



CHRISTENSEN & HYMAS

Utah's Personal Injury Press



Oct. – Nov. 2013

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All you have to do is BOO!

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TRICK-OR-TREATING SAFELY

Children of all ages dressed as their favorite animal, character, or superhero will be wandering our streets this Halloween. They will be looking for tricks, and most definitely, treats. For parents, keeping children safe while trick-or-treating can sometimes be difficult since their children's excitement (and sugar rush) can be

difficult to contain. However, remembering to be safe while trick-or-treating is important, as many children will run into streets as they race from house to house with hopes of filling their candy buckets the fastest. Here are three quick tips to keep your children safe while trick-or-treating this Halloween; don't forget to BOO.



BE SEEN

Halloween is spooky enough without having to worry about your child being seen in the dark while trick-or-treating. Add reflective tape to your child's costume or candy bucket and have them carry a flashlight.



ORGANIZE A PLAN

Create a route for your children to take while trick-or-treating through your neighborhood. Make sure they can easily identify their surroundings while in the dark to avoid getting lost.



OBSERVE

Whether you are with your kids or not while trick-or-treating, everyone should observe their surroundings for suspicious behavior. Report anything that doesn't seem right, even if you aren't sure. It's better to be safe than sorry.

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FREE HALLOWEEN SAFETY GEAR

Christensen & Hymas is supplying FREE Halloween safety gear for a safe trick-or-treating experience. See page 3 for more information.



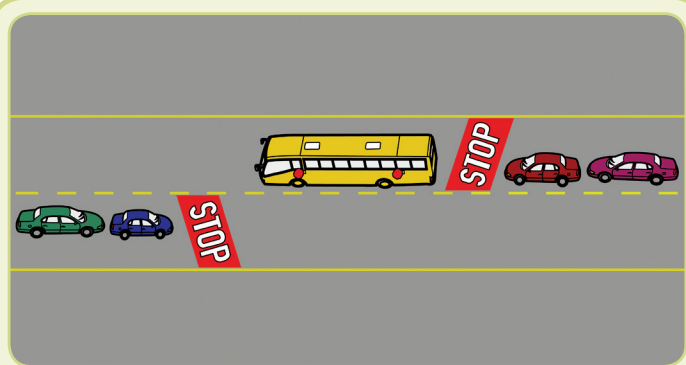
“AT MY STOP — YOU STOP”

This year’s National School Bus Safety Week is October 21–25; one of the focuses this year is, “At my Stop — you Stop.” Motorists are often confused as to when and where they need to stop if a school bus has stopped in front of or near them. The illustrations below outline the four different types of roadways on which school buses travel.

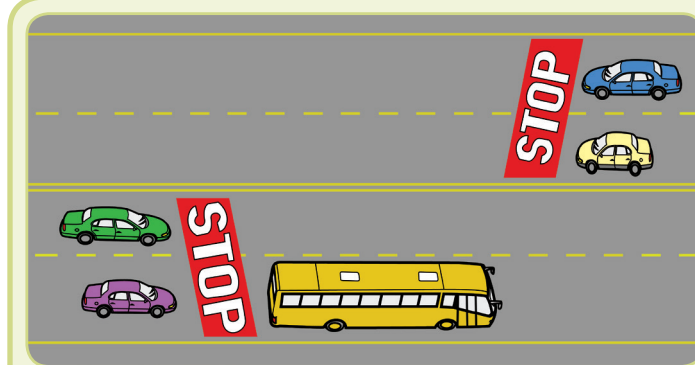
The National Highway Traffic Safety Administration (NHTSA) reported that, annually, school buses keep an estimated 17.3 million cars off roads surrounding schools; with the hope of reducing the number of fatalities of school-age children from school-transportation accidents. They report that 24 school-age children are killed in school-transportation related ac-

cidents each year — on average 11 occupants of school transportation vehicles and 13 pedestrians. To continue to reduce these numbers, participate in school bus safety. Knowing when to stop for school buses can further reduce these numbers. Keeping our children safe has always and will always be a top priority for Christensen & Hymas.

