



The BenGlassLaw THANKSGIVING PIE-OFF!



In the spirit of Thanksgiving, the BenGlassLaw team is having a friendly "Thanksgiving Pie-Off" Competition. This year we have Dayna, Karissa and Tammy competing for the top pie recipe (all in good fun)!

Let's take a look at what the competitors are bringing to the table.



- 1 Dayna's "Pop's Pumpkin Pie," a sentimental take on the very popular pumpkin pie;
- 2 Karissa's "Mom's Caramel Apple Pie," a family recipe that can never have too much caramel; and
- 3 Tammy's "Store-Bought Pie," you can't go wrong with a store-bought pie!

The question is, who will win?! We encourage you to try out these recipes and let us know your favorite!
(ben@benglasslaw.com)

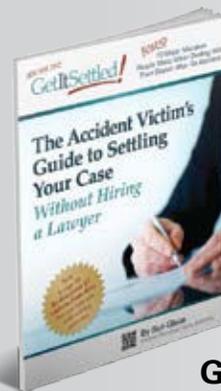
Happy Thanksgiving from the BenGlassLaw team!

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BGL Thanksgiving Pie-Off #1: POP'S PUMPKIN PIE RECIPE



Dayna

This pie recipe goes back to my grandpa, Ed Fusselman, who worked the night shift at Goodyear Tire for 50 years. Some of the things he enjoyed doing on the rare occasion he was not working or sleeping, were gardening and baking. He baked many family favorites, but none were more revered than his homemade pumpkin pies. He baked pies with his 6 kids, though my mom was the only one to really master it and continue the tradition. (Her words, not mine.) This has been a taste we [6 kids, 17 grandchildren, and 10 great-grandchildren] have all come to know and love—it is not a true Thanksgiving without “Pop’s and Doris” pumpkin pie. (When he was alive, he grew his own pumpkins for this pie, but my mom has since adapted the recipe for those not lucky enough to live on 10 acres of fertile farmland. Thanks, Mom!)



Yield: 2 Pies

Pie Filling Ingredients:

3 cups Canned Pumpkin (usually 1 large can, plain)	1 tsp. ground nutmeg
1 ½ cups sugar	1 tsp. ground cloves
1 tsp. salt	6 eggs, slightly beaten
2 ½ tsp. ground cinnamon	2 ½ cups milk
2 tsp. ground ginger	1 12-13oz. can evaporated milk

Pie Filling Directions:

- 1 Combine all ingredients in a pan. Cook on low/medium heat while preparing the crust, stir often until thick. (This is a trick my mom came up with to make sure the crust never burned in the oven, but the pie was always thick and cooked through.)

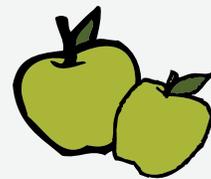
Pie Crust Ingredients (One Single Pie Crust):

1 ½ cups flour, sifted	½ cups shortening (or butter)
½ tsp. salt	4-5 tbsp. cold water (usually 5)

Pie Crust Directions:

- 1 Mix flour and salt. Add cubed shortening (or butter) and thoroughly blend using a food mixer on a low-speed setting. Add water and hand-knead until dough is soft.
- 2 Pour the mixture into the pie crust when thickened. Bake at 450°F degrees for 10 minutes, reduce heat to 375°F degrees and bake for an additional 40 minutes. ■

BGL Thanksgiving Pie-Off #2: MOM'S CARAMEL APPLE PIE RECIPE



Karissa

This recipe simply comes from a Thanksgiving when my mom wanted to jazz-up a plain old apple pie. Why not add caramel to it?!? I grew up in a big family with 6 kids. When mom baked, we were her taste dummies! We all have agreed that this one is the winner of all.

Yield: 1 Pie

Pie Filling Ingredients:

6 Granny Smith apples	1 stick of butter
2 Tsp. lemon juice	1/3 cup brown sugar
Pinch of cinnamon, nutmeg, & sugar (This is totally your preference!)	1 cup vanilla wafers
1 bag of caramel squares	½ cup Graham Crackers

Pie Crust Ingredients:

Refrigerated Roll Out Crust (Nothin' fancy)

Directions:

- 1 Preheat oven to 350°F. Roll out pie crust and cover the pie pan.
- 2 Peel and slice the apples, and soak in lemon juice. This will prevent them from turning brown.
- 3 Toss apples in the cinnamon, sugar, and nutmeg mixture.
- 4 Cut caramel squares into quarters & add to apple mix.
- 5 Place apple mixture into crust.
- 6 Crush Graham Crackers & vanilla wafers. Sprinkle over the apple mixture. Be sure to leave pie edges exposed.
- 7 Melt butter and add brown sugar. Spread evenly over the pie.
- 8 Cover pie with aluminum foil and bake for 30-45 minutes or until apples appear soft and bubbly.
- 9 Uncover and bake for another 3 minutes.
- 10 Drizzle with additional melted caramel if desired!
- 11 DONE! ■

