



YOUR BEST LIFE

Honest. Excellent. Real.

OCT
2021

Getting Better and Better

It seems that work life is a constant struggle to always improve. GriffithLaw has taken 4 cases to trial in 4 months. That is more jury trials than any other lawfirm since the courthouses have opened back up. And we have been crushing the insurance companies in the courtroom. Our last trial resulting in a verdict of \$240,000 which is more than TEN TIMES the insurance company's last offer of \$23,000. Now the insurance company is threatening to appeal and deny justice to our client for another year, stating in part that we obtained too much money for our client. They overlook that they chose to make frivolous defenses, to object to everything and agree with nothing, to be obstructive, rude and insult the plaintiff in front of the jury, and then turn around and complain about the jury giving too much money. Have you ever met people that no matter how hard you tried, they could never be pleased?

In all of this, we continue to get better and improve. We already had a great pre-trial prep system. It has dramatically improved since April 2021 when we tried our first trial this year the first week the court opened back up. Our team is more confident and more prepared than ever as we get ready for the last 4 months of this year.

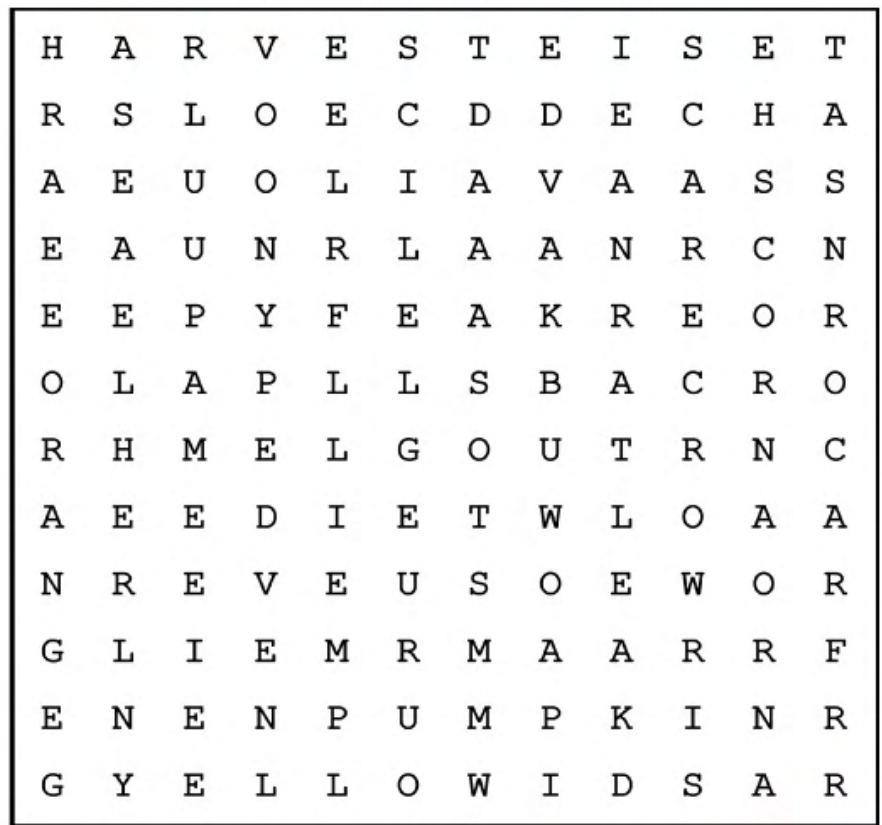
But for everything gained, something is lost. That is true for each of us. If we play sports, we give up time, energy and effort to sacrifice for our goals. Usually the greater the goal the more we sacrifice. Trials are a lot of work. In the past 4 month, I didn'tt see my family during trial week and usually only get about 4 hours of sleep a night. I wish I did not have to do that, but I cannot let myself enter the courtroom with any stone unturned. My clients depend upon me being ready. During my last trial, I missed taking my son to his first day of college.

And i don't mention this for any attempt at pity... it is just life,,, and for all of you too. I am blessed that when i was young i busted my butt doing hard physical labor, digging ditches and using a jack hammer for 8-10 hours a day. That job wore me out as a very young and strong man. Most importantly, it made me realize that I could not do that type of intense work for the rest of my life, and I better study hard if I didn't want that. It made me admire even more the hard work so many Americans do every day.

