

**Your November Message From Attorney Paul Hernandez** 



## The biggest travel season of the year is upon us, and if those you plan to visit don't have enough

**Before You Book: What Happens if You're Hurt at Your Airbnb?** 



space to put you up, you may be considering the popular alternative of renting a room, apartment, or home from Airbnb. Although no one ever expects an injury to occur when you're on vacation, accidents do happen. Click Here to Read More

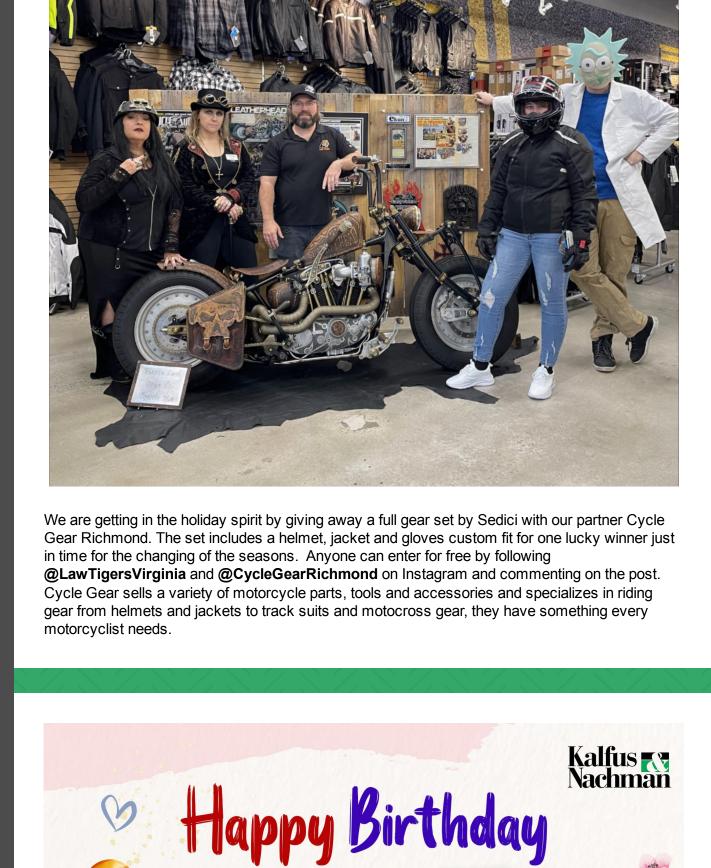
5<sup>th</sup> Annual Busch Gardens. CHRISTMAS TOWN... Celebrate the holidays at Virginia's biggest light show at Busch Gardens in Williamsburg, VA. Enjoy stunning performances, meet Santa and Rudolph, ride the lit-up train, shop, dine, and enter our ticket drawing on November 27th, with winners contacted by Kalfus & Nachman. **Kalfus** Nachman **Click Here to Enter 6TH ANNUAL** TRALL TICKET



**Thank You** 

This is awesome, thank you,



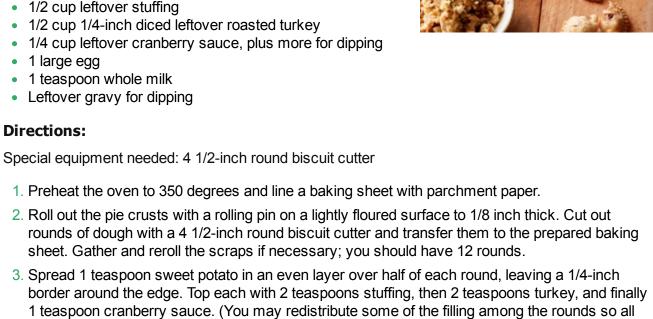




12 days
of Christmas
with Ernie
"Elf on a Shelf"

**Ernie is Back!!!** 

Participate in our monthly contest and like us on FACEBOOK



WORK INJURY CLAIM FORM

## Recipe and photo courtesy of foodnetwork.com

We handle

gravy on the side for dipping.

**Thanksgiving Leftovers** 

All-purpose flour for dusting

• 1/2 cup leftover stuffing

 1 teaspoon whole milk Leftover gravy for dipping

• One 14.1-ounce package store-bought pie crust

• 1/4 cup leftover mashed sweet potatoes

**Hand Pies** 

**Ingredients:** 

• 1 large egg

**Directions:** 

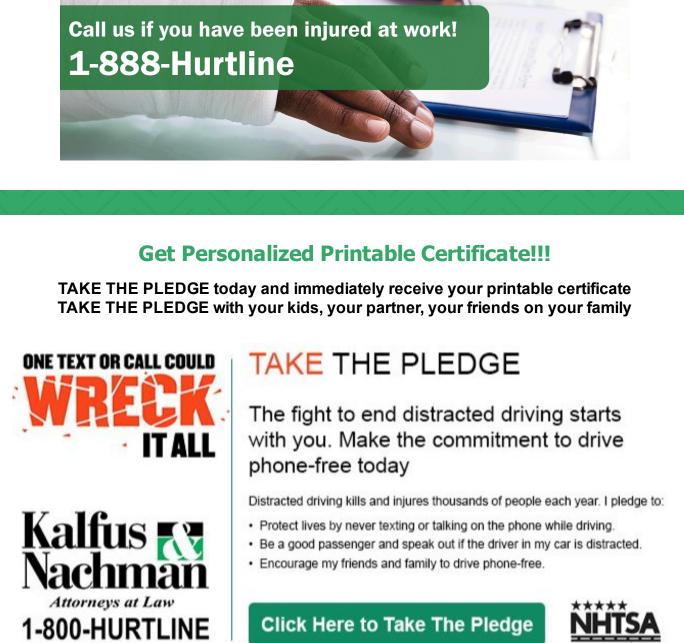
**Workers'** Compensation **Cases** 

the piles are even.) Whisk the egg and milk together in a small bowl to make an egg wash.

4. Fold over each dough round to cover the filling, creating 12 half-moon shapes. With your fingers, press the edges together to seal, and then press with a fork to seal securely.

5. Brush the top of each hand pie with the remaining egg wash. Make 3 small slits with a small paring knife on the top of each pie to let the steam escape. Bake until the dough is cooked through and golden brown, about 30 minutes. Serve warm with extra cranberry sauce and

Brush the egg wash around the edges of each dough round.

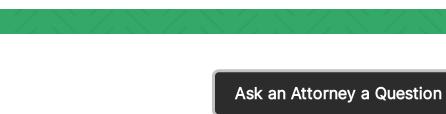


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**DECEMBER 7& 21** @ 10 am & 11 am

**Watch Case by Case on WTKR News** 

**DECEMBER 6 & 20** 



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**Need More info?** 

and we'd be happy to set up a meeting. Thank you.

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