



In This Issue...

- Drunk Driving Accidents: What You Need to Know
- Fireplace Safety Tips
- Recipe of the Month: Savory Stuffed Squash
- What's Happening In & Around Atlanta

Drunk Driving Accidents: What You Need to Know



Did you know that one-third of vehicle accident fatalities occur due to drunk driving? Almost everyone has either been in a car accident or heard about someone they know getting into an accident caused by drunk driving.

Driving under the influence of alcohol is dangerous, yet numerous people still indulge in the act and put themselves and others at risk.

Be aware of these important points:

- Driving while drunk is never acceptable or excusable, even if you have no other means of transport. It is illegal-simple as that! Call a cab or ask a non-drinking friend to drive you back home.
- All states have a legal blood alcohol concentration (BAC) level and an age limit to prevent drunk driving incidents. These are usually set at 0.08% and 21 years, respectively.
- Always ensure that you and your passengers are wearing a seatbelt. This will protect you and them from wrongful driving on the part of others.
- The effects of drunk driving can be temporary or lifelong, especially when disability is involved due to injuries. If you or your loved ones have been in a drunk driving accident, consult a drunk driving lawyer on how to proceed with your case and claim maximum possible benefits.
- It is extremely important to report the accident to the police. Gather as much information about the drunk driver as possible, including name, driver's license, car registration number, etc. Keep a record of the report yourself as well.
- Get yourself checked by a doctor even if you do not have any apparent injuries. There is a chance of internal injuries due to the impact caused by the accident that should be examined and treated immediately.

Being in an accident is mentally and physically tormenting. Share your burden with legal experts so that you can focus on recovering and healing while they work your case and hold the drunk driver accountable for his/her actions.

Fireplace Safety Tips



Who doesn't like a hot beverage, a well-lit fire, and a cozy house in the winter? While fireplaces are an easy and convenient way to keep yourself warm, they are also the leading cause of house fires.

However, just because fire is a safety hazard does not mean that you must deprive yourself of its warmth and comfort. Make sure that you keep your fireplace well maintained and clean so you can enjoy it without worry.

Here are some important tips to keep in mind:

- **Choose your wood wisely:** Distinct types of wood burn differently and give out different fumes and ashes. Use local firewood preferably as it is safe and prevents the spread of harmful tree diseases.
- **Clean your fireplace regularly:** Leaving a dirty fireplace is not only dangerous for your family, but it can also spread ashes and mess up the entire house.
- **Use heat-resistant fireplace gloves for cleaning:** Coal buildup in fireplaces may alight again without you noticing, and you might end up burning yourself.
- **Clean your chimney as well:** Accumulation of carbon particles creates creosote in your chimney, which is extremely hazardous. This tar-like substance can catch fire, and it can also block your chimney passage, allowing smoke to gather inside your house. It is best to install a carbon monoxide alarm in your house to prevent smoke buildup.
- **Keep flammable items away from your fireplace:** Loose papers, trash, and aerosol sprays like air refreshers, deodorants, and insect killers are extremely dangerous anywhere near the fireplace. Not only do they catch fire, but they are also highly combustible and can burn down your house entirely.
- **Fireplace screens are useful:** They prevent embers from spitting outside the fireplace, keeping your sofas and carpets safe. Moreover, they also serve as a shield for you, your family members, and pets from accidentally tripping into the fireplace.
- **Keep your logs at the back of the fireplace and do not leave it unattended:** Embers can fall out even when logs are placed in the back of the fireplace. If you are around, you are more likely to manage the damage before it is too late.

Always keep a fire safety blanket and a fire extinguisher within easy access to put out small fires. Follow the instructions given by your fire authority and always keep their contact details handy.

If you or a loved one has been the victim of a drunk driver, call **Gary Martin Hays & Associates** today: 1-800-898-HAYS. Our experienced car accident attorneys are ready to fight for the compensation you and your family need and deserve after a fatal car crash. Contact our office today for your free consultation.



Recipe of the Month Savory Stuffed Squash



Potato lovers rejoice! As the name suggests, the baked potato squash is less sweet and seemingly more starchy than typical squash varieties. Carbs without guilt!

Ingredients:

- 1 Baked Potato or Acorn Squash
- 2 Tbsp Extra Virgin Olive Oil
- 1 Bunch Tuscan Kale
- 1 Sweet Onion
- 1/3 Cup Blue Cheese
- 1/3 Cup Chopped Pecans
- Salt
- Black Pepper

Instructions:

1. Preheat your oven to 400 degrees.
2. Wash and dry the squash. Using a sharp knife, cut each squash in half length wise. Scoop out the seeds with a metal spoon and place the squash cut side up on a baking sheet.
3. Drizzle 1 tablespoon of olive oil over the two halves and use clean hands or a basting brush to distribute the oil evenly. Season with a pinch of salt and pepper and bake for 45 minutes to an hour, until the flesh can be easily pierced with a fork.
4. Peel the onion and cut it in half. Lay the cut side of each half down and slice the onion into 1/8 inch or so pieces. Heat the remaining 1 tablespoon of olive oil in a saucepan over medium heat and add the onion. Season with salt, a pinch of salt and some black pepper and stir to coat. Allow the onion to cook, stirring occasionally until it becomes soft and translucent, about 10 minutes.
5. While the onion is cooking, wash your kale and peel or cut the leaves away from the hard stem, discarding the stem (or save it for stock).
6. Stack the leaves on your cutting board horizontally and begin to slice them vertically creating short little ribbons. Add the kale to the cooked-down onions and stir. Allow the kale to cook for 5 minutes or until it has wilted and is soft. Turn the heat off and stir in the pecans and blue cheese.
7. Divide the filling equally amongst the squash halves and place in the 400-degree oven to bake for 10 minutes.
8. Remove the squash and cut each half in half again before serving.

Recipe courtesy of a wellbasedlife.com

What's Happening In & Around Atlanta

Nov 19
An Evening of Love
Cobb Energy Performing Arts Center

Nov 23
Music for the Soul
Cobb Energy Performing Arts Center

Nov 29
Joy to the World
Atlanta Symphony Orchestra

Dec 3
The Fab Four
Atlanta Symphony Orchestra

Dec 4 – 29
The Nutcracker
Cobb Energy Performing Arts Center

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