

VIAGRA'S PERSONAL INJURY LAWYERS™ SERVING ALL OF VIRGINIA & NORTHEAST NC

Kalfus & Nachman

INJURY AND DISABILITY LAWYERS

24/7 Call For A Free Consultation

1-888-HURTLINE

2025

HAPPY NEW YEAR

January Newsletter 2025

Happy

25

Anniversary

Congratulations

**Diane**

on 25 incredible years

at our firm!

Thank you for all that you do!

Kalfus & Nachman

Is My 2024 Personal Injury Settlement Taxable? A Guide to Understanding the Tax Implications

Receiving a personal injury settlement can provide much-needed financial relief after an accident. However, many are surprised to learn that portions of their settlement may be subject to taxation, leaving less than expected for the resolution of painful and expensive consequences.

[Click Here Read More](#)

YOU CAN BE PART OF A GREAT DEFENSE

DESIGNATE A SOBER DRIVER

FANS DON'T LET FANS DRIVE DRUNK

SUPER BOWL FANS

DON'T LET FANS DRIVE DRUNK

DESIGNATE A SOBER DRIVER

Kalfus & Nachman

INJURY AND DISABILITY LAWYERS

Valentine's Giveaway!

Win a Romantic Dinner for two and a Bouquet of Roses for your Sweetheart.

Kalfus & Nachman wants your Valentine's Day to be perfect! **3 Lucky winners** will receive a gift card for the restaurant of their choice (valued at \$100) and a bouquet of roses delivered to their sweetheart!!

[CLICK HERE TO ENTER](#)

HAVE YOU CHECKED OUT THE **KALFUS & NACHMAN INFOMERCIAL?**  
IT'S PACKED WITH HELPFUL INFORMATION YOU WON'T WANT TO MISS!

Kalfus & Nachman

INJURY AND DISABILITY LAWYERS

LAW TIGERS

MOTORCYCLE LAWYERS

Kalfus & Nachman

IS PARTNERING WITH

SPCA

Meet Sandee!

K&N

Furry Friends

The firm is covering the cost of the adoption fee \*

Sandee is a little over 10 years young and full of personality. She has an unknown neurological disorder that gives her a unique, wobbly walk. But don't let that fool you- this gal still loves to run and play!

Sandee is looking for a quiet home where she can soak up all the attention. She can't live with kids or other pets but will thrive with someone who has the time and love to give her the care she deserves. An experienced owner. Her signature color? Pink, of course!

Sandee adores scratches behind her ears and loves being the center of attention. If you're ready to welcome this fabulous lady into your life, come meet her!

[Click Here to Learn More](#)

Kalfus & Nachman

“I had a great experience with my attorney, Colin O'Dawe. He was awesome. I had to fire another law firm and go to Kalfus & Nachman. They took my case to trial and did a great job. Colin's paralegal, Autumn Malcolm, always kept me informed too. I never had to call for an update; they always kept me up on everything, and I let them do their job, and they did a great job.”

Colin O'Dawe

★★★★★

SHIPYARD WORKERS

THANK YOU

FOR KEEPING US AFLOAT

Kalfus & Nachman

WORKER'S COMPENSATION ATTORNEYS

Office Fun at Kalfus & Nachman!

Happy Birthday

May you always have a good health and enjoy your special day.

Kalfus & Nachman

INJURY AND DISABILITY LAWYERS

HAPPY

60th Birthday

Jaynie

Participate in our monthly contest and like us on FACEBOOK

Super Bowl Wings

Ingredients:

For the Chicken:

- 4 pounds chicken wings, halved at joints, wingtips discarded
- 2 tablespoons baking powder
- 3/4 teaspoon salt

For the Sauce:

- 1 tablespoon toasted sesame oil
- 1 teaspoon garlic, minced to paste
- 1 teaspoon grated fresh ginger
- 1/4 cup water
- 3 tablespoons sugar
- 2-3 tablespoons gochujang (Korean chili paste)
- 1 tablespoon soy sauce

Directions:

• Prepare the Sauce:

- In a large bowl, combine the sesame oil, garlic, and ginger. Microwave until the mixture is bubbly and fragrant but not browned, about 40 to 60 seconds.
- Whisk in 1/4 cup water, sugar, gochujang, and soy sauce until smooth. Set aside.

