

THE BUTTON LAW FIRM

Newsletter

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Welcome To The Family

By: Russell Button

I wanted to start The Button Law Firm newsletters off with a big thank you. When I opened my firm back in January, I set out to make a difference. I can't make a difference without each and every one of you.

I am excited to begin the monthly newsletters. They will be full of information and exciting updates in our community. They will also include a monthly recipe to try out. The newsletters will be sent out on the first Friday of every month. If there is anything you would like us to write about for the next month, please let us know what information you want by emailing us at info@buttonlawfirm.com.

If you know any friends, family, or co-workers that would be interested in joining our movement to make a difference in our community, please have them go to www.buttonlawfirm.com and register to receive our monthly newsletters. We look forward to serving you and thanks again.

Keep July 4th Safe & Fun

By: Russell Button

July 4th is one of my favorite holidays of the year. It is summer time in Texas. School is out. Family and friends are in town. Lakes are full of people swimming, boating, and having fun (except this year with all the flooding and rain). Fireworks are the main attraction as they should be. Every year for as long as I can remember, my sister and I have always shot off a box of fireworks for family and friends.

However, July 4th is also one of the deadliest holidays of the year. An average of 230 people are treated in emergency rooms for fireworks-related injuries nationwide during the month surrounding July 4th, according to the Consumer Product Safety Commission (CPSC). In fact, 2015 has already had one death. Just last Sunday, a group of unsupervised children were playing with fireworks and a 12-year-old boy tragically lost his life.

According to the National Highway Traffic Safety Administration, over 100 people are killed every year on drunken-driving related crashes on July 4th. The majority of drunk drivers are on the road at night.

The Button Law Firm wishes you a safe and fun July 4th weekend. Let us know what you and your families ended up doing for the 4th by emailing us at info@buttonlawfirm.com. Send us a picture and we will post it on our community page.

Also for more from the CPSC, visit them at

<http://www.cpsc.gov/en/Safety-Education/Safety-Guides/>.



Safety Tips:

Below are a few safety tips that will help keep all of us safe on this July 4th holiday weekend:

- ◆ If you are drinking or planning on drinking, plan on staying where you are until the morning. A night at a friend's house is easier than going to jail and a hotel is cheaper than a DWI.
- ◆ Even if you are a sober driver, try to stay where you are after 10 pm. It is not worth being on the road with other dangerous drunk drivers.
- ◆ Always supervise children using fireworks.
- ◆ Be sure others are outside the range of the fireworks before lighting. You have no control of them once ignited.
- ◆ Never buy or use illegal fireworks because their quality and safety cannot be guaranteed.
- ◆ Soak all fireworks in water before placing them in trash or in the yard. A fire can start long after the fireworks had been used.
- ◆ Do not try to re-light or pick up a "dud", which is a firework that has not fully ignited. Stay clear for several minutes before dousing with water.

July's Recipe - Cake Balls

By: Chuie and Mallie

This month Chuie and Mallie stayed true to the holiday spirit and are recommending you make an easy yet delicious dessert: Patriotic Red Velvet Cake Balls. All you need is:

- ◆ 1 box of red velvet cake mix
- ◆ 1 can of cream cheese frosting
- ◆ 1 package of white chocolate or vanilla bark
- ◆ Blue sprinkles

Steps:

1. Bake the cake as directed on the box for a 9x13 cake. Let the cake cool completely. Crumble the cake into a large mixing bowl. Mix the can of cream cheese frosting with the crumbled cake.
2. Roll the cake and frosting mix into one-inch balls and put them on a cookie sheet. Chill the cake balls for a few hours. Lay out enough wax paper for all of the cake balls on a flat surface.
3. After the cake balls have chilled, melt the bark in the microwave as directed on the package. Remove the cake balls from the refrigerator and roll the balls into the bark and lay on the wax paper.
4. Use a spoon to dip and roll the cake balls in the melted bark. After dipping, sprinkle the blue sprinkles on the cake balls. *This is a perfect helper job for your kids to make it family fun!*



5. Also, you can mix it up. Use any flavor of cake. Strawberry cake with strawberry icing is another patriotic option!

We would love to hear how your Patriotic Cake Balls turned out. Email us at info@buttonlawfirm.com. Also, if you have any recipes or ideas for August's recipe, please email us.

Together We Can Make a Difference