# MELDON LAW | A Monthly Newsletter Publication from Meldon Law | NOV

### **NOVEMBER 2023**

#### **ATTORNEYS**

Jeffrey L. Meldon Carey W. Meldon Ian M. Pickens Tanner C. Demmery



BAPTIST HEALTH



### ATTORNEYS

Maria P. Youngblood Yolanda S. Means Lott Bullock Chris Speziok

Phone: (352) 373-8000 | www.meldonlaw.com | Help@meldonlaw.com | Contact us 24/7 for a Free Consultation—We Deliver Because We Won't Back Down

Florida/Georgia VIP Experience for Two Winners, Chuck and Cassie.

"Huge thank you to Allyson, Freddie and Josh. And of course the Meldons. You all had everything lined up and taken care of with ZERO hiccups! Definitely a weekend we won't forget!" - Chuck Barney



FL/GA Giveaway winners enjoying dinner at Ruth's Chris Steakhouse.



Jeffrey and Rabbi Berl Goldman at Chabad Jewish Center praying for peace in Israel.

## THE MEANING OF THANKSGIVING

Thanksgiving is here again and for many of us it provides the opportunity to share meaningful time together with our families and friends. It is easy to take our freedoms for granted. However, this year it is even more important to count our blessings and realize that we have been blessed to live in one of the greatest nations at one of the best times in history. We in North Central Florida are particularly privileged to live in one of the most incredible places on earth. Ocala is the "Horse Capital of the World" with so many beautiful places to live and visit. The University of Florida is the number one public university

in the country and sets the tone for Gainesville as the Cultural Heart of Florida. The Gators sports teams allow us to gather together and celebrate everything good in this country. We have amazing weather with a real change in the seasons. People in our neck of the woods are friendlier and more fun than anywhere else I can think of. So, let's wrap our arms around our good fortune and celebrate this special time of the year with family and friends and give a little extra "Thank You" for our ability to wake up every day and say "GOOD MORNING."





# 25th Anniversary

### Nominate a Scholar Athlete of the Week!

Meldon Law has sponsored the Scholar Athlete Program since 1997. Every week of the the school year, a high school senior in the North Central Florida area is chosen as the Scholar-Athlete of the Week and given a \$100 scholarship and a plaque.

Former Scholar Athletes: If you are a former scholar athlete or know one, please get in contact with Meldon Law at (352) 373-8000

HANNA TEMPLETON dominates the game

#### **CHARLOTTE GRAVLEE**, Gainesville HS

off the court. She is ranked number one in her class at GHS with a 5.0 GPA where she takes a very challenging course load that included the prestigious AICE program and AP classes. her education at Columbia University and has big plans for her future.

Criteria: He or she has at least a 3.0 GPA, is a major contributor of their sport, & is a high school senior. Send nominations to taylor.burr@wcjb.com or jake. rongholt@wcjb.com

**REVIEW OF THE MONTH** 

The team at Meldon Law are the best. Firm that cares and will always go above and beyond. -S. Martin



# \$195,000 SETTLEMENT: **CAR CRASH**

Our client was riding as a passenger in a vehicle when they were rear ended. As a result of the crash, our client sustained significant

injuries that resulted in surgical recommendations. Our firm successfully settled our client's case prelitigation for \$195,000.00.

### **RECIPE OF THE MONTH - MICHELE'S ITALIAN WEDDING SOUP**

#### **INGREDIENTS:**

Meatballs:

-8 oz lean ground beef -8 oz ground pork

- -1/2 cup fresh hearty
- white bread crumbs -1/4 cup chopped fresh
- parsley
- -1 1/2 tsp minced fresh
- oregano
- -1/2 cup finely shredded , parmesan
- ' -1 large egg -Salt and freshly ground
- black pepper
- -1 Tbsp olive oil

Soup: -1 Tbsp olive oil -1 1/4 cups 1/4-inch diced carrots -1 1/4 cups diced yellow onion -3/4 cup 1/4-inch diced celery -4 cloves garlic , minced (1 1/2 Tbsp) -5 (14.5 oz) cans lowsodium chicken broth -1 cup dry acini de pepe or orzo pasta -6 oz fresh spinach, chopped -Finely shredded parmesan





### DIRECTIONS:

#### For the meatballs:

1. Add beef and pork to a large mixing bowl. Add in bread crumbs, parsley, oregano, parmesan, egg, 1 tsp salt and 1/4 tsp pepper.

2. Gently toss and break up mixture with hands to evenly coat and distribute. Shape mixture into very small meatballs, about 3/4 inch to 1 inch and transfer to a large plate.

3. Heat 1 Tbsp olive oil in a large non-stick skillet over medium-high heat. Add half of the meatballs and cook until browned, turning occasionally (to brown on 2 or 3 sides), about 4 minutes total. 4. Transfer meatballs to a plate lined with paper towels while leaving oil in skillet. Repeat process with remaining meatballs (note that meatballs won't be cooked through at this point, they'll continue to cook through in the soup).

#### For the soup:

1. Heat 1 Tbsp olive oil in a large pot over medium-high heat. Add carrots, onions and celery and sauté until veggies have softened about 6 - 8 minutes, add garlic and sauté 1 minute longer.

2. Pour in chicken broth, season soup with salt and pepper to taste and bring mixture to a boil. Add in pasta and meatballs, reduce heat to light boil (about medium or medium-low).

3. Cover and cook, stirring occasionally until pasta are tender and meatballs have cooked through, about 10 minutes, while adding in spinach during the last minute of cooking. Serve warm, sprinkle each serving with parmesan cheese.



Jeffrey and Mandy with a client who brought a cake she made for the team!



Jake Thistle performing at the 2023 Tom Petty Weekend!

Jeffrey, Lizzie Jenkins, Patricia, and Johani Lang at the Walk to End Alzheimer's!

# **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.



**Adam Prins** 

Investigator

Since joining our team, Adam's **compassion** for our clients, **sense of urgency** and strive for **excellence** leaves us proud to call him our team member.

Meldon Law Core Values:

Compassion Accountability Reliability Excellence Sense of Urgency



# 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

How does a turkey travel?

By gravy train.

•••••

What do you call a running turkey?

Fast food.

What's a turkey's favorite dessert?

Peach gobbler.

.....

When are turkeys the most grateful? The day after Thanksgiving.

**HAPPY THANKSGIVING!** 



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