LIVELIFE BIG

April 2017 · Volume 21 · Number 4

3 NEWS HEADLINES THAT WE WISH WERE PRIL FOOL'S PRANKS

Teenager on the Run Responds to Police on Facebook, Asks Them to Use a Better Picture of Her

18-year-old Amy Sharp had escaped from a correctional facility in Sydney, Australia, and was on the run. Naturally, the police posted her mugshot in an attempt to track her down. Amy then took it upon herself to message the local TV station on Facebook, asking the police to use a better picture that she had uploaded for their convenience (how thoughtful!). As you may expect, Amy was arrested shortly thereafter by riot police and sent back to the sin bin.

Carjackers Leave Man's Car Behind after Discovering it has a Manual Transmission

This happened in St. Louis, Missouri, back in October. Apparently, not even criminals can drive stick shift cars anymore! It's amazing how quickly "learning to drive a stick" has gone from a necessity in our culture to a hobby for car enthusiasts. It makes you think: once self-driving cars become the norm, will driving *at all* be considered a niche or a subculture? Will we say, "How quaint! He drives," the same way we now say, "Oh, wow, he drives stick." I used to think such a reality was 50 years away, but it may not take so long after all.

Virginia Man Spends \$1,000 to Deliver 300,000 Pennies to the Lebanon DMV

Ever dream of paying a bill in pennies? Well, one man in Lebanon, Virginia, actually followed through with it. Turns out, it will cost you a hefty fee to deliver five wheelbarrows of heavy copper somewhere, but I'm guessing

heavy copper somewhere, but I'm guessing that price is no option for this man when it comes to making a statement. "If they were going to inconvenience me, then I was going to inconvenience them," the man said. Apparently just paying in rolls of pennies wasn't enough. He hired 11 people at \$10 per hour to break open the paper rolls with hammers and fill the wheelbarrows. A bit extreme if you ask me, and probably a "jerk move," but fully within his rights.

Pennies are legal tender, after all.





A Monthly Publication of BenGLassLaw
This newsletter is for informational purposes
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BGL's Best Bites:

SHARON'S BUFFALO CHICKEN CHEESE BALLS WITH BLUE CHEESE DIP



Sharon, our talented client care specialist, shares her recipe for these amazing Buffalo Chicken Cheese Balls. Let us know if you make them!

Ingredients (Chicken Cheese Balls):

- 1 store-bought rotisserie chicken
- ¼ cup hot sauce (I like Frank's Red Hot and I usually add a little more for extra kick)
- 1 tsp. ground black pepper
- 1 ¾ cup shredded sharp cheddar cheese
- ¼ cup sliced scallions
- 1 cup all-purpose flour
- 3 eggs, lightly beaten
- 2 cups panko bread crumbs

Vegetable oil for frying

(Blue Cheese Dip):

- 1 ½ cups mayonnaise
- ½ cup blue cheese, crumbled
- ½ tsp. hot sauce
- 2 tsps. Worcestershire sauce
- 1 tsp. salt
- ½ lemon, juiced
- 1 tsp. chopped garlic



Directions:

- 1 Heat oil to 350 degrees in deep fryer (follow fryer instructions for amount of oil) or heat approx. 2 inches of oil to 350 degrees in a heavy skillet or pot.
- 2 Remove the chicken meat from the bone; discard the skin. Chop or tear chicken and place in a large bowl. Add the hot sauce, pepper, cheese and scallions and mix well. Roll the chicken mixture into 2-ounce balls (golf ball size)
- **3** Place flour, eggs, and bread crumbs in 3 separate bowls. Roll each ball in the flour, then the egg, and then the bread crumbs. Set aside.
- **4** When oil is hot, fry chicken balls in batches. Cook for about 2 minutes per batch.
- **5** Remove the chicken to a paper towel-lined plate to drain the excess oil.

To Make Blue Cheese Dip:

1 Combine all ingredients in a large bowl and adjust the seasoning to your taste.



RECENT FEEDBACK FROM CLIENTS AND VIP MEMBERS!

We treat you like family when you call BenGlassLaw, whether you're our client or not! See for yourself what some clients and VIP members have told us in the past couple months.

I Am so Thankful That my Meeting with Mr. Glass Prepared Me...

