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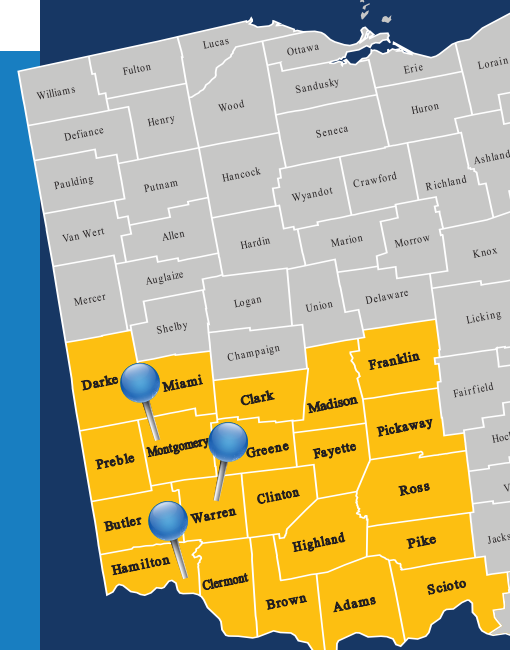
**Volume XIX  
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**HOURS**  
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*A note from Tom . . .*

## CONGRATULATIONS!

I am so proud to announce that my son, Jack T. Diehl was officially sworn in as an attorney in the State of Ohio at the Supreme Court Admission Ceremony held on Monday, November 17, at the Palace Theatre in Columbus.



Attorney Thomas J. Diehl

Jack is a 2021 graduate of Miami University and a 2025 graduate of the University of Cincinnati College of Law. Prior to joining the firm, he clerked for Cincinnati attorney Jay Brinker, where he gained valuable experience in estate and tax law, as well as a strong foundation in client service and professional responsibility.

Jack will be practicing in both the personal injury and domestic relations areas at Diehl Law, working alongside me as well as W. Scott Russell. We are proud to welcome him to the firm and excited for the energy, skill, and dedication he brings to our clients and community.



Please join us in congratulating Jack on this important professional milestone and in welcoming him as the newest attorney at Diehl Law.

*Tom*



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**Injured? Learn what you should know before hiring an injury attorney in Tom's FREE book "7 BIG Mistakes to AVOID" so YOU don't sabotage your car accident case! Simply call our office or go to diehl.com and send us a chat. We will be happy to mail one out to you!**



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### Our Clients Have Left Us Many Amazing Reviews.

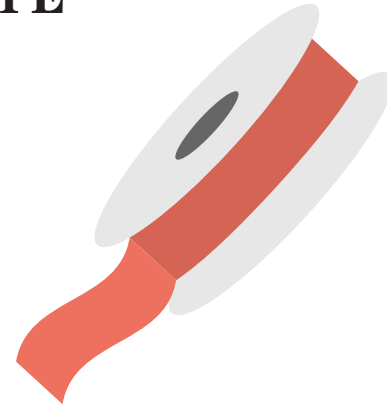
*"Tom Diehl helped us when my 1 year old daughter and I were in an accident. My daughter was in Children's hospital for 4 days. He came to our home in Indiana, discussed everything in detail. He created a structured settlement so that my daughter, who is now 22 years old, owns a house and car, and is finishing her senior year in college without student debt. He recently gave us counsel on a current issue. We are extremely appreciative of all Tom has done for us. He is a no nonsense lawyer, will treat you with respect and fight for your rights. Would send all my family and friends to Tom! Thank you so much for all you have done for our family."*

## WORDS: A LAWYER'S STOCK IN TRADE "RED TAPE"

We complain about "red tape" when talking about too many rules or too much paperwork — but the phrase actually comes from a centuries-old practice.

In 16th-century England and later in colonial America, important legal and government documents were literally tied up with red ribbon. Over time, "red tape" became shorthand for frustrating bureaucracy and endless forms.

Thankfully, our clients don't have to get tangled up in it — that's our job!

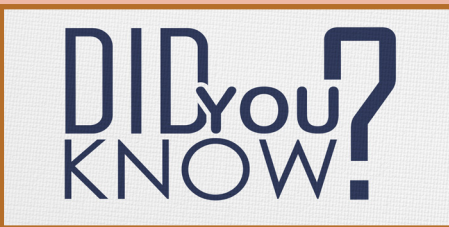


## What We've Been Up To

In the first half of 2025, we were able to obtain recoveries for our clients in excess of \$3,000,000. We utilized multiple tactics to increase client recovery. We get the best investigators to uncover and retain evidence. We utilized the best physicians, orthopedic surgeons, plastic surgeons and other medical experts to document and qualify the medical injuries and physical pain and suffering our clients have endured.

### One recent case: Motor Vehicle Accident: \$1,000,000 Recovery

We had the pleasure of representing a north Dayton resident who was stopped on his motorcycle waiting for a traffic light to change when he was rear-ended. He sustained some significant lower leg injuries and we were recently able to recover a seven-figure settlement.



