

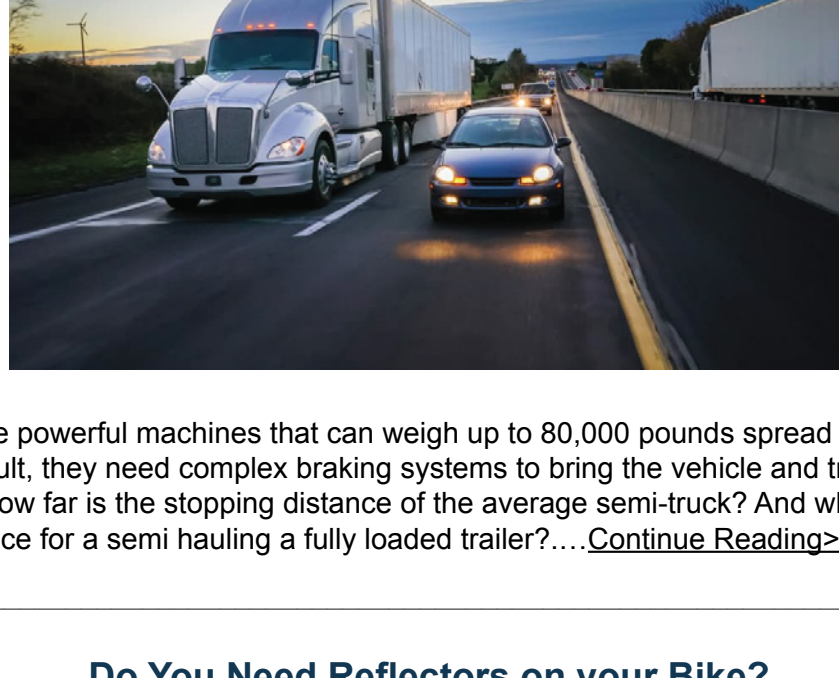


Newsletter | October 2021

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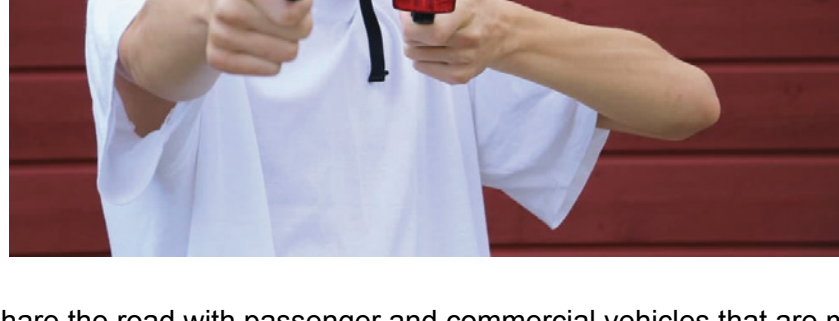
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What Is the Stopping Distance of a Semi-Truck?



Semi-trucks are powerful machines that can weigh up to 80,000 pounds spread across five axles. As a result, they need complex braking systems to bring the vehicle and trailer to a safe stop. But just how far is the stopping distance of the average semi-truck? And what is the stopping distance for a semi hauling a fully loaded trailer?....[Continue Reading>](#)

Do You Need Reflectors on your Bike?



Cyclists often share the road with passenger and commercial vehicles that are much larger, heavier, and travel at higher speeds. In low-visibility conditions, motorists might fail to see cyclists on the road until it is too late to avoid a collision. Fortunately, reflectors can help cyclists ensure that their bike is more visible. These safety features often help prevent severe or potentially fatal crashes....[Continue Reading>](#)

Golf Cart Safety Dos and Don'ts



While many people may not think of golf carts as being dangerous, they certainly can be.

According to the Consumer Product Safety Commission (CPSC), more than 10,000 emergency room visits each year result from golf cart accidents. About 40% of these accidents involve someone falling out of the golf cart. Roughly 10% involve a rollover. In fact, turning at just 11 mph is fast enough to throw passengers out of a golf cart....[Continue Reading>](#)

[This might be a good time to practice good driving skills!](#)