WHEN RED LIGHTS FLASH, A MOTORIST MUST STOP FOR A SCHOOL BUS UNDER THE FOLLOWING CIRCUMSTANCES:

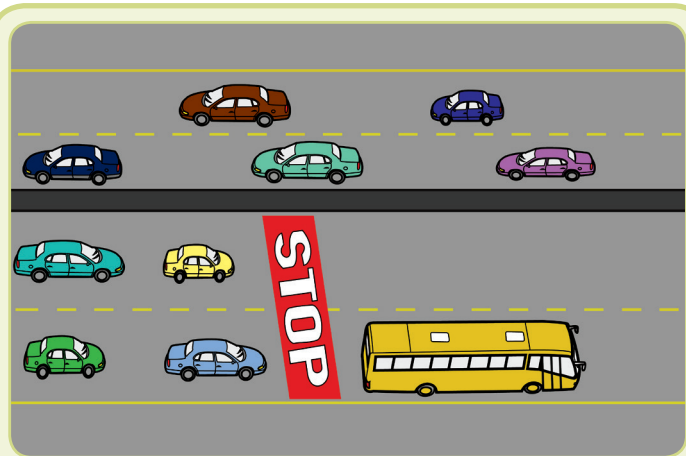


1 WHEN APPROACHING A SCHOOL BUS FROM THE FRONT OR THE REAR ON A TWO LANE ROAD

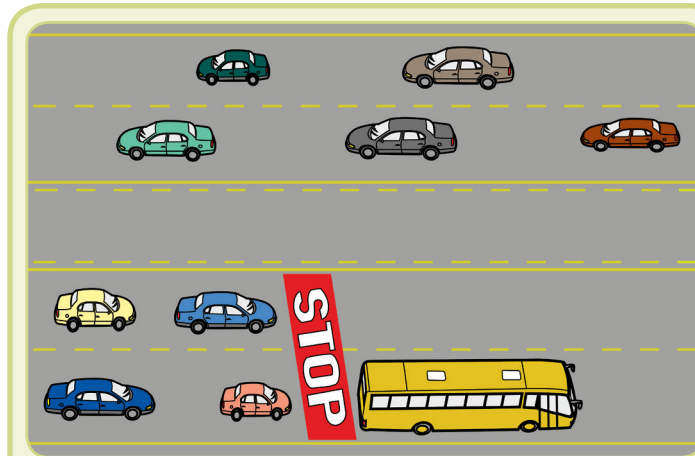


2 WHEN APPROACHING A SCHOOL BUS FROM THE FRONT OR REAR ON A ROAD WITH THREE OR MORE LANES WHEN THERE IS NO SEPARATION BETWEEN THE LANES

NO STOP IS REQUIRED UNDER THE FOLLOWING CIRCUMSTANCES:



3 WHEN THERE ARE THREE OR MORE LANES THAT ARE SEPARATED BY A PHYSICAL BARRIER OR MEDIAN, ONLY THE MOTORISTS APPROACHING FROM THE REAR ARE REQUIRED TO STOP



4 WHEN THERE ARE FIVE OR MORE LANES WITH A CENTER TURN LANE SEPARATING TRAFFIC, ONLY THE MOTORISTS APPROACHING FROM THE REAR ARE REQUIRED TO STOP

More information can be found at: CHlawfirm.com/bus-safety

STAY SPOOKY, STAY SAFE

To help increase visibility of children and keep them safe on Halloween night, we are giving away free glowsticks and flashlights.

To get yours, simply stop by our Draper office or go to the link below and tell us where you would like us to send them.

CHlawfirm.com/halloween-safety



REMEMBERING LOVED ONES



Two years ago, Sharlene Atkinson and Lynette Hulse passed away due to injuries they sustained

when their car was hit by a drunk driver while driving to Moab, Utah with their husbands for a fun weekend golf retreat. Sharlene and Lynette were sisters and best friends. It was an honor for our law firm to represent the families of these amazing women.

Sharlene and Lynette were two special women who enjoyed making everyone they met feel the love and joy they had to share. These two beautiful ladies have been sorely missed and will remain in our thoughts.