BGL Thanksgiving Pie-Off #3: CONTROL PIE: STORE-BOUGHT



Tammy

Ingredients: \$15

*Harris Teeter, Safeway, Kroger, Trader Joe's, etc.
Take your pick! ■*

Letter to the Editor



First, HAPPY 25th! What a great story of how you reached this milestone with good ole' fashioned hard work—really hard work!

Second, I just *LOVE* the LiveLifeBig newsletter—thank you for continuing to put together a very informative publication. I actually look forward to it showing up in my mailbox so I can read what Ben has to say, read about ridiculous cases, and try some awesome recipes! I have already clipped and regularly made about 5 recipes so far.

Thanks & Congratulations on 25 years of Living Life Big!

AnnaMarie

BENGLASSLAW QUESTION OF THE MONTH:

What is Your Favorite Podcast?

- *Planet Money – Tammy*
- *Unexplained Mysteries – Tifiny*
- *The Moth Radio Hour – Ellen*
- *Crime Junkie – Jenn*
- *Tim Ferris Podcast – Brian*
- *Enjoying Everyday Life: Joyce Meyer – Karissa*
- *My Favorite Murder – Dayna*
- *Last Podcast on the Left – Audrey*
- *Culpable – Chris* ■



Do You Have Nagging Questions about Your Disability Benefits?

Follow Our New Twitter Account!

Have a question about disability benefits? Our Disability Team is now on Twitter! Follow us @LTD_Gurus for answers to frequently asked LTD and SSDI questions, information on appeals and lawsuits, and updates on all things ERISA!

We're also giving away BGL goodies to raffle winners at the end of each month. Follow us on Twitter to enter for a chance to win cool prizes! ■

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, ERISA disability, 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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FRESH EPISODES OF THE LIVELIFEBIG PODCAST!



George Washington, Entrepreneur. Success Leaves Clues. John Berlau and Ben Glass

Award-winning journalist John Berlau joined Ben Glass on the LiveLifeBig podcast to discuss his new book, *George Washington, Entrepreneur*. John Berlau is an award-winning journalist, recipient of the National Press Club's Sandy Hume Memorial Award for Excellence in

Political Journalism, and senior fellow for finance and access to capital at the Competitive Enterprise Institute.

He is a columnist for Forbes and Newsmax. John has also contributed to the Financial Times, The Washington Post, Politico, The Wall Street Journal, and The Washington Times. He is a frequent guest on CNBC, CNN, Fox News, and Fox Business. He lives near Mount Vernon in Alexandria, Virginia.

Make sure to leave a comment on the video if you have read the book! ■



How Do We Teach **PRINCIPLE-BASED LIVING** to Our Children?

by Ben Glass

Thanks for all of the emails about this newsletter. Many of you have told us that the information is unlike any you have ever seen from a *lawyer*. Many of you have written or posted online reviews about what you have learned from Live Life Big. We've given out a lot of copies of my new book, **Live Life Big, a User's Manual** (free with a donation of any amount to Love Without Boundaries Foundation, LoveWithoutBoundaries.com)



A favorite Glass Family holiday photo from a few years back.

A big question I get asked is: "How do you teach your children—especially teenagers—to Live Life Big?" As "Dad to 9", I have some experience in this regard. Here's what you do:

First, Model The Behavior You Want Your Children To Adopt

Lecture them all you want. Pay a ton of money and send them to "better" schools. Pay more money and get them tutors and personal coaches. None of that works unless your own actions are congruent with what's coming out of your mouth.

They are watching you.

How do mom and dad treat and speak to each other? How do they refer to teachers/coaches in front of the kids? What do they mumble under their breaths while driving? Do they yell at referees and umpires? How many in-person conversations with family members occur with a cell phone in hand?

They are watching you.

Then, Teach How To Have Real Discussions

Change yourself first if you want to change your children.

YOU should listen with empathy. YOU should seek first to understand. YOU should not dictate an answer when they are presented with hard times ("you just need to get tougher"). YOU should try

relating their current problem to a challenge you had in your life and what actions you took to get past your challenge (or, in retrospect, what advice you would give your younger self!)

With teenagers, this is really cool, as they will have views of the world. Usually, they have not thought things out very deeply, but they have views. If they are in college, they have lots of views, many misguided because no one has demanded them to think critically.

