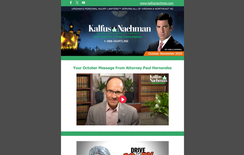

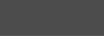

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Your October Message From Attorney Paul Hernandez

National Teen Driver Safety Week

National Teen Driver Safety Week occurs in
October. It’s a sad fact that in both Virginia and
North Carolina, teen fatalities in car accidents
have risen sharply in the last few years. The VA
Department of Motor Vehicles’ 2021 Traffic Crash
Facts report shows a 55.6% increase in teen
driver fatalities over 2020, with 42 teens dying in
car accidents.

Click Here to Read More

October is Pedestrian Safety Month

Click Here to Enter

Pedestrian Safety - Tip #2

We brought September in with our biggest giveaway, a 2023 Harley Davidson Softail. A free-to-enter motorcycle giveaway; any Virginian over 18 was eligible to win. Classic Rock 96.5 brought in contestants from across the state who joined us at Richmond Harley Davidson for a day of giveaways, food, and camaraderie as we watched one lucky winner ride away on a brand-new motorcycle. This giveaway celebrates a new partnership with Richmond Harley Davidson. It marks the beginning of many events and future giveaways as the Law Tigers are now the official sponsor of the Pavilion at Richmond Harley Davidson.

Pedestrian Safety - Tip #3

What Our Clients Are Saying About Us

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Participate in our monthly contest and like us on FACEBOOK

Mummy Hand Pies

A Spooky & Delicious Treat

Ingredients:

1/4 cup canned pumpkin
2 tablespoons sweetened condensed milk
1/4 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg
Kosher salt
2 refrigerated pie crusts, thawed if frozen
All-purpose flour, for dusting
1 large egg
12 raisins
1/2 cup confectioners' sugar, optional

Instructions

1. Preheat the oven to 350 degrees F.

2. Add the pumpkin, sweetened condensed milk, cinnamon, ginger, nutmeg and a pinch of salt to a medium bowl and stir to combine.

3. Roll out 1 pie crust on a lightly floured surface with a rolling pin to form a rectangle about 9 inches by 12 inches. Square off the crust with a knife, reserving the scraps for decorating. Cut the pie crust into 6 equal rectangles, each about 3 inches by 6 inches. Transfer to a parchment-lined baking sheet.

4. Roll out the other pie crust to the same thickness as the first. Cut into thin strips about 1/4 inch wide and 7 inches long. Repeat with the reserved dough scraps. Transfer the strips to a parchment-lined baking sheet.

5. Add 1 heaping tablespoon of the filling to the center of each rectangular crust. Use the back of a spoon to spread out the filling, leaving about a 1/2-inch border around the edges.

6. Lightly beat the egg with 1 tablespoon water in a small bowl. Use a pastry brush to brush the edges of the pies with the egg wash. Layer the strips of dough, varying the angle of each strip to create a "mummy" look. Seal the edges with a fork and use a paring knife to trim the overhang. Lightly brush the tops of the hand pies with the egg wash. Add 2 raisins to each hand pie for the eyes.

7. Bake, rotating the pan halfway through for even color, until golden brown, 20 to 25 minutes. Cool on a baking rack slightly, about 5 minutes.

8. Serve as is or decorate with a simple icing. Combine the confectioners' sugar in a small bowl with 1/2 teaspoon water. Stir until smooth and glossy. Transfer the icing to a
resealable plastic bag and snip off the corner. Pipe the icing onto the hand pies using the stripes of pie crust as a guide. Serve.

Recipe and photo courtesy of foodnetwork.com

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