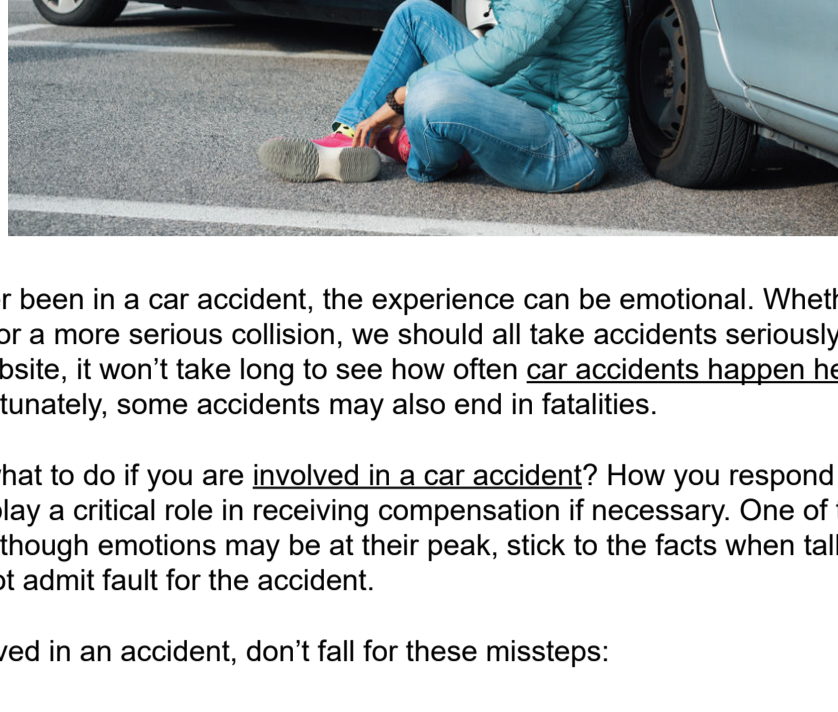




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- **Meet Our Pet of the Month: Macho Man Randy Savage**
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Post-Accident No-Nos



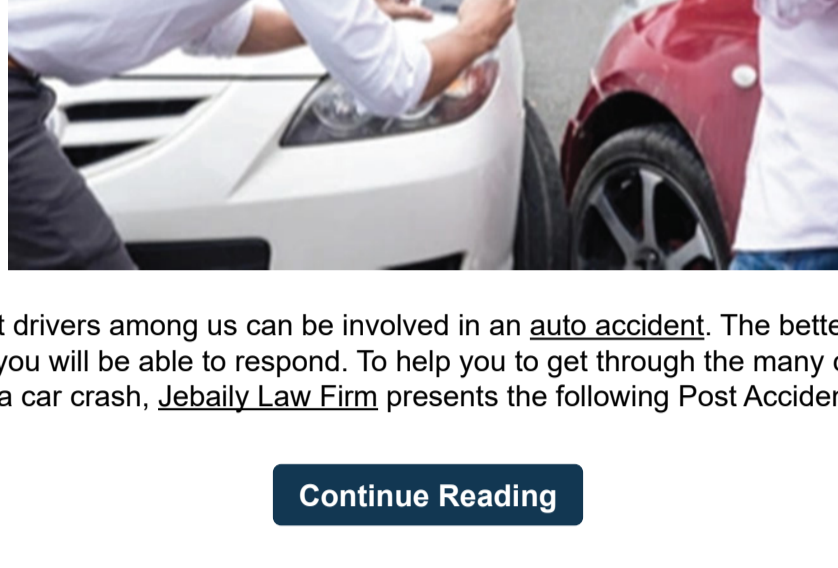
If you have ever been in a car accident, the experience can be emotional. Whether it is a minor fender-bender or a more serious collision, we should all take accidents seriously. If you browse through our website, it won't take long to see how often car accidents happen here in South Carolina. Unfortunately, some accidents may also end in fatalities.

Do you know what to do if you are involved in a car accident? How you respond after the initial moments can play a critical role in receiving compensation if necessary. One of the first steps is to stay calm. Although emotions may be at their peak, stick to the facts when talking about the situation. Do not admit fault for the accident.