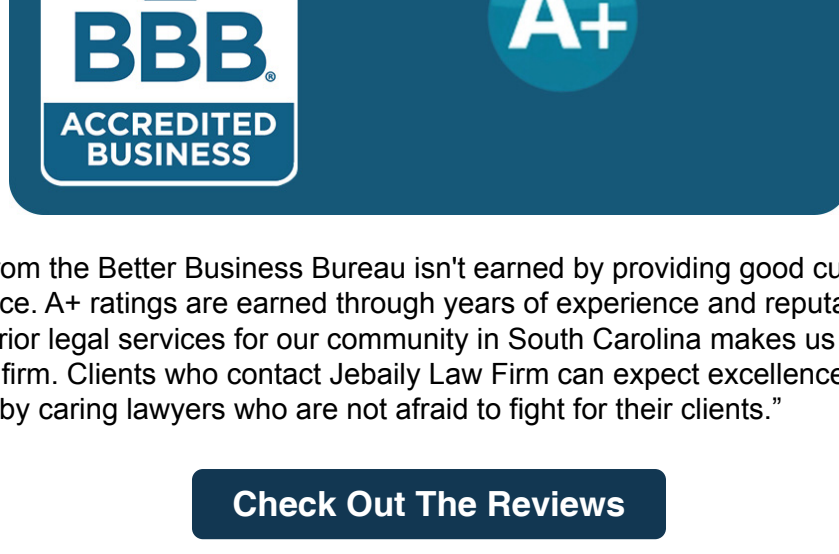
Meet Our Pet of the Month: Brian



"This regal, dapper young man prefers the company of lady canines. He is not one to turn down a good treat, and will sometimes chase a ball. He likes to play and if he is going to have a canine companion, they need to be able to handle his rough play. Brian is about 2 years old, neutered and heartworm positive."

To learn more about Brian, visit – [Petfinder.com](#)

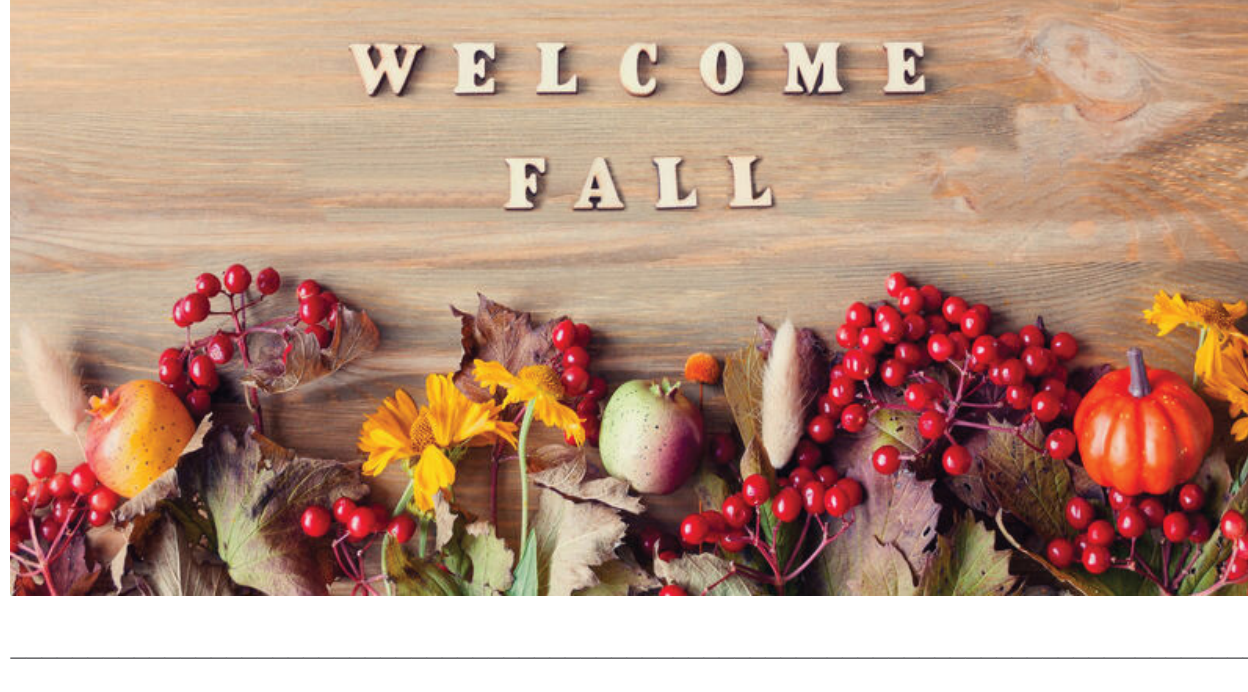
Visit our [Facebook](#) page on the 15th of every month to meet the new pet of the month.



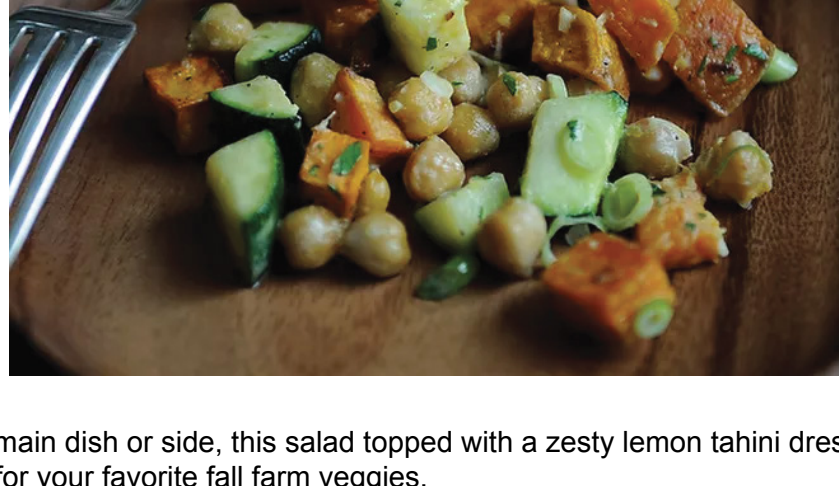
"An A+ rating from the Better Business Bureau isn't earned by providing good customer service just once or twice. A+ ratings are earned through years of experience and reputation building. Providing superior legal services for our community in South Carolina makes us proud to be rated as an A+ firm. 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 Sweet Potato, Zucchini & Chickpea Salad



Warm or cold, main dish or side, this salad topped with a zesty lemon tahini dressing is the perfect choice for your favorite fall farm veggies.