"After numerous attempts to confirm if I needed to have legal representation for a Field Visit for my Long-Term Disability Claim and not getting anywhere with the Insurance Company – I called Ben Glass Law for help. The staff and Mr. Glass were very knowledgeable and extremely helpful on how to proceed with my dilemma. I am so thankful that my meeting with Mr. Glass prepared me for the Field Visit and I was able to get through this step in my Long-Term Disability Claim. This was very difficult for me, but Mr. Glass made me feel very comfortable and was very easy to talk to. I would definitely recommend Ben Glass and his Law Firm!" – Gina

They Gave me Advice and I Feel a Whole lot Better

"I met with Ben and James today and they were most helpful. I am a VIP member and I had a pretty uncomplicated question, but I wanted to make sure I did what was needed to respond to a DMV question. They gave me advice and I feel a whole lot better. If you have a legal issue, please consult with BenGlassLaw."—Lynn

I Would Recommend Hiring Ben Glass

"I hired Ben Glass when the disability insurance company I had paid into for years terminated the policy after a short time when I was unable to do my job. BenGlassLaw filed an appeal for me and my short-term and long-term disability benefits were restored. I would recommend hiring Ben Glass if this happens to you, as it does so often to hard working people who have had their benefits terminated by an insurance company even though a person is unable to work. Do not try to file an appeal on your own! Hire BenGlassLaw." – Jon

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Were You Bitten or Injured by a Dog in Virginia? Here's What You Need to Know

because his or her dog hurt someone. Rather, the owner must have known the dog was a danger. For instance, if the dog previously bit someone, the owner is expected to be aware and prepare accordingly moving forward. This means that if you were bitten by a dog that has never hurt anyone before, it may be very difficult for you to be compensated for your injuries.

If you've been the victim of a dog bite (or other dog-related injury), you may think this rule is a bit ridiculous. But it makes sense if you think about it in terms of what the owner should have done to protect you. If he or she had absolutely no knowledge that his or her dog was a "biter," he or she couldn't have done much to prevent it.

How do you prove an owner knew his or her dog was dangerous? The easiest way to prove this is that the owner outright admits it. So, if after you were injured by a dog its owner says something to the effect of, "I knew he bites; I should have used the muzzle..." this is proof that the he or she should have taken steps to protect you.

Alternatively, you can see if the dog was a known danger to local Animal Control. If the dog has hurt someone before, frequently, Animal Control is notified and they keep records.

Unfortunately, it's often the case that you simply don't know whether the owner knew his dog was dangerous or not. If there's no admission from the owner or any prior record, proving the owner's negligence may be very difficult.

However, there are other ways to seek compensation for your dog-related injuries.



What else to look for? Strict Liability.

In some communities, there are rules set in place for all dogs that are meant to protect the public at large. For instance, there may be a "leash law" in your subdivision that requires all dogs to be leashed when in public.

If such a law exists where you were injured, it's quite possible the owner is "strictly liable" for your injuries if they violated the local rules meant to protect you. So if you were injured by an unleashed dog, it's something to think about.

Conclusion

Look, dogs are great, but if you've been injured because an owner took insufficient steps to protect you, you should seek reasonable compensation for your injuries. If you have more questions about Virginia dog injury law, feel free to reach out to BenGlassLaw or call us at (703) 584-7277.

Reminder About Our Firm's Communication Policy

Our promise to you is that while we are working on your case, we don't take inbound phone calls, faxes or emails. Ben Glass takes no inbound unscheduled phone calls whatsoever. It makes him much more productive and helps get your case resolved faster. You can always call the office at 703-544-7876, and schedule an in-person or phone appointment, usually within 24-48 hours. This is a lot better than the endless game of "phone tag" played by most businesses today. Remember, too, that email is "quick," but is checked no more than twice a day. Replies are then scheduled into the calendar. So if it's really important, don't email—call the office instead.

This publication is intended to educate the general public about personal injury, medical malpractice, and small business issues. It is not intended to be legal advice. Every case is different. The information in this newsletter may be freely copied and distributed as long as the newsletter is copied in its entirety.

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- » 3 News Headlines That we Wish Were April Fool's Pranks
- » BGL's Best Bites: Sharon's Buffalo Chicken Cheese Balls with Blue Cheese Dip
- » And more...



BEN GLASS

Attorney, Entrepreneur, Father of Nine, and Five-Time Marathon Runner



What one Piece of Advice did I Give to Caitlin and Seth on Their Wedding Oay?

My oldest daughter got married last month to a really great guy, Seth Kurtz. As my daughter Kelsey said during a talk she gave at the reception, we had a strong feeling that Seth was the "one" when he demonstrated his ability to walk into our crazy house and not only feel comfortable, but make all of Caitlin's brothers and sisters feel comfortable around him. (Seth also got Caitlin to join him at some hamburger festival and Caitlin hasn't eaten red meat since she was about 3! That was a real clue something was up!)

As the father of the bride, I was invited to toast the newly married couple. As "dad," I couldn't help but give some advice on what it takes to have a long, happy marriage. (Side note, Sandi and I have been married almost 36 years, Caitlin's grandparents have been married 60 and 59 years, and Seth's parents have been married 40 years this month. That's a lot of good examples to draw from.)

Here's what I told them:

- My wish for you both is that over the course of your lifetime together, you each become a master of the other.
- Note that I did not say that you become <u>THE</u> master of each other... become a master of each other. You should pursue a master's degree on the subject of your spouse.
- This is not always easy.... When you think you have them figured out, circumstances change; you will be challenged in ways that you probably cannot imagine; people change over time...
- That's the amazing journey of life as a married couple...
- To get your master's degree in each other, always keep your hearts, your minds and your ears open to learning about each other so that each of you will always be each other's #1. This is your responsibility.
- When you hit those times where you can't seem to figure them out, use your words and ask them, "How can I know you better?" When you ask that question, listen for the answer.