If you are involved in an accident, don't fall for these missteps:

[Continue Reading](#)

Read Our Post Accident Checklist



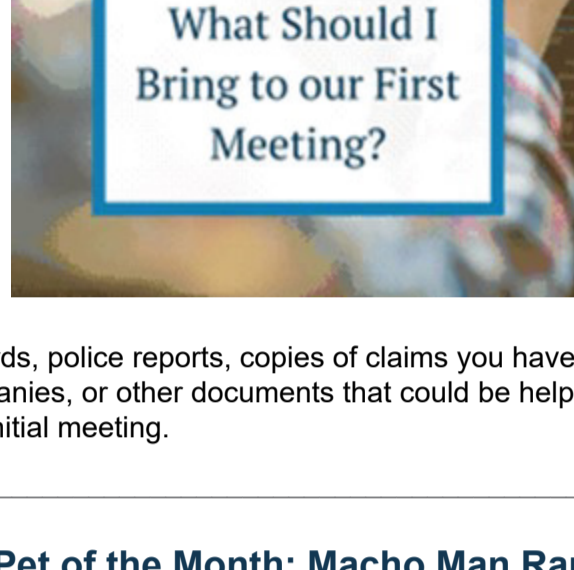
Even the safest drivers among us can be involved in an auto accident. The better prepared you are, the better you will be able to respond. To help you to get through the many challenges that can arise after a car crash, Jebaily Law Firm presents the following Post Accident Checklist:

[Continue Reading](#)

Get the Benefits You Deserve in Florence

Social Security Disability, often called SSD, is a federally-run insurance program that provides income to people who are unable to work due to a physical or mental disability.

[Click Here to Find Out More](#)



If you have medical records, police reports, copies of claims you have filed, communications from the insurance companies, or other documents that could be helpful to your case, we urge you to bring them to our initial meeting.

Meet Our Pet of the Month: Macho Man Randy Savage



Say hello to our #PetOfTheMonth, Macho Man Randy Savage!

This pretty boy is a 7-year old male Terrier Mix.

When he's not practicing his leg drops on the other pups in the shelter, Macho loves snacking on treats and going for walks!

Learn how to make him a part of your family here: [Petfinder.com](#)

JEBAILY

—Law Firm—

www.jebailylaw.com

“



Amazing attention to my situation. Brian, Caitlyn and the entire team are the best.

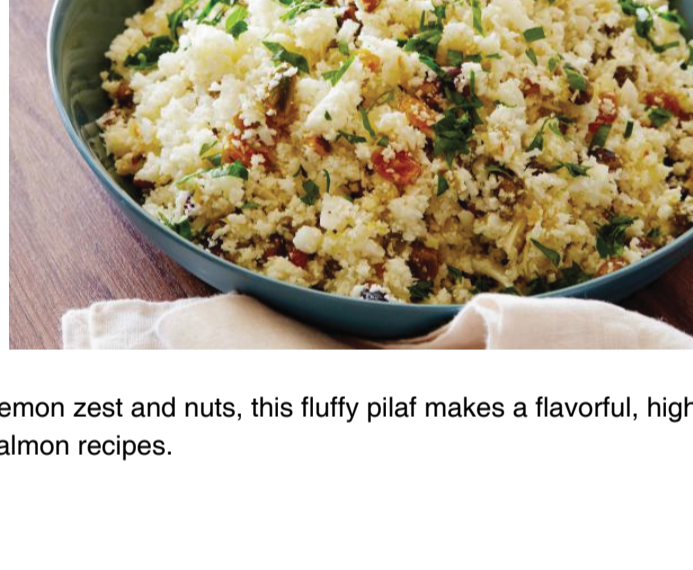
H H.S.

1 week ago

SOURCE: **Google**

Reviews

Recipe of the Month Healthy Sicilian Cauliflower Rice



Studded with raisins, lemon zest and nuts, this fluffy pilaf makes a flavorful, high-fiber side for your favorite chicken and salmon recipes.

Ingredients

- 1/4 cup golden raisins
- 1 large head cauliflower, separated into 1-inch florets
- 1/4 cup olive oil
- 1 medium onion, finely diced
- 1/3 cup sliced skin-on almonds or shelled pistachios
- 2 tablespoons drained capers
- 2 small cloves garlic, thinly sliced
- Zest of 1/2 lemon
- Pinch red pepper flakes
- Kosher salt
- 1/4 cup fresh parsley leaves, finely chopped

Directions

Soak the raisins in warm water until plump, about 15 minutes. Drain and set aside.