Ingredients

For the salad

- 2 yams or sweet potatoes, diced into 1-inch pieces
- 1 zucchini, diced into 1-inch pieces
- 1 can chickpeas, rinsed and drained
- 2 garlic cloves
- 3 sprigs parsley, leaves finely chopped
- 2 scallions, thinly sliced on bias
- olive oil

For the dressing

- 1 tablespoon tahini
- zest and juice of 1 lemon
- salt and pepper
- 1 tablespoon olive oil

Directions

1. Preheat oven to 400 degrees. Line rimmed baking sheet with parchment or silicone.
2. Spread diced sweet potatoes in a single layer on prepared baking sheet, drizzle with olive oil, and sprinkle lightly with salt and pepper. Roast 35-40 minutes, then add zucchini and roast an additional 10-15 minutes, until both vegetables are softened inside and caramelized in spots. If vegetables haven't caramelized at that point, pop them under the broiler for 3 minutes, and they'll brown plenty.
3. In a small frying pan over medium heat, sauté chickpeas and whole garlic cloves in 1 tablespoon of olive oil (just enough to moisten) for about 3 minutes, until the chickpeas dry out a bit and are warmed through. Remove garlic cloves, chop finely, and reserve for dressing.
4. In a medium bowl, mix chickpeas with yams and zucchini. Add parsley and scallions and toss to combine.

Recipe courtesy of food52.com

What's Happening In and Around Florence

[Florence Chamber's Kickin' Chicken Wing & Chili Festival](#)

[Trunk or Treat](#)

Southside Baptist Church

[David Boatwright Exhibit](#)

Florence County Museum

[Micro Wrestling All Star Show](#)

Florence Center

[Jingle Bell Market](#)

Florence Center

[Step Into the Light Tour](#)

Florence Center

[Southern Soul Music Fest](#)

Florence Center

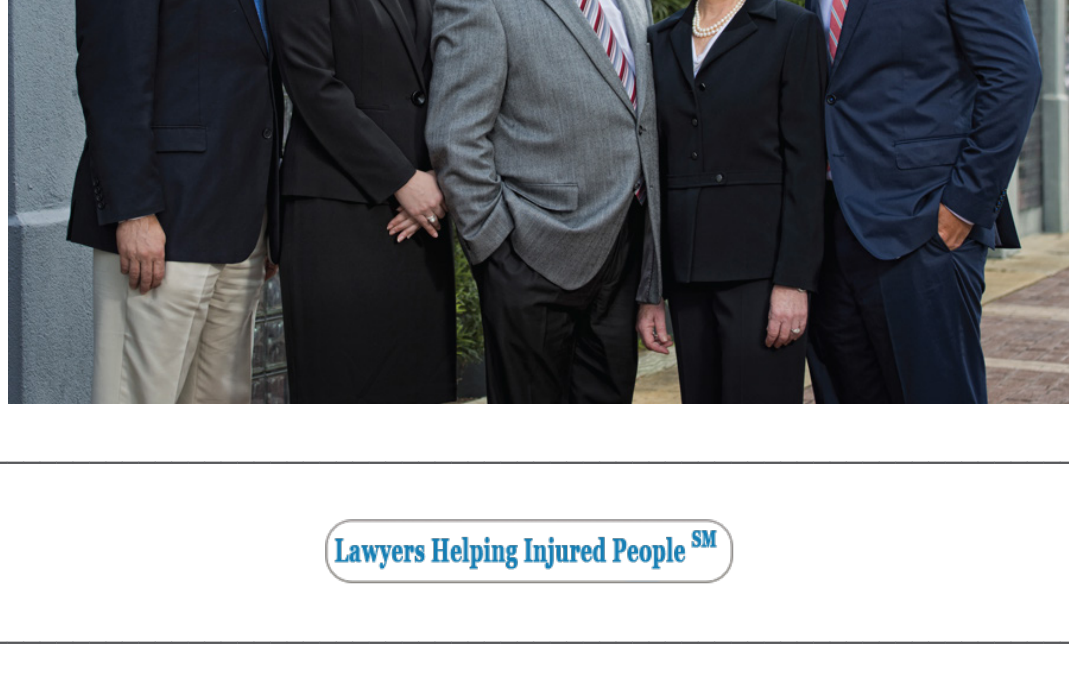
[Riverbanks Zoo & Garden](#)

Columbia, SC

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Lawyers Helping Injured People SM

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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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