## FAQ – Do I need to talk to the insurance adjustor?

In my opinion, insurance companies are making a concerted effort to contact people immediately after a car accident—not to provide good service, but to protect their own interests. Their goal is often to obtain recorded statements as quickly as possible so they can document their files, gather information, and potentially limit the amount of compensation before the injured person has had a chance to speak with an attorney.

All the data show that in serious car accident cases, those who have been properly advised by an experienced attorney typically recover significantly more money than those who handle it on their own.

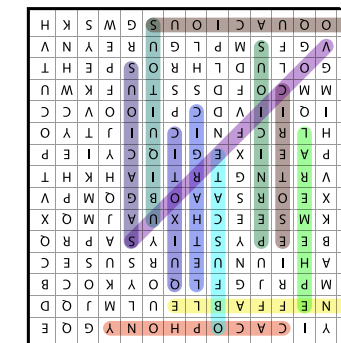
So if you get a call from an insurance adjuster asking for a statement, don't give one. You're not required to do it, and you shouldn't feel pressured to comply. Instead, contact a qualified attorney who can evaluate your claim, guide you through the process, and help determine whether giving a statement is truly in your best interest.

## FUNNIES & GAMES ...

X	Y	I	C	A	C	O	P	H	O	N	Y	G	Q	E
I	N	E	F	F	A	B	L	E	U	L	M	J	Q	D
L	M	P	R	J	G	F	L	Q	O	Y	K	O	C	B
N	A	H	I	U	N	U	E	U	R	S	U	S	E	C
H	B	E	E	P	Y	S	T	I	Y	S	A	P	R	Q
N	K	M	S	E	E	C	H	X	U	A	J	M	Q	X
D	X	E	O	R	S	A	A	O	B	G	Q	M	P	V
W	V	R	T	N	G	T	R	T	I	A	H	K	H	T
T	P	A	E	I	X	E	G	I	Q	C	Y	I	E	P
L	H	L	R	C	F	N	I	C	U	I	J	T	Y	O
Q	I	Q	I	I	V	D	C	P	I	O	O	V	C	C
R	M	M	C	O	F	D	S	S	T	U	F	K	W	U
V	G	O	L	U	D	L	H	R	O	S	P	E	H	T
R	V	G	F	S	M	P	L	G	U	R	E	Y	N	V
L	O	Q	U	A	C	I	O	U	S	G	W	S	K	H

- UBIQUITOUS
- EPHEMERAL
- OBFUSCATE
- PERNICIOUS
- INEFFABLE
- LOQUACIOUS
- VOCIFEROUS
- SAGACIOUS
- ESOTERIC
- QUIXOTIC
- LETHARGIC
- CACOPHONY

answers



**Spice Blend:**

- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1 teaspoon smoked paprika
- ½ teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ½ teaspoon turmeric
- ½ teaspoon salt
- ½ teaspoon black pepper
- ¼ teaspoon cayenne pepper

Mix all the spices together in a small bowl and set aside.



**Prepare the Fish:**

1½ to 2 pounds cod (or other firm white fish), cut into 3-inch pieces  
Lightly salt the fish and set aside while you prepare the sauce.

**Sauté the Aromatics:**

1. In a large, deep skillet or sauté pan, heat a few tablespoons of olive oil over medium heat.
2. Add 1–2 diced onions, season with salt and pepper, and cook until softened, about 5–7 minutes.
3. Stir in 3–6 cloves garlic, minced, and cook for about 1 minute, until fragrant.

**Build the Sauce:**

1. Stir in the prepared spice blend and 1 table-spoon tomato paste. Cook for 1 minute, stirring to toast the spices.
2. Add the following ingredients:  
1 (14.5 oz) can diced fire-roasted tomatoes  
1 pint cherry tomatoes, halved  
1 (12 oz) jar roasted red peppers, sliced  
1 (15 oz) can chickpeas, drained and rinsed  
1–2 tablespoons capers, drained  
1 teaspoon honey or agave  
1 teaspoon "Better Than Bouillon" (vegetable or chicken base), plus about ½ cup water

### Garnish and Serve

Top with crumbled feta cheese and fresh cilantro. Serve as is, or with rice, couscous, or crusty bread. (Donna doesn't serve it with anything — it's great on its own!)

For a milder flavor, reduce or omit the cayenne pepper.

For January, let's kick off the new year by sticking to those healthy eating resolutions! I'm excited to share a favorite recipe from our family's resident personal trainer and enthusiastic cook, Joe Lorenz. He calls it JoeRoccan Cod! Fun Fact: Joe has also paddleboarded across all five Great Lakes? But that's a story for another time!

Serves: 4  
Total time: About 45 minutes

3. Stir well to combine. Bring to a gentle simmer and cook uncovered for 8–10 minutes, stirring occasionally, until the sauce thickens slightly.

4. Add the zest of one lemon and the juice of half. Taste and adjust seasoning with more salt, acid, or heat as needed.

### Add the Cod:

1. Nestle the cod pieces into the sauce and spoon some sauce over the top.
2. Cover the pan, reduce heat to medium-low, and simmer for 8–10 minutes, or until the fish is opaque and flakes easily with a fork.