I want to thank my wonderful office staff and the great job they have done this summer. It truly takes our whole team to keep it all running smoothly. And most of all, i thank each one of you, my friends and clients who trust the advice i give during trial, and do such a fantastic job of telling your story. You guys are all superstars in my book.

No time to bask in the afterglow. Time to get ready for the next one.

Fall Word Search



WORD BANK

- pumpkin
- yellow
- scarecrow
- autumn
- leaves
- sunflower
- acorns
- orange
- corn
- harvest
- apples
- hayride
- red
- Thanksgiving
- football

October RAVING FAN OF THE MONTH

“Thanks again to Craig, Ashanti, & everyone at Griffith Law who helped make me with my case. From start to finish, they made the process worry free for me & if I could give more than 5 stars, I definitely would!”

Asia Poindexter, Antioch, TN



Let Us Share Your Story!!

Email Livia@griffithinjurylaw.com to be featured in the next newsletter

INFORMATION TO EXCHANGE WITH THE OTHER DRIVER AFTER A CRASH

The initial moments after a car wreck can be crucial to your recovery, both in the hospital and in the courtroom. While most people believe they know how to react in a high-pressure situation, even the calmest and most capable people can panic in the heat of the moment.

For example, you may know that you're required to stop and exchange details with another party involved in a crash. But how much should you reveal to an at-fault driver—and how much information do you need from them to make a successful claim?

The first thing you need to do after a crash is call 911. Vehicle owners are required under Tennessee law to report any car accidents that result in injury, death, and \$50 or more in property damage. Not only will this protect your health, but it will also help preserve details and evidence if you are too injured to stay at the scene.

Once the police and first responders are on their way, you can exchange your details with the other driver—but you should stick to the following pieces of information:

- **License plate number.** The vehicle registration number allows the police to trace the owner and identify the vehicle that hit you. You can get this information before approaching the driver in case they drive away or refuse to give you their details.
- **Contact details.** Record the driver's name, address, phone number, and email address. There's nothing wrong with asking to see their driver's license for these details, as it will help you spell everything correctly (and ensure the other driver doesn't try to give you a fake name).
- **Car insurance information.** The at-fault driver is responsible for paying the costs of a car accident in Tennessee, so you will need the name, phone number, and policy number of their auto insurance provider. If they carry their proof of insurance in their car, ask if you can snap a picture of it with your phone.
- **Name and contact details of the registered owner of the car.** If the person driving isn't the owner of the car, you will need the name, phone number, and insurance details of the owner.

CROCK-POT CHICKEN & DUMPLINGS

Instructions

1. In a crock-pot scatter onions, celery, and carrots in the bottom of pot. Top with the chicken breast, and season with oregano, salt, and pepper.
2. Pour soup and broth over the chicken, then add thyme and the bay leaf. Cover and cook on high until the chicken is cooked, about 3 hours.
3. Remove thyme and bay leaf, shred chicken with two forks. Add the peas into the pot and stir.
4. Cut biscuits into quarter pieces and stir into mixture.
5. Cook on high until vegetables are tender and biscuits are cooked through, about 1:00-1:30.
6. Enjoy!

Ingredients

- 1 onion, chopped
- 1 1/4 lb. boneless skinless chicken breasts
- 1 tsp. dried oregano
- Salt & Pepper
- 2 (10.5-oz.) cans cream of chicken soup
- 2 c. low-sodium chicken broth
- 4 sprigs fresh thyme
- 1 bay leaf
- 2 stalks celery, chopped
- 2 large carrots, peeled & chopped
- 1 c. frozen peas, thawed
- 3 cloves garlic, minced
- 1 (16.3-oz.) can refrigerated biscuits

INSIDE

OCTOBER | 2021

Getting Better and Better

PAGE 1

Fall Word Search

PAGE 2

RAVING Fan: Asia Poindexter

PAGE 2

Information to Exchange With the
Other Driver After a Crash

PAGE 3

Crock-Pot Chicken & Dumplings

PAGE 3

We Want Your Review!

We love hearing from our clients &
want your referrals and reviews!

To Share Your Story
email:
livia@griffithinjurylaw.com

Follow Us Online!

WE ♥ LOVE OUR CLIENTS!

