



DIEHL & HUBBELL, LLC
304 E. Warren Street
Lebanon, OH 45036-1854

Presort
Standard
U.S. Postage
PAID
Columbia Sta., OH
Permit #4



Phone: 513-932-2121
Fax: 513-932-3355



Diehl & Hubbell, LLC

D&H Digest

Diehl & Hubbell, LLC

In this issue:

pg 1 ... Note from Tom
pg 2 ... Did you know?
pg 2 ... Recipe: Curried Chicken & Rice Salad
pg 3 ... Words: **A LAWYER'S STOCK IN TRADE**
... What We Have Been Up To
... Hamburgers for Heroes collage

Congratulations to South Lebanon Elementary 4th grade Teacher, Heather Clements, on being selected as the Diehl & Hubbell Teacher of the Month for September 2022!



Heather's nomination really stood out to us when a past student's family shared that "Mrs. Clements received thanks and praise in their family dinner prayers" and told us what "a critical part she played in making a very scary and difficult transition to a new school the success that is was." They are forever thankful for Mrs. Clements!

In recognition of Heather's selection as our September 2022 Teacher of the Month, our law firm surprised her in front of her class with a plaque and some extra cash! Congratulations, again, Heather Clements! Well deserved!

Keep impacting children like you already have been doing. Thank you for all you do!



If you know of a teacher who is deserving of some extra recognition, please visit diehlhubbell.com and click on our Teacher Appreciation tab at the upper right of the home screen, or scan the QR code at the right with your phone's camera.

*We Rise to
the Challenge*

**3000+ CLIENTS HAVE
COUNTED ON US**

We've seen it all.
Put our skill, expertise
and knowledge to
work for you.

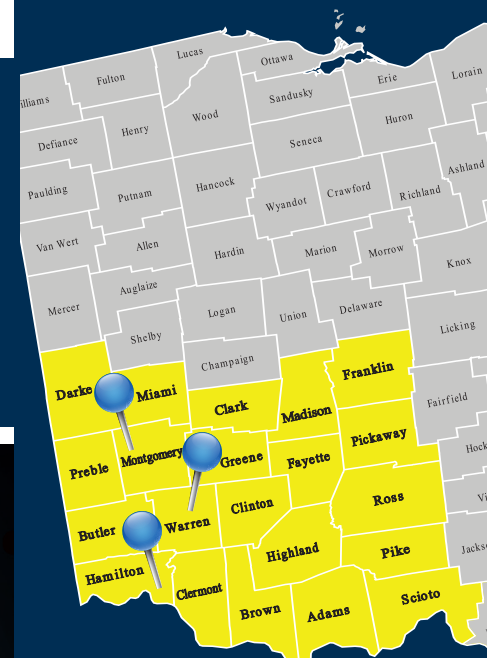
**Volume XVI
Issue 7**

DIEHL & HUBBELL, LLC

Since 1988 located at:

304 E Warren Street
Lebanon, OH 45036-1854
Phone: 513-932-2121
Fax: 513-932-3355

HOURS
Mon-Fri 8am - 5pm



**We also have additional
locations to meet with
clients including:**

30 Garfield Place
Cincinnati, OH 45202

2121 Miamisburg-Centerville Rd.
Dayton, OH 45459

We will also come to you!
diehlhubbell.com

D&H Digest

Diehl & Hubbell, LLC

A note from Tom . . .

THANKS TO ALL WHO MADE THIS YEAR'S EVENT A SUCCESS!

Once again, we could not have gotten a more beautiful day than we had on Friday, September 9 when we hosted our annual Hamburgers for Heroes Day at Bicentennial Park in downtown Lebanon! Thank you to all who came out and supported this event. We loved seeing so many of our local fire, police, EMS, doctors, nurses, active and veteran military and so many other community members come out and enjoy some delicious Hamburger Wagon burgers! We served almost 1200 burgers that day, ate well, and raised a lot of money for The Lebanon Food Pantry to help our families in need eat well too! We were pleased to be able to present a \$3000 check to Lebanon Food Pantry! And we look forward to seeing all of you back at Bicentennial Park in September 2023!



Attorney Thomas J. Diehl

Tom



FELLOW
LITIGATION COUNSEL
OF AMERICA



Thank you

For Your Referrals

Most of our business comes from word of mouth. We are so appreciative of you sharing your good experience with the people you know!

A LAUGH TO START YOUR DAY...

FRACTIONS & LAWYERS

A teacher instructing on fractions used the following hypothetical with her class: “A man died, leaving behind 20 million dollars. One-tenth is to go to his wife. One-quarter is to be split evenly between his two children. The rest of his money will be donated to charity. What will each person get?” As the students quietly thought about the problem, one raised his hand and answered, “A lawyer!”

COURTHOUSE

"I got a bad case of final summation anxiety."

WORDS: A LAWYER'S STOCK IN TRADE “SALARY”

Where do we get the superstition that spilling salt at a meal brings bad luck? Why is toppling salt an ominous sign? Salt was a precious commodity in ancient societies because of its scarcity and high cost and because of that, salt became a form of currency. In fact, the word “salary” originates from sal, the Latin word for salt. Roman soldiers received salt as part of their compensation. Spilling something as highly prized as salt was bad form and a big waste, which grew into a warning that this carelessness would bring bad luck. This is also where we get the derogatory phrase, “not worth one’s salt”. This is another way of saying that the employee is not worth his pay.

WORDS

DID YOU KNOW?

THE RECOVERY AMOUNT CANNOT BE LEFT OPEN FOR FUTURE SURGERIES AND UNFORESEEN NEEDS

When representing individuals who were injured in an automobile accident, our clients, for obvious reasons, are concerned that, after resolving the case, they may face medical bills and lost wages. As a result, they often ask that the settlement be “left open” so that if they do incur future bills or expenses, the insurance company will have to compensate them for those bills as well.

Generally speaking, this is not possible. An insurance company typically will not agree to make any compensation for the losses incurred until the injured party is willing to sign a release waiving

rights to all future recovery. Insurance companies will not agree to be responsible for future medical bills, as the amount of the bills and the need for the bills is uncertain and undeterminable, and an insurance company is not willing to leave itself open to vague and unknown future obligations.

For this reason, it is best that you do not resolve your injury claim until the full extent of future medical and other expenses is known. That way, all incurred, and all expected future expenses can be included in the amount of recovery you obtain.

Curried Chicken and Brown Rice Salad

This is a clean-eating recipe I got out of Oxygen magazine years ago. It’s really good and very healthy! Recipe takes about 25 minutes and makes 4 servings. Around 266 calories per serving and 13 g of protein.

1 1/2 tsp canola oil
8 oz boneless chicken breast or tenders, cut into bite size pieces
1 1/2 tsp curry powder, divided
2 cups cooked brown rice
1 medium red or orange bell pepper, chopped
1/2 medium sweet onion, chopped

2 green onions, sliced
1/4 C. raisins
1 Granny Smith apple, peeled and chopped
1 1/2 T. olive oil
1 T. lemon juice
Salt and Pepper to taste

- Heat a pan over medium-high heat; add canola oil. Add the chicken pieces and sprinkle with 1/2 tsp. of curry powder. Sauté until chicken is cooked, about 5 to 8 minutes. Set aside.
- In a large bowl, combine the brown rice with bell pepper, onion, green onion, raisins, and apple.
- In a small bowl, whisk together the olive oil, lemon juice, remaining tsp of curry powder and salt and pepper.
- Add the cooked chicken to the rice, add the dressing and combine thoroughly. Refrigerate until serving.

A fun time had by all at the “Hamburgers for Heroes” event