

The **BULLDOG**



ASK JAY & LARRY
THE BULLDOG LAWYERS

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Toll Free 866-GO-BULLDOG (866-462-8553)

BULLETIN

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Happy Holidays



The Bulldog Lawyer Family wishes all of our clients and their families, referrers, friends and colleagues a happy, healthy and prosperous holiday season and a great New Year.

As the holidays are upon us and the year comes to an end, we gather with our families and share good times and memories from throughout the year. So, in this issue, the Bulldog Lawyers would like to share one of our favorite memories of 2018.

WHAT A PARTY! *The 2018 Bulldog Lawyers Client Appreciation Day Summer Extravaganza was the biggest and best ever.*



On an absolutely beautiful Friday afternoon, August 11, 2018, the Bulldog Lawyers held their annual Client Appreciation Day Summer Extravaganza at Knoebels Amusement Resort in Elysburg, PA. Nearly 1,800 of our clients, their families, friends and colleagues gathered at Knoebels for a truly spectacular afternoon.



In addition to the abundance of food and dessert and all of the rides and attractions, the guests enjoyed a face painter, a magician, a balloon twister, a photo booth and a spirited talent show (Bulldog Nation's got talent).

There were tons of giveaways and prizes and the top three finishers in the talent show (as voted on by Bulldog Nation) won a 52" flat screen TV, a PlayStation IV and a laptop computer. It's safe to say that a good time was had by all, especially the kids.

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As always, Jay and I would like to sincerely thank all of you that attended and especially our clients and their families. It is you, our valued clients, that make all of this possible. Thank you for your trust in us to represent you and the coworkers and friends that you refer to us. We couldn't do this without you. You are helping make this a better world. ■

— Larry Levin



“ QUOTABLE



“Cheers to a New Year and another chance to get it right.”

Oprah Winfrey
actress, talk show host,
television producer and
philanthropist



“Always bear in mind that your own resolution to succeed is more important than any other.”

Abraham Lincoln
16th President of the U.S.



“America is never wholly herself unless she is engaged in high moral principle. We as a people have such a purpose today. It is to make kinder the face of the nation and gentler the face of the world.”

George H. W. Bush
41st President of the U.S. (Died November 30, 2018)



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HOLIDAY RECIPES

Homemade Eggnog

This is a delicious eggnog recipe and it is the real deal, not the kind you get in a carton in the supermarket. It has a little kick but you can always make a batch without the bourbon for the little ones.

INGREDIENTS:

- 6 large egg yolks
- 1/2 cup granulated sugar
- 1 cup heavy whipping cream
- 2 cups milk
- 1/2 teaspoon ground nutmeg
- 2 1/4 ounces bourbon
- Pinch of salt
- 1/4 teaspoon vanilla extract
- Ground cinnamon, for topping

DIRECTIONS:

- 1 Whisk the egg yolks and sugar together in a medium bowl until light and creamy.
- 2 In a saucepan over medium-high heat, combine the cream, milk, nutmeg and salt. Stir often until mixture reaches a bare simmer.
- 3 Add a big spoonful of the hot milk to the egg mixture, whisking vigorously. Repeat, adding a big spoonful at a time, to temper the eggs.
- 4 Once most of the hot milk has been added to the eggs, pour the mixture back into the saucepan on the stove.
- 5 Whisk constantly for just a few minutes, until the mixture is just slightly thickened (or until it reaches about 160 degrees F on a thermometer). It will thicken more as it cools.
- 6 Remove from heat and stir in the vanilla.
- 7 Pour the eggnog into a pitcher or other container and cover with plastic wrap.
- 8 Refrigerate until chilled. It will thicken as it cools. If you want a thinner, completely smooth consistency, you can add the entire mixture to a blender with 1 or 2 tablespoons of milk and blend until smooth.
- 9 Serve with a sprinkle of cinnamon, and fresh whipped cream, if desired.
- 10 Store homemade eggnog in the fridge for up to one week.

Christmas Caprese Salad Wreath

This is a relatively simple dish to prepare and is a beautiful addition to any Christmas table or gathering. It is a variation of the popular Caprese salad with a nice Christmas touch.

