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Visit us at

1201 3RD ST. CORPUS CHRISTI, TX 78404

> Questions or concerns? Please email, jlara@herrmanandherrman.com





WWW.HERRMANANDHERRMAN.COM - 361.882.4357

JULY 2024

SAN ANTONIO - AUSTIN - FORT WORTH - HOUSTON - CORPUS CHRISTI - BROWNSVILLE - MCALLEN

4th of July Safety Tips



Fireworks Safety:

- Obey all local laws regarding the use of fireworks
- Do not attempt to alter or combine firework products
- Never use homemade fireworks
- Always have water easily accessible to douse a fire
- If a firework appears to be a dud, wait 20 minutes before approaching the dud and do not relight it
- Never use fireworks indoors
- Do not allow children to handle or use fireworks
- Do not drink alcohol while handling fireworks
- Never carry fireworks in your pockets

Water Safety:

- Keep children away from pool drains, pipes, and other openings
- Keep a watchful eye on everyone in the water
- Teach children basic water safety tips
- Have a throwable floatation device readily available
- Don't drink alcohol while swimming
- Put inexperienced swimmers in a Coast Guard approved life jacket
- Do not dive headfirst



Texas Barber Battle & Expo

Join us for the largest barber event in Texas!

ABOUT TEXAS BARBER BATTLE & EXPO

Texas Barber Battle & Expo is the largest Barber event in Texas, initially established in 2013. The day will be full of fierce competition, cutting-edge techniques, and networking opportunities. Whether you are a seasoned barber looking to showcase your skills or just starting in the industry, this event is perfect for anyone passionate about barbering. Don't miss this exciting opportunity to learn, compete, and connect with fellow barbers worldwide!

WHEN July 14, 2024

WHERE

Shrine Auditorium, 901 N Loop 1604 W, San Antonio, TX

For more information, visit the "Community Involvement" section of our website!





Glazed Ribs

Directions

- 1. In a small bowl combine your soy sauce, whiskey, 3 tablespoons of honey, ginger powder, black pepper, sesame oil, cinnamon, nutmeg, scallion, and garlic chili sauce. Whisk together until incorporated.
- 2. Lay your ribs in a baking dish and pour the marinade over them. Cover and refrigerate at least 3 hours.
- 3. Preheat your oven to 300 degrees and line a baking sheet with tin foil. Place your ribs, meat side up, on the baking sheet (None overlapping). Pour the excess marinade over the ribs and bake in the oven for 2
- 4. After 2 hours, mix together the remaining honey with 1 tablespoon of hot water. Stir to combine. Take your ribs out the oven, and baste with the honey mixture. Bake another 10 minutes. Remove from oven and immediately pour the lime juice on top. Serve hot.

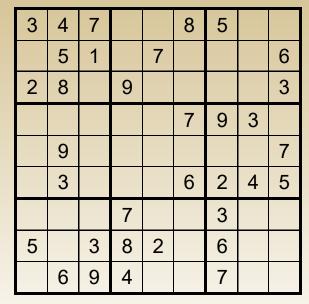
Activity Page

Word search, Crossword puzzle, & Sudoku



Find the following words in the puzzle! Words are hidden $\rightarrow \downarrow \searrow \& \nearrow$.

Safety	Declaration	Party
America	Independence	Driver
Eagle	Patriot	Coverag
Liberty	Brave	Firework



Sudoku Rules

Use numbers 1-9 to fill rows, columns, and boxes without repeating any numbers.





Whiskey & Honey

DOWN

1. Life, Liberty, and the pursuit 2. A symbol of freedom before

3. A meal at which meat is cooked outdoors on a rack over an open fire or portable was a rebllion and political

ACROSS

which Americans recite the pledge of allegiance. 5. The American movement in the 13 colonies. 4. High respect; great esteem 6. The power or right to act, speak, or think as one wants without hinderance or

> 7. Represents the original 13 colonies on the American flag. 8. Represents the 50 states of the Union on the American



Ingredients

Juice of 1 Lime

4 lbs Baby Back Pork Ribs 1/4 Cup Sov Sauce 1/4 Cup Whiskey 5 Tablespoons of Honey 1 Teaspoon Ginger Powder 1 1/2 Tsps Black Pepper 1 Teaspoon Sesame Oil 1/4 Teaspoon Cinnamon 1/4 Teaspoon Nutmeg 2 Scallions

1 Teaspoon Garlic Chili Sauce