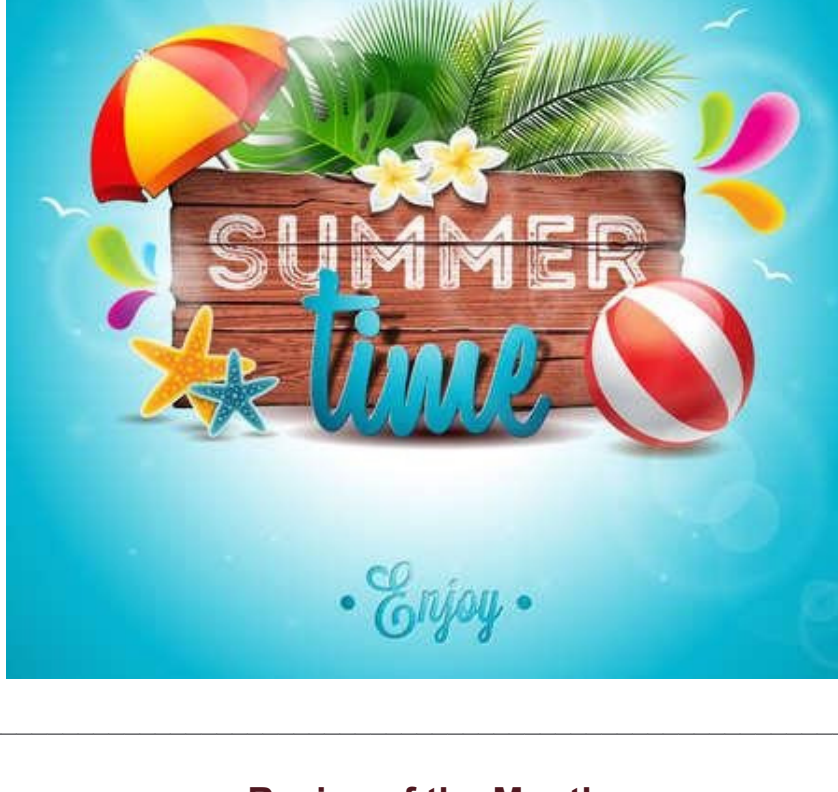
When you and your family lose a loved one due to someone else's negligence or recklessness, your family may decide to pursue compensation in a wrongful death lawsuit. Although no amount of money can bring your loved one back, pursuing financial recovery can help your family manage the expenses of your loved one's passing and also provide you with a measure of justice...[Continue Reading>](#)



"An A+ rating from the Better Business Bureau isn't earned by providing good customer service just once or twice. A+ ratings are earned through years of experience and reputation building. Providing superior legal services for our community in South Carolina makes us proud to be rated as an A+ firm. Clients who contact Jebaily Law Firm can expect excellence in legal representation by caring lawyers who are not afraid to fight for their clients."

[Check Out The Reviews](#)

[BBB profile](#)



**Recipe of the Month  
Tomato and Goat Cheese Tarts**



It's tomato season and if you're wondering what to do with the abundance, try this savory tart.

**Ingredients**

- 1 package (17.3 ounces/2 sheets) puff pastry, defrosted
- Good olive oil
- 4 cups thinly sliced yellow onions (2 large onions)
- 3 large garlic cloves, cut into thin slivers
- Kosher salt and freshly ground black pepper
- 3 tablespoons dry white wine
- 2 teaspoons minced fresh thyme leaves
- 4 tablespoons freshly grated Parmesan, plus 2 ounces shaved with a vegetable peeler
- 4 ounces garlic-and-herb goat cheese (recommended: Montrachet)
- 1 large tomato, cut into four 1/4-inch-thick slices
- 3 tablespoons julienned basil leaves

**Directions**

1. Unfold a sheet of puff pastry on a lightly floured surface and roll it lightly to an 11 by 11-inch square. Using a 6-inch-wide saucer or other round object as a guide, cut 2 circles from the sheet of puff pastry, discarding the scraps. Repeat with the second pastry sheet to make 4 circles in all. Place the pastry circles on 2 sheet pans lined with parchment paper and refrigerate until ready to use.
2. Preheat the oven to 425 degrees F.
3. Heat 3 tablespoons of olive oil in a large skillet over medium to low heat and add the onions and garlic. Sauté for 15 to 20 minutes, stirring frequently, until the onions are limp and there is almost no moisture remaining in the skillet. Add 1/2 teaspoon salt, 1/4 teaspoon pepper, the wine, and thyme and continue to cook for another 10 minutes, until the onions are lightly browned. Remove from the heat.
4. Using a sharp paring knife, score a 1/4-inch-wide border around each pastry circle. Prick the pastry inside the score lines with the tines of a fork and sprinkle a tablespoon of grated Parmesan on each round, staying inside the scored border.
5. Place 1/4 of the onion mixture on each circle, again staying within the scored edge. Crumble 1 ounce of goat cheese on top of the onions. Place a slice of tomato in the center of each tart. Brush the tomato lightly with olive oil and sprinkle with basil, salt, and pepper. Finally, scatter 4 or 5 shards of Parmesan on each tart.
6. Bake for 20 to 25 minutes, until the pastry is golden brown. The bottom sheet pan may need an extra few minutes in the oven. Serve hot or warm.

*Recipe courtesy of Ina Garten*

**What's Happening In and Around Florence**

As vaccination numbers increase and Covid-19 cases drop, venues and activities have returned to pre-pandemic levels and bring with it a sense of normalcy for many. We encourage you to enjoy some socially distant activities in your area and follow local safety protocols.

[Monthly Bluegrass Show](#)  
The Grand Old Post Office  
Darlington

[Glorious! The True Story of Florence Foster Jenkins](#)  
[The Worst Singer in The World](#)  
Florence Little Theatre

[Locked In – Escape Rooms](#)  
Riverbank

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

[Theatre Park](#)  
Lake City, SC

[Skateland USA](#)  
Florence

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**Meet Our Attorneys**



Lawyers Helping Injured People <sup>SM</sup>

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**We Make Hospital and Home Visits!**

**Office Hours – (24 Hours via Phone)**

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

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