

SE HABLA ESPAÑOL September Newsletter 2022

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September 2022, Vol 86

Your September Message From **Attorney Paul Hernandez**



Click here to play the video

1st Annual Backpack Giveaway a Huge Success!

It's back-to-school time, and Kalfus & Nachman kicked off the year with their first-ever Backpack Giveaway. On August 27th, 2022, over 30 employees and their families volunteered at our Norfolk office (870 N Military Hwy) to help distribute over 1,000 backpacks to children from Pre-K to 8th Grade.

Students accompanied by their parents' received backpacks stuffed with school supplies; notebooks, folders, pens, pencils, and highlighters.

Five lucky students had a gold envelope in their backpacks containing a \$50 TJ Maxx gift card to help with back-to-school clothes shopping.

This festive event featured a DJ, and visits from the Norfolk Tides Minor League Baseball Team mascots—Riptide and Triton—thrilled the children! There was also popcorn and ice cream for all.

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Our Offices

Norfolk Military Circle 870 North Military Highway, Suite 300 Norfolk, VA 23502 757.461.3303

Newport News 749-B J. Clyde Morris Blvd. Newport News, VA 23601 757.245,4878

Roanoke

Southwest Virginia 1322 Plantation Road Roanoke, VA 24012 540.343.4878

Call 1-888-hurtline or visit us www.kalfusnachman.com

We service Virginia and North Carolina

Follow us...





....continued from page 1 1st Annual Backpack....

Kalfus & Nachman plan to make this an annual event and hope to include the Newport News office in Peninsula next year.

We hope these supplies get our local students off to a great start in the new school year.

Internship Program Wraps Up

Kalfus & Nachman is proud to announce the completion of our first high school internship program, which offered two rising seniors the opportunity to look inside a career in law.

Alex and Amy were our two participants this year and are rising senior years at local Virginia Beach high schools. The paid internship took place for six weeks in July and August. Paralegal Zelma D. who has been a paralegal at the firm for over 26 years, oversaw the internship program. She assisted with assigning daily tasks and mentorship.

During their time with the firm, Alex and Amy got to see what it's like to work at a busy law firm. Working closely with the staff, they performed clerical duties, organized documents, helped maintain files, took memos, and gained many other new skills. Most importantly, Alex and Amy could observe firsthand different jobs and career paths in the field of law.

Attorney Paul Hernandez said, "The program is developed to give students real-life work experience in a professional environment. It allowed Alex & Amy to work with actual paralegals and other administrators and hopefully gain an inside track on their career path."



We congratulate them on making this program a huge success and look forward to continuing it in 2023.

If you or a family member has been injured in a <u>pedestrian accident</u>, <u>bicycle accident</u> or <u>car accident</u> or any <u>personal injury</u>, or has been denied <u>Social Security Disability benefits</u>, it's important to get an attorney experienced in these types of cases involved immediately. Call **888-Hurtline (487-5463)** for your initial free consultation. <u>Kalfus & Nachman PC</u>, <u>Personal Injury attorney in Norfolk</u>, can help you determine whether you need a lawyer for any personal injury case.



























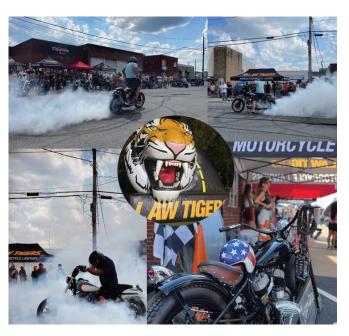




The firm is covering the cost of the adoption fees *

This is Frank. Frank is a young adult male bully breed mix who loves cuddling and going for walks. Frank gets along well with other pets and is relaxed in all kinds of new environments. He has been on the news several times already and is a staff favorite! His nickname is "the meatball."





We have enjoyed dry and beautiful conditions through much of August, allowing for some awesome riding conditions and a great opportunity to participate in some motorcycle events. Departure Motorcycles celebrated their second year at their new location in Richmond, Virginia. They brought together custom Motorcycle Builders from up and down the Mid Atlantic, vintage motorcycle racing enthusiasts, live music, and a couple of professional Harley Davidson Stunt Riders for one heck of a block party.

We are gearing up for RVA Flattrack, which has continued to grow in popularity, drawing professional and amateur racers from across the country. Drawing one of the largest crowds of fans, RVA Flattrack has ignited an enthusiasm for the sport and has racers from all ages and skill levels competing on every kind of motorcycle imaginable.

What Our Clients Are Saying About Us









I recently settled with the help of Seth Scott. As someone new to the legal field, Mr. Scott helped me feel secure and protected my interests. Mr. Scott will go to bat for you and help you do what's best for you. • Van Y.







Participate in our monthly contest and like us on FACEBOOK





Celebrating September Birthdays!

This is peak pumpkin spice, in the best way!

INGREDIENTS

FOR THE PULL-APART BREAD

Butter, for pan

1 c. sugar

1 1/2 tsp. pumpkin pie spice, divided

1 (16-oz.) can refrigerated biscuits, halved lengthwise

1 c. pumpkin puree

1/2 tsp. pure vanilla extract

FOR THE GLAZE

1/4 (8-oz.) block cream cheese, softened

1/2 c. powdered sugar

1/2 tsp. pure vanilla extract

1/4 tsp. pumpkin pie spice

1/4 c. milk

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....continued from page 5 Pumpkin Spice Pull-Apart Bread....

DIRECTIONS

MAKE PULL-APART BREAD

Preheat oven to 350° and butter a 9x5-inch loaf pan. Pour sugar and 1 teaspoon of pumpkin pie spice into a large resealable plastic bag and shake to combine. Add biscuit pieces to bag 2 or 3 at a time, seal, and shake until coated. Set coated biscuit pieces aside on a plate and repeat with remaining pieces.

In a medium bowl, combine pumpkin puree, vanilla, and remaining teaspoon pumpkin pie spice. Slather pumpkin filling on a biscuit, then top with another biscuit and slather with more filling. Repeat until you've created a stack of biscuits (or two stacks of biscuits).

Place biscuit stack on its side in prepared pan, so you see layers of pumpkin filling.

Bake until biscuits are golden and puffed, 38 to 40 minutes. Let cool slightly, then turn out onto a plate.

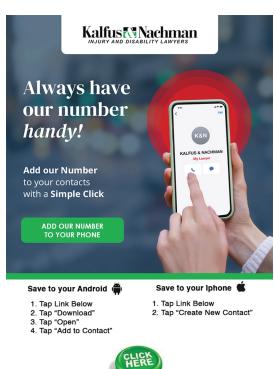
MAKE GLAZE

In a large bowl using a hand mixer on low speed, beat cream cheese until light and fluffy. Add powdered sugar, vanilla, and pumpkin pie spice and mix until combined, then gradually add milk and beat until it's a pourable consistency.

Drizzle glaze over pull-apart bread before serving.

Recipe courtesy of delish.com





Thank You FOR YOUR REFERRAL

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) or let us know directly and we'd be happy to set up a meeting. Thank you.

Legal Matters October 6th and 20th



Tune in for a double dose of Legal Matters on WAVY and FOX at 10 AM & 11 AM



Norfolk

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Newport News

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Roanoke

Southwest Virginia 1322 Plantation Road Roanoke, VA 24012

Case by Case October 5th and 19th



Case by Case on WTKR News Channel 3 @ 10 am

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