Meanwhile, trim the cauliflower florets, cutting away as much stem as possible. In three batches, break up the florets into a food processor and pulse until the texture resembles that of couscous.

Heat the oil in a large skillet over medium-high heat. At the first wisp of smoke from the oil, add the onions, and stir to coat. Continue cooking the onions, stirring frequently, until the edges are golden brown, and the onions have softened, about 6 minutes. Add the almonds, raisins, capers, garlic, lemon zest and red pepper flakes, and cook, stirring, until the almonds are golden, about 3 minutes.

Add the cauliflower to the skillet and stir to combine. Add 1 teaspoon salt, and continue to cook, stirring frequently, until the cauliflower has softened, 3 to 5 minutes.

Spoon the cauliflower into a large serving bowl, garnish with parsley and season to taste with salt. Serve warm.

Recipe Courtesy of the [Food Network](#)

What's Happening in and Around Florence & Myrtle Beach, SC

Aug 19

[Fabulous Thunderbirds](#)

Francis Marion University Performing Arts

Aug – Sep (every Thursday)

[Murder Mystery Dinner Theater](#)

House of Blues

Myrtle Beach

Sep 10 -11

[The Temptations & Four Tops](#)

Alabama Theatre

Myrtle Beach

Sep 10

[Power Comicon](#)

Florence Center

Sep 25

[Bridal Showcase](#)

Florence Center

Sep 29

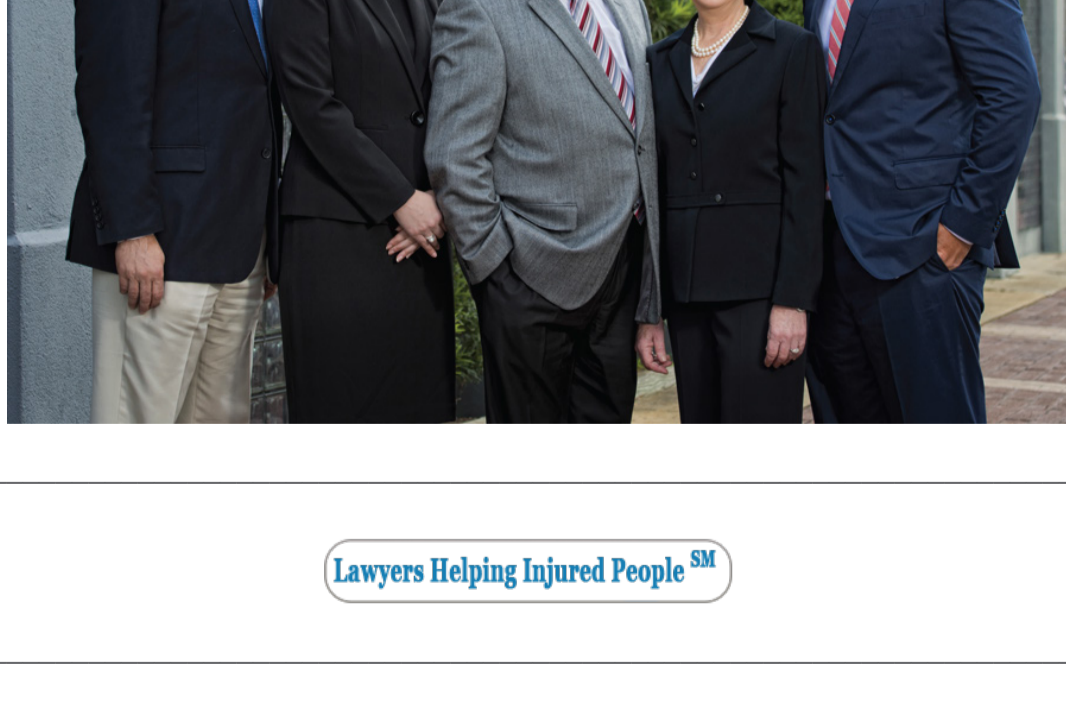
[Josh Turner](#)

Francis Marion University Performing Arts

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Meet Our Attorneys



[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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