INGREDIENTS:

- 1 cup balsamic vinegar
- 1/4 cup honey
- 2-3 handfuls of fresh basil
- 12 oz grape tomatoes (or cherry tomatoes)
- 10 oz. fresh small mozzarella balls
- 3 tbsp olive oil
- 1/2 tsp dried parsley (or 1 tsp fresh parsley, finely chopped)
- 1/2 tsp dried oregano (or 1 tsp fresh, finely chopped)
- 1/2 tsp dried basil (or 1 tsp fresh, finely chopped)
- 1/4 tsp red pepper flakes
- Pinch of garlic powder
- Salt & pepper, to taste
- Additional fresh basil and/or rosemary sprigs for garnish
- Toothpicks/cocktail picks for serving

DIRECTIONS:

- 1 Combine vinegar and honey in a small saucepan. Heat over medium until liquid boils, reduce heat to low and simmer until liquid has reduced by about one-third and become thick like syrup. (approx 8-10 mins)
- 2 While balsamic is reducing prepare the "wreath" by using a round plate or serving platter (8-10" in diameter). Lay basil leaves on the plate/platter to cover the surface. Place a small round bowl or ramekin in the center of the plate (for balsamic reduction sauce and to form the middle of the wreath).
- 3 Wash and dry tomatoes and drain mozzarella balls. Place in a medium bowl. In a small bowl mix together olive oil, herbs, garlic powder and red pepper flakes. Pour over tomatoes and mozzarella. Toss to lightly coat.
- 4 Place tomatoes and mozzarella on the serving platter, and add coarse ground salt and pepper to taste. If desired place fresh sprigs of rosemary at the perimeter of the plate for an extra flair. Pour balsamic reduction sauce in the center bowl/ramekin and garnish with chopped or whole small basil leaves.





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THE BULLDOG LAWYERS
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Shor & Levin | The Bulldog Lawyers
261 Old York Road, Suite 200
Jenkintown, PA 19046

Toll Free 866-Go-Bulldog (866-462-8553)
www.BulldogLawyers.com



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HAPPY HOLIDAYS



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Be sure to visit our website at www.BulldogLawyers.com where you can view more articles, videos and all of the past Bulldog Bulletin editions and also be sure to check out The Bulldog Lawyers on Facebook.

FIRM NEWS

Former Bulldog Lawyer Named Head of PA Workers' Compensation Judges

The Honorable Joseph DeRita, our former partner at Shor, Levin & DeRita, the Bulldog Lawyers, has been appointed by Governor Tom Wolf, as the Director of Adjudication at the PA Department of Workers' Compensation Bureau. In his new position, Joe will be in charge of all Workers' Compensation judges in Pennsylvania.

Joe began his 22 year tenure at Shor, Levin & DeRita practicing primarily as a workers' compensation and personal injury attorney. While there, he earned a Master of Law in Trial Advocacy at Temple University finishing first in his class. In 2011, Joe opened his own law practice in Bucks County. About

four years later, he was appointed as a Workers' Compensation judge serving Bucks and Northampton counties.

Judge DeRita has excelled in all of his endeavors. He was an outstanding attorney, an excellent, well-respected judge and we are certain that he will lead with distinction in his latest challenge.

Way to go Joe!



Bulldog Lawyers' Thanksgiving

For Thanksgiving, Shor & Levin donated over 400 turkeys to the Berean Institute in North Philadelphia. The

Bulldog Lawyers are always happy to sponsor programs at the Berean Institute. They are a community outreach center, a spiritual center, and educational facility that provide secondary educational programs, vocational training, other services and distributes food to the needy.

Also, a member of the Bulldog Lawyer staff took it upon himself to make 150 turkey sandwiches, take them to Suburban Station on Thanksgiving night, and distribute them to the homeless camped in the train station to avoid the cold. He plans to do the same thing on Christmas Night, but they'll be ham sandwiches that night.

We encourage all of Bulldog Nation to give thanks and share what you can during this holiday season, just as we are thankful for all of our amazing clients who share their family's and friend's referrals with us. ■