



HERRMAN & HERRMAN

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WHEN PHILOSOPHIES ALIGN

MEET WILL PRIVETTE

When I was growing up, my dad gave me a sage piece of advice. He told me that no matter what, I should pursue a profession that allowed me to be my own boss. He wanted me to work toward a career where I set the terms and where I was in charge of my own destiny.

From Dad's perspective, that career could have been any number of things, from a plumber to a lawyer — you name it. As I went through school, I considered my options while thinking back to what my dad had told me. I decided on a career in law.

The more I learned, the more I fell in love with law. I could see the path before me and it followed the advice my dad had given me. I would be in charge of my own destiny, and I would be able to help people along the way.

Today, when I reflect, I know I made the right choice. Working with the team at Herrman & Herrman in particular has given me a place where I can help people every single day. After all, that's exactly how the firm defines itself: always putting you first.

On top of that, every day is different and every case is unique. As a law professional, these are aspects of the field that really drew me in. If anything, it's never monotonous. At times, it feels like we're the Robin Hood of law firms. People come to us for help and we swing into action.

In reality, it may not be quite that exciting, but we really do get to help people. We're helping the little guy against big insurance companies. For a lot of people, an injury can lead to months or more of aggravation, especially when it comes to dealing with insurance companies.

It's up to us to take on that aggravation and be the ones fighting the insurance giants so our clients don't have to. The opportunity to represent a client against an insurance company is an incredible experience. It's a challenge that I love to take on. You have to think quickly and on your feet. It requires a lot of preparation and strategy. Even with all that preparation, though, I may encounter a curveball and alter my strategy right on the spot.

That's another reason I pursued a law career. I'm always being kept on my toes. There's never a dull moment, and that's the way I love it, in and out of the courtroom. You could even say the idea of "never a dull moment" translates over into my personal life, as well.

I'm a musician and play in a Dallas-area band. It's a band that generally keeps things fairly low-key. We play weddings, parties, gatherings, that sort of thing. It's a lot of fun and it keeps me busy when I'm out of the office.

Of course, I always look forward to coming back into the office to work with clients. The number one goal at Herrman & Herrman is customer satisfaction. Every member of our team is here to impact each client in a positive way.

There are a lot of law firms that are all about growth and success. Their priorities are raising legal fees and moving on to the next case. They look past the needs of their clients. Herrman & Herrman is the opposite of that, and that's why I love working with the firm and being a part of the team. Their philosophy is my own philosophy.

Will Privette

9 LIVES OF LOVE THE HEALING POWER OF THERAPY CATS

While dogs are considered the go-to therapy animal, cat lovers will vouch for how quickly a sweet kitty can brighten your mood. Pet Partners, a therapy animal certification program, offers felines the opportunity to use their powers for good. In nursing homes, cats have been shown to help seniors with Alzheimer's or dementia recall happy memories. Kitty volunteers in psychiatric wards and hospitals help patients relax in stressful environments. There are many accounts of friendly cats providing invaluable support to autistic children. One such child is Richard Manerling, who, at 4 years old, was still nonverbal.

Richard's father hoped a therapy animal would help the boy come out of his shell, but Richard showed no interest in the dogs at their local animal shelter. As the family walked past the cat room, Richard pointed to a black-and-white tuxedo feline and declared, "Cat!" From the first day the new family member, later named Clover, came home, Richard could be heard practicing conversations with his new friend.

Cats continued to aid Richard throughout his life. Today, Richard attends college and majors in art. While Clover passed on many years

ago, two new cats, Linus and Melody, follow in Clover's pawsteps. Richard's family credits the loving felines in their lives with helping Richard through hard times and teaching him to not be ashamed of his autism.

Not every cat is suited to take on the responsibility of being a therapy animal. A cat must be affectionate, comfortable around new people and other animals, unaffected by loud noises, and relaxed in unfamiliar environments. Does your feline have what it takes to be a therapy cat? Visit petpartners.org to learn more about the program and find out how you and your cat can register today.



SCHOOL LUNCH HACKS

GET BY WHEN SCHOOL LUNCH ISN'T CUTTING IT

Jokes about the quality of school lunches are about as old as lunch itself. But children's health is no joke. The United States Department of Agriculture reports that 67 percent of middle school students who eat school lunches are overweight.