JAZZ O’LANTERN

Halloween is right around the corner, and so is Christensen & Hymas’ annual Jazz O’Lantern contest! To show our love for all things Jazz, we are holding a pumpkin carving contest for the most creative artisan. Use your skills to create the best Jazz-themed lantern and win big with two tickets to a regular season Utah Jazz game! First- and second-place winners will be awarded, each receiving two lower-bowl tickets.

The contest is open to all adults, 18 years and older who live in Utah. Carved, painted, or decorated Jazz pumpkins will be accepted. To enter, simply snap a picture of your larger-than-life pumpkin and send it to ian@clfutah.com before Wednesday, October 30th at 5:00 PM (MST). Make

For more information go to: CHlawfirm.com/jazz-o-lantern

sure to include your name, street address and phone number with your submission.

Our staff will announce the winner on Christensen & Hymas’ Facebook page at noon on Halloween Day. Winners will be contacted directly by phone or email to receive their lower bowl 2013–2014 Utah Jazz tickets.

Halloween is a wonderful time to create memories and smiles with your family. Why not create memories and win free tickets? Submit your entries today and win. It’s almost too spooky to be true!

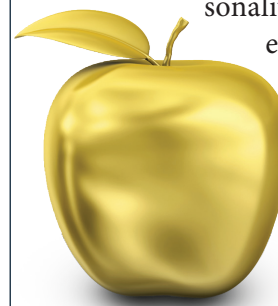


GOLDEN APPLE AWARD

Ms. Lorie Reynolds, a 2nd grade teacher at Altara Elementary, has been honored with our September 2013 Golden Apple Award. She has been teaching for 20 years; including six in Texas and 12 at Edgemont Elementary.

“Ms. Reynolds really does deserve this award. It takes a special kind of person to be able to not only handle, but love and teach many children at once,” said Nicole Svec-Magaan, Principal at Alalara. In addition to teaching, Reynolds is involved with extra-curriculars.

Reynolds does an outstanding job engaging the class, managing unique personalities, and adjusting each situation to accommodate different learning styles. She hopes to teach her students that “working hard feels good and



doing our best everyday will pay off.” We are proud to honor this exceptional teacher and look forward to seeing her students excel.



Do you know an exceptional teacher? Nominate them at: CHlawfirm.com/golden-apple

CHRISTENSEN & HYMAS

Service With Integrity And Compassion When You've Been Injured

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Heavenly Delicious Berry Crumb Pie

Recipe courtesy of Stina Nay
www.ScienceandSeasoning.com

Prep Time:
40 minutes

Cook Time:
45 minutes

CRUST

Pecan Brown Sugar Crust Ingredients:

- 1 ¼ c all-purpose flour
- ¾ c pecans
- ¼ c light brown sugar
- ½ tsp salt
- 6 tablespoons unsalted butter, softened
- 1 egg, slightly beaten

In the bowl of a food processor fitted with a metal blade, combine the flour, pecans, sugar, and salt until the pecans are finely chopped. Add the butter and pulse until crumbs start to form. Add the egg and pulse until the dough comes together. Chill for 20 minutes or until needed. Press ¾ of the dough into a 9-inch pie plate, reserving the remainder for the crumble topping (or discard and use alternate topping). Bake in a preheated 375°F oven until golden or according to your pie recipe instructions.

FILLING & TOPPING

Filling Ingredients:

- 4 cups berries (including strawberries)
- ½ c sugar
- ¼ c water
- 4 Tbsp cornstarch
- 1 Tbsp lemon juice
- 1 tsp vanilla
- dash salt

Alternative Topping Ingredients: (Stina's favorite)

- ½ tsp cinnamon
- ½ c brown sugar
- ½ c flour
- ½ c oats
- ¼ c butter, melted

Preheat oven to 375°F. If using alternative topping, mix ingredients together, stirring in the melted butter last, and set aside. Cook all the filling ingredients (except the berries) on medium heat, whisking frequently, until well-blended and thick (5–7 minutes). Meanwhile, blend the berries in the food processor until mixed and chunky. Remove filling from heat and stir in berries. Pour filling into pie crust (do not poke the crust with a fork). Crumble topping over filling, completely covering it so no berries show through. Place pie on a cookie sheet and bake on middle rack of oven for 45 minutes or until done. Let cool for at least 10 minutes before serving. Top with whipped cream or vanilla ice cream.