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CAREY MELDON APPOINTED TO FJA BOD

Carey Meldon was recently appointed to the Board of Directors for the Florida Justice Association which advocates on behalf of Florida accident victims. Carey has been involved in promoting the cause for civil justice which is under constant attack by those who benefit from reducing what you, as a citizen of Florida, are entitled to if you have been seriously injured or killed as a result of someone else's negligence. Laws were recently passed that prevent any recovery on certain cases unless the at fault party was 51% or more at-fault. Also, if your home is damaged you now have to pay for your own attorney fees out of your recovery. So, if your roof costs 10k to repair you have to pay your attorney fee out of the 10k recovery. FJA is the voice of the people and Carey Meldon is on the forefront to make sure your rights are not taken away from you by the big

and powerful insurance companies. The picture above was taken at a FJA retreat in Costa Rica.

Jeffrey Meldon was recently on the panel at the Gator Partners Summit with Athletic Director Scott Stricklin. Meldon Law is the first and only official injury law firm partner of the Florida Gators and when you hire Meldon Law, you are also supporting the Gators. We are proud to support the amazing athletes at UF as well as the Gator Band (the #1 band in the country). The Gator Men's program recently won the Capital One Trophy for the best Men's athletic program in the country. Let's get ready for the fall and root on all the different teams. Meldon Law also supports our local high school athletes through our Scholar-Athlete program, now celebrating its 25th year.



2023 Gator Partner Summit



Jeffrey Meldon on panel with Scott Stricklin, Athletic Director



TEAM MEMBER SPOTLIGHT

Each month, team leads will nominate staff members who have exemplified Meldon Law's core values, and a firm vote will be held to select the winner.



Marsha Eagle

Master Client Communication Specialist



Enter to win the Florida vs Georgia: VIP Experience for Two!

- 2 premium tickets to the FL/GA game on 10/28
- 2-night stay at DoubleTree - Jax Riverfront with ferry transportation to and from game
- Dinner at Ruth's Chris Steak House on 10/27 (\$250 value)
- 2 passes to the Gator Hospitality Event
 - Meldon Law Gator Duffle Bag
 - Football signed by Coach Billy Napier



Scan the QR code above or visit our Meldon Law Facebook page to enter!



REVIEW OF THE MONTH



“ Beyond happy with the results they got me. I was given Mr. Bullock as my attorney for a very tricky case... Meldon Law is definitely my go to from now on. ”

-Reid



\$250,000 SETTLEMENT: MOTOR VEHICLE CRASH

Our client was the front seat passenger in an SUV that was stationary in traffic when a commercial vehicle struck the left side panel of our client's vehicle. Although the property damage was minimal, side impact collisions result in different forces contorting the human

body that can often times lead to more serious injuries than a rear end collision. Our client suffered injuries that resulted in the necessity of surgery and multiple injections and ablations. The case ultimately settled at mediation for \$250,000.



RECIPE OF THE MONTH - JOSH'S BLACKENED SALMON

INGREDIENTS:

- 3 tbsp canola or light olive oil
- 1 tsp salt
- 2-3 tbsp blackened seasoning
- 4 6-oz salmon filets
- 4 sprigs fresh thyme, leaves only
- 1 teaspoon fresh oregano leaves
- 1 lemon, zest & juice



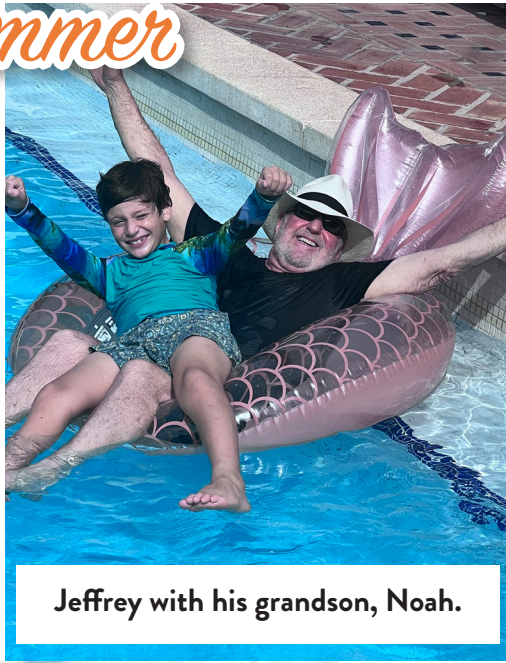
DIRECTIONS:

1. Heat the oil (to smoking) in a cast iron over medium heat.
2. While the oil heats, sprinkle the flesh side of the fillets with salt. Spread the Blackened Seasoning on a plate and press the flesh-side of the salmon into the seasoning. The salmon should have a heavy coating of seasoning.
3. When the skillet and oil are ready, remove the skillet from the heat. Press the salmon fillets, one-at-a-time (flesh side down) into the oil in the skillet. Set the skillet back over medium heat and cook about 2-3 minutes or until the salmon is blackened but not burned. Turn the salmon fillets over and continue cooking (skin side down) until the skin is crispy, 4-6 minutes.
4. Transfer the fillets to a serving platter, sprinkle with lemon zest and juice. Serve immediately and enjoy!

A Meldon Law Summer



Patricia Meldon and her daughter, Becky, in Porto, Portugal at a phone booth!



Jeffrey with his grandson, Noah.



Jeffrey & Patricia Meldon in San Sebastian, Spain!



Jeffrey with his grandkids, Noah, Naomi, & Shoshana in Marbella, Spain!



Alan, Simon, Evelyn, Patricia, Jessica, Shoshana, & Jeffrey in Madrid.



Jeffrey at Vidago Palace Hotel in Vidago, Portugal!



REFER A FRIEND



At Meldon Law, we love helping people and continue to work hard to provide our clients with the best experience through challenging times.

If you happen to know of anyone who may need the services we provide, please have them reach out to us at 352-373-8000.

JOKES OF THE MONTH

On the first day of school, what did the teacher say her three favorite words were?

June, July, and August.

Why was the cafeteria clock behind on the first day?

It kept going back four seconds.

What dinosaur has the best vocabulary?

The thesaurus.

What contest do skunks always win in school?

The smelling bee.

HAVE A GREAT SCHOOL YEAR!



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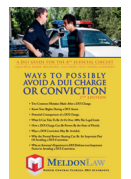
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AUGUST 2023 ISSUE

QUOTE OF THE MONTH

“It’s not about ideas.
It’s about making ideas happen.”

- Scott Belsky



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con Meldon Law

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THIS MONTH'S TRIVIAL PURSUIT

QUESTIONS

1. What is the most popular color of Crayola crayon?
2. How many teachers are there teaching in the US?
3. How much money does the average family spend on school supplies over a year?
4. In what year did yellow become the official color of American school buses?
5. What country has the shortest average school day?
6. Where is the United States' oldest public school located?
7. When were erasers added to pencils?
8. How much back-to-school shopping is done online?

1. Blue. 2. 8 Million. 3. \$700. 4. 1939. 5. Finland. 6. Boston. 7. 1858. 8. Approximately 50%.