



Turkey Giveaway—A Helping Hand

By: Russell Button

It is already November, which means Thanksgiving is coming up soon. This year, I am going to give a turkey away to a deserving family. Every year, I handle more and more catastrophic cases. The trauma that comes along with being hit by a drunk driver or watching your child try to recover from a traumatic brain injury. Yet, I noticed that some of the most giving people in our communities are the ones who have had the most taken away from them.

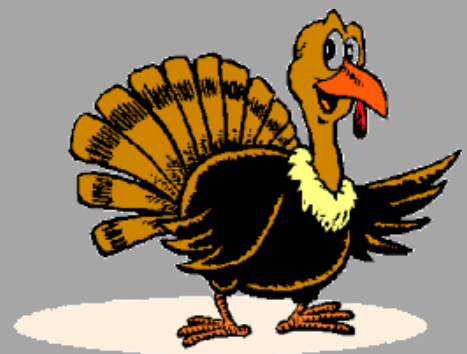
I am encouraging everyone that is part of The Button Law Firm family to reach out to these individuals that have been hit by tragedy, yet continue to give hope and optimism to others. Email us a paragraph or two about why a particular family should receive a free turkey this year.

The requirements are:

1. A family in the DFW area,
2. A member of their family has had a significant injury, and
3. They are good people that could use a helping hand.

If you know a deserving individual or family that meets the requirements I've listed above, please send me an email to info@buttonlawfirm.com. We ask that all suggestions and information be sent in **on or before November 15th** so we can make our final determinations.

We will notify the winner of the turkey this year on November 19th so they can get the turkey in time for their Thanksgiving feast.



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Support Groups— A Gift That Keeps On Giving

By Russell Button

As many of you know, one of my passions is representing people who have brain damage as a result of someone's choice to violate the safety rules that protect all of us. The impact on my clients' lives as well as those near and dear to them is devastating. The caregivers want their significant other to be the person they were before and the survivor struggles because they can't be the person they were before. Nothing is ever the same after a brain injury.

Recently, I have been attending several support groups for traumatic brain injury survivors and caretakers. It is amazing how they let their guard down. The participants are willing to open up to others that have sustained a similar injury. Even though each brain injury is unique, the effects on their lives are very similar. There is a lot of confidence that is built when you realize you are not alone. The helping hand that is extended at these support groups is powerful and life changing.

While at one of the HOPE after brain injury support groups, one of the most profound suggestions I heard was:

“Don't let a bad moment become a bad day.”

Think about that for a moment... I have carried that quote with me and used it constantly. We only get one life, time doesn't stop, and we can't go back in time. So, let's surround ourselves with people that help support us and want us to be our best so that we “don't let a bad moment become a bad day”.

Whether you or a loved one has been in a life-changing event and suffered a brain injury or any other significant injury, The Button Law Firm recommends seeking out a support group with others who have gone through a similar experience. If you don't know where to turn or who to call, I encourage you to reach out to us. We are more than just a law firm. The Button Law Firm is a family of people that care.



Car Insurance– Do I Have What I Need?

By: Russell Button

What happens when you are in a wreck? First, you get the other drivers information and insurance. Then, you make a claim on the other driver's insurance. That is, if the other driver has insurance at all. So, what happens if the other driver doesn't have insurance? What happens if they only have a minimum insurance policy and your loved one has a traumatic brain injury? These scenarios are very real and happen daily.

Until I became a personal injury lawyer, I never realized what car insurance I actually needed. Over the years, I have handled many cases where the devastating effect of the injuries on my client's life far exceeded the negligent driver's insurance policy. So, what happens then?

The answers vary, but this is why you need to ensure that you have plenty of uninsured and under-insured coverage. These are to protect you and your loved ones. Take a look at your insurance policy to answer the following questions:

1. Do we have under insured motorist coverage?
2. Do we have uninsured motorist coverage?
3. If so, how much coverage of each do we have?

If you have a question regarding your insurance, I encourage you to reach out to us at The Button Law Firm. We want you to be protected in the event of a catastrophic event or injury. Why wait until it is too late? Let's prevent these scenarios.



Cabernet Cranberry and Blueberry Sauce

By: Teresa Gilliland

Here's a recipe for a family-favorite, flavorful and savory cabernet cranberry and blueberry sauce. It's a million times better than anything in a can, super easy, and can be prepared in advance of your holiday get together.

- 1 bag of fresh cranberries
- 1 clam shell fresh blueberries
- 1 cup granulated sugar
- 1 cup cabernet sauvignon or any favorite red wine
- 1 tablespoon cinnamon (or to your preference)
- 1 teaspoon ground cloves (or to your preference)

1. In a large pot, combine all ingredients, bring to a roiling boil stirring occasionally. Be sure to use a large pot as the sauce will foam and will easily overflow in a smaller pot.
2. After the sauce is boiling, reduce heat to low and simmer for 30 minutes or until the mixture has thickened/reduced and majority of the cranberries have burst. As the sauce cools, it will thicken more.
3. Transfer to jars or containers to cool at room temperature. After cooling, refrigerate for up to two weeks.



Traditional Sweet Potato Casserole

By: Sheba George

When I think of fall foods, my mind goes straight to sweet potatoes. Here's a recipe for a traditional sweet potato casserole that had become a favorite in my family's household!

You will need:

- 2 1/2 pounds sweet potatoes, peeled and cut into 1-inch cubes
- 3/4 cup packed brown sugar
- 1/4 cup butter, softened
- 1 1/2 teaspoons salt
- 1/2 teaspoon vanilla extract
- 1/2 cup finely chopped pecans, divided
- Cooking spray
- 2 cups miniature marshmallows



1. Preheat oven to 375°.
2. Place the sweet potatoes in a Dutch oven, and cover with cold water. Bring to a boil. Reduce heat, and simmer for 15 minutes or until very tender. Drain; cool slightly.
3. Place potatoes in a large bowl. Add sugar and next 3 ingredients (through vanilla). Mash sweet potato mixture with a potato masher. Fold in 1/4 cup pecans. Scrape potato mixture into an even layer in an 11 x 7-inch baking dish coated with cooking spray. Sprinkle with remaining 1/4 cup pecans; top with marshmallows. Bake at 375° for 25 minutes or until golden.
4. Enjoy!

Together We Can Make a Difference