So a teenager says: "Big discussion in civics class today, big bad Google getting sued, isn't that great?"

You: **WHY** do you think Google getting sued is great?

Them: They are too powerful.

You: **WHY** do you say they are too powerful?

Them: They censor the news.

You: **WHY** is that a bad thing?

Them: People should be able to see both sides and they (Google) are trying to influence the election.

You: Can you tell me a social/political issue where you have not been able to find out the arguments of both sides?

Them: No, I can find both sides but what you see first is all one-sided.

You: Do you think that you should always be influenced by what you see first?

Them: No, but lots of my friends do.

You: Do you think your friends are smart?

The point is: we can teach our children to think critically by continually asking "why" questions because to answer a "why" question requires them to activate their brains. Your goal is to not let them get away with *ambiguous answers*. (You should not allow yourself to try to work your way through issues with ambiguous answers either.) You are teaching them how to "argue" with others by asking questions. I promise you that when you get good at this, their lives will be made better, and they will start to internalize clear thinking.

Clear thinking is what is needed to live a productive, joy-filled life.

The last part of teaching your children is to demonstrate through your own life that to **achieve** something worthwhile, you must:

- 1 Set a goal.
- 2 Decide what facts have to be true to achieve the goal, and
- 3 Set a plan to make those facts come true.

Achieving requires **thinking AND action**. ■

Crazy Lawsuit of the Month

by Ben Glass

In a lawsuit filed in California (where else would you find such craziness?)

Darren Clevenger

has sued Welch Foods because the package he bought of Welch's Fruit snacks contained only 8 packets of fruit snacks, but it was sold in the same size packaging as another Welch's product that contained 10 packets of fruit.



A true horror of horrors. Can you imagine the amount of lawyer time, judge time and court staff time that will go into this nonsense? Look closely at the packaging and ask yourself if any rational human being would be deceived? If he didn't like the product, why didn't he just go back and get a refund? If he settles his case, all he's likely to get is a coupon anyway—millions of dollars for the lawyers, coupons for consumers. The only thing this type of lawsuit really does is to drag out legitimate cases.

The case, which was originally filed in a California state court, is now wasting a federal court's time. ■

WHAT WOULD BEN SAY

▪ **THE ELECTION:** Hopefully, by the time you read this, we will know who our 2021-2025 president will be, but maybe not. Neither candidate seems to understand the proper relationship between individuals and the government, and both are willing to use the government's power to tell you how to live your life. No matter who wins, I'm old enough to have lived through many presidents who were supposed to have made my life miserable. As a trial lawyer, tort reform and taxes have been big issues in my life. But, you know what? Looking back, I don't think that *who occupies* the White House has ever been as important to my life as *what* thoughts occupy my mind. If the election results cause you to think that somehow you won't be able to live your best life, reach out to me and let's have lunch here in my office. The "cost" to you is a couple of sub sandwiches or a salad. I'd love to chat with you.



- **COVID 19:** If what is happening in Europe (mass country-wide shutdowns) starts to occur here again, we are in for a long winter. Do two things for me: (1) wear a mask when you go out; (2) try to support your local businesses who may find themselves shut down again. I'm not a scientist, so I can't "prove" that masks protect you or me, but they *seem* to work, and it's not that much of a hassle to get a mask that you like.
- **GIVE TEACHERS A BREAK:** Yes, online learning for the little ones is HORRIBLE, but it's horrible for everyone. Do us all a favor and don't be butting in on classes when the teachers are working as hard as they can to deal with what is in Fairfax County, Virginia, horrible technology. I've sat there and watched my high school senior log on to get info about his classes. It's slow and about 84 mouse clicks!! It is what it is. Join a private pod if you can, but let's not make the teachers' lives any more difficult than they are.
- **ASK YOUR ELDERLY PARENTS ABOUT THIS:** If you have parents that are 70+ years old, do them a big favor and ask them about their life insurance situation. We recently chatted with a 93-year-old husband and wife who were paying \$14,000 per quarter for \$250,000 of life insurance. They purchased the policy when they were in their 40's. Over the years, premiums increased and didn't actually realize they were *allowed* to cancel the life insurance—the insurance company certainly wasn't going to tell them to not send in their premiums! I'm NOT telling you to have your elderly parents cancel their life insurance. I'm asking you to have a conversation with them about their finances—including life insurance. Having said that, I can't imagine any circumstance where paying \$60,000 a year for \$250,000 of life insurance for someone over the age of 90 makes sense. Got questions? Call me, and I'll walk you through it. ■

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