Here's to Caitlin and Seth, to a journey of continuous discovery, love and happiness.



Caitlin and Seth Kurtz! What a happy day this was.



Caitlin and I danced to
"Butterly Kisses," a promise we
had made to each other 10 years ago!
By the time of the wedding, I could finally
listen to the song without crying!



It takes a village to
make sure all parts
of the wedding run
smoothly. Here, Kelsey,
Emma and Leah help
Caitlin put gifts together
for the bridal party.



Here are the boys. Everyone had a role in making the day fabulous!

YOU ARE ENTITLED TO NOTHING

I spent some time listening to the Supreme Court confirmation hearings for Judge Neil Gorsuch last month. I found it fascinating (and not just because I am a lawyer). It was fascinating because the senators asked so many questions about some of the fundamental principles that form the "American way of life."

It's too bad that more teachers didn't take the opportunity to let their students tune in and watch because there were tons of very cool discussion points. (I get it that teachers are extraordinarily busy. I've learned a lot from my daughter Kelsey, who teaches first graders. My hat is off to ALL of you who take on this daunting task. I wouldn't last a day as a teacher. The first time a cell phone went off, it would be in the fish bowl and I'd be daring some parent to complain!)

(Come to think of it, I wouldn't do well as a witness in a Congressional hearing, either. Some of those senators are so impolite in their questioning. I would be tempted to say, "Talk to me one more time like that and I'm out of here.")

I found most fascinating the discussions about the concept of "rights." Do you have a "right" to health care? (My answer: no. If such a right actually existed, then you could simply demand that a doctor work for you without pay.) Do you have a "right" to certain insurance benefits from your employer? (Again, the answer is "no." If you don't like the terms of your employment, including the uniform you must wear, the hours you work, the pay you get, or the benefits offered, then your "right" is to leave and find another job.) I

wish Judge Gorsuch would have said, when asked about the right to health care, "that's crazy talk." He couldn't do that. He had to be politically correct if he hopes to be confirmed to the Supreme Court.

It is crazy talk to think that you have the "right" to demand anything at all from another person unless you and that other person have voluntarily reached an agreement as to what they will give you.

Properly understood, to say that you have a "right" to something means that you are *free to act*. You are free to speak. You are free to worship as you see fit. You are free to assemble with whomever you want. You are free to marry whomever you want.

A right does not mean that you are free to *demand* something, because with every *demand* there is a person who would have to fulfill that demand. Thus, your demand results in some other person not being free to act. The only thing the world "owes" you is to not violate your right to act.

If you want something, you must either earn it yourself, trade something of value for it, or by *persuasion*, not force, convince someone to give it to you.

The great thing about America? There are models out there of people who have been astonishingly successful and who got there because they refused to believe that they were entitled to anything other than the opportunity to work hard in order to try to be successful.

There's a great article about Michael Dubin, founder of Dollar Shave Club, in the April 2017 issue of *Entrepreneur* magazine. Dubin created his company (which sells subscriptions for razors) at his computer in his apartment and five years later sold it for a \$1 billion.

He is the very definition of "income inequality," yet he created his wealth, according to the article you should track down and read, by (1) always trying to improve himself by reading and taking extra classes; (2) seeing a problem that he thought he could solve better than the market was currently solving it; and (3) ignoring the people that told him he was nuts to take on Gillette, because "don't you know they sell 75% of the razors in the country?"

Agree with me? Disagree? Let us know your thoughts.

Best if you can articulate a rational basis for your views.

(Bernie Sanders can't!)

SMALL BUSINESS TIP

DON'T ANNOY THE PROSPECT

In today's small business world, a good, consumer-friendly website is vital. Even if you get most of your business from referrals, your next patient/client/customer is going to track you down on the web to "check you out." When they do, you only have a matter of seconds to make a good impression. First rule: don't annoy the prospect.

Here are web experiences that annoy customers:

- "Live chat" boxes that keep popping up. Live Chat can be useful, but it annoys people when it keeps popping up as they travel through a site.
- Schedulers that don't work. You see these "set your own appointment" buttons on some sites. I once tried to use one at a doctor's site and it didn't work. Of course, when you call, the folks answering the phone usually don't know anything about what's going on at the website! Result? Poor first impression.
- When you fill out a web form and hit "submit," you don't get a confirmation that the form is actually working. There

should be an immediate "we got your message" email that goes back out by auto-responder and there should be a "thank you for submitting your question" landing page that the user lands on once the form is submitted.

Big web hint: You will usually only know if your website is truly user-friendly if, from time to time, you, the owner, go and try to use it.

Customers who get frustrated usually just move on, never telling you that they were frustrated by your website.

Want your website audited by someone who isn't trying to sell you something? Contact us. We are experts in web marketing and we'll help.

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