Packing a better lunch can be a hassle, especially if you're trying to choose food your children actually want to eat. Here are a few hacks to make bag lunch better for your kids.

Utilize jars. You want to pack your kid a salad, but you keep losing the itty-bitty container for the dressing. Try using a jar, but put the dressing in first, followed by items that won't get soggy, like corn or cherry tomatoes. Put the lettuce on top. You can also use jars for dipable foods like celery sticks and peanut butter.

Thermoses aren't just for your morning coffee. Kids with a cold lunch from home might look over at Tommy's unpleasant school lunch and think, "Hey, at least the mystery mush is a hot meal." Use thermoses to keep chicken nuggets and other warm foods at their ideal temperature.

Give the power to the kids. Nothing tastes better than the power of choice. Homemade fruit cups, hard-boiled eggs, and other healthy foods have a refrigerator life of more than a week. That gives you time on the weekend to make up a snack bar for your child to pick from every morning.

Make fruit cool again. Colorful melons look more delicious if you use a small cookie cutter to cut them into interesting shapes. Also, pen ink looks great on an unpeeled banana, so try inscribing a funny joke or an embarrassing message, like "I love you," on the outside.

With these tips, your child will never have to worry about being served mystery mush again, and they'll be happier and healthier for it.



THE 7 FATAL MISTAKES THAT WILL RUIN YOUR CASE

Over the past seven months, we have been taking an in-depth look at seven fatal mistakes that have the potential to ruin your personal injury case. Even making just one of these mistakes can leave you with an undesirable outcome. It's up to you to be conscientious of the choices you make following an accident.

That said, when you've been involved in an accident, it's easy to make mistakes. Your mind is on the event and on your safety. But, as they say, knowledge is power. Knowing what mistakes people have made in the past can keep you from repeating the same ones. Once again, here are the seven fatal mistakes that will ruin your personal injury case:

1. Failing to call the police and not getting enough information at the scene.
2. Waiting several days or weeks to get medical care; failing to follow up with appointments or having gaps in treatment.
3. Giving too much information to the at-fault (negligent) driver's insurance company.

4. Refusing or delaying to hire a lawyer when your injuries are serious.

5. Hiding previous accidents and previous injuries or medical conditions from your lawyer.

6. Making damaging statements to a doctor, nurse, assistant, or medical staff member.

7. Social media mistakes, including damaging posts on Facebook or Twitter.

For a better outcome for your case, do the opposite of the above. When you're proactive, you give yourself and your lawyer the resources necessary for a better case.



TESTIMONIAL

DON'T JUST TAKE OUR WORD FOR IT

"I loved working with Herrman & Herrman. Gayle and William were great to work with. They always answered any questions I had and got back to me quickly. If I need a lawyer again, I will definitely come back!"

—A. Gomez

"Steven Stratso was my attorney, and he worked my case well!"

—B. Garza

"I am very happy with the outcome of my case. Thanks, Herrman & Herrman, P.L.L.C."

—R. Martinez

"I would like to thank Paula and Rodney for taking care of my case. They did a great job, and I highly recommend them to anyone in need of justice. I couldn't be happier."

—A. Navejar



WINNING APPLE CRISP

INGREDIENTS

- | | |
|---------------------------------|-------------------------------|
| * 1 cup all-purpose flour | * 2 tablespoons cornstarch |
| * ¾ cup rolled oats | * 1 cup water |
| * 1 cup packed brown sugar | * 1 teaspoon vanilla extract |
| * 1 teaspoon ground cinnamon | * Vanilla ice cream, optional |
| * ½ cup butter, softened | |
| * 4 cups chopped, peeled apples | |
| * 1 cup sugar | |

INSTRUCTIONS

1. Heat the oven to 350 F. In a large bowl, combine the first four ingredients. Cut in butter until crumbly. Press half of mixture into a greased 2½ quart baking dish or a 9-inch square baking pan. Cover with apples.
2. In a small saucepan, combine the sugar, cornstarch, water, and vanilla. Bring to a boil; cook and stir 2 minutes or until thick and clear. Pour over apples. Sprinkle with remaining crumb mixture.
3. Bake 60–65 minutes or until apples are tender. Serve warm, with ice cream if desired.

(Recipe courtesy of tasteofhome.com.)

MEMES