• Prepare the Chicken:

- Adjust oven racks to upper-middle and lower-middle positions. Preheat the oven to 250°F (121°C).
- Line a rimmed baking sheet with aluminum foil and set a wire rack on top.
- Pat the chicken wings dry with paper towels.
- In a large zip-top bag, combine the baking powder and salt. Add the wings, seal the bag, and toss to coat evenly.
- Arrange the wings, skin side up, in a single layer on the prepared wire rack.

• Bake the Wings:

- Place the wings on the lower-middle oven rack and bake for 30 minutes.
- Move the wings to the upper-middle rack, increase the oven temperature to 425°F (218°C), and continue roasting until the wings are golden brown and crispy, about 40 to 50 minutes, rotating the sheet halfway through baking.
- Remove from the oven and let stand for 5 minutes.

• Sauce and Serve:

- Transfer the wings to the bowl with the prepared sauce. Toss to coat evenly.
- Serve with celery or carrot sticks and your choice of creamy dip.

Recipe Courtesy of: [Cul Chef Network](#)

EndDD.ORG

END DISTRACTED DRIVING

Stop Distracted Driving

Focus for Safety

On Tuesday, January 7, 2025, Attorney Paul Hernandez had the chance to engage with students from Ocean Lakes High School who are participating in Driver's Education. Mr. Hernandez addressed the risks associated with distracted driving. He shared his insights with more than 150 students.

Kalfus & Nachman

INJURY AND DISABILITY LAWYERS

Always have our number handy!

Add our Number to your contacts with a Simple Click

[ADD OUR NUMBER TO YOUR PHONE](#)

Save to your Android

- 1. Tap Link Below
- 2. Tap "Download"
- 3. Tap "Open"
- 4. Tap "Add to Contact"

Save to your Iphone

- 1. Tap Link Below
- 2. Tap "Create New Contact"

[Click Here](#)

Thank You FOR YOUR REFERRALS

The highest compliment you can provide to our business is to recommend those colleagues, friends and family whom you feel might benefit from our services. If you know of someone, please feel free to forward our contact information and website ([www.kalfusnachman.com](http://www.kalfusnachman.com)) or let us know directly and we'd be happy to set up a meeting. Thank you.

Catch Attorney Paul Hernandez on...

hRS

HAMPTON ROADS SHOW

Watch Legal Matters on WAVY & FOX

FEB 6<sup>th</sup> & 20<sup>th</sup>

@ 10 am & 11 am

Watch Case by Case on WTKR News

FEB 5<sup>th</sup> & 19<sup>th</sup>

Channel 3

@ 10 am

Tune In to

HOT 91.1

ASK KALFUS

MONDAY FEB 3<sup>rd</sup>

@ 9 AM

WJLA

HOT 91

MAKING IT BETTER

THE SOUL OF VA

[Ask an Attorney a Question](#)

Our Offices

Kalfus & Nachman PC

6703 N. Military Hwy.

Suite 300

Norfolk, VA 23502

757.461.3303

Kalfus & Nachman PC

17733 Jefferson Ave.

Newport News, VA 23606

757.245.4678

Kalfus & Nachman PC

11222 Hamilton Rd.

Roanoke, VA 24072

540.343.4678

Call 1-888-hurline or visit us [www.kalfusnachman.com](http://www.kalfusnachman.com)

We service Virginia and North Carolina

Need More info?

[CONTACT US ->](#)

Disclaimer: Content of this newsletter may not be used or reproduced without written permission of the author. This newsletter is not intended to replace the services of an attorney. No professional malpractice insurance has been made or are made by the author or publisher. Information in this newsletter is for informational purposes only and is not a substitute for professional legal advice.

Kalfus & Nachman

INJURY AND DISABILITY LAWYERS