

*Happy Holidays*

*Each year, Galfand Berger makes charitable contributions in honor of our valued clients, colleagues and friends. This year, we contributed to a number of nonprofit agencies that have a positive impact on the lives of many people. We encourage you to visit the websites of these amazing organizations and learn about their good work!*

- American Cancer Society
- Berks Community Health Center
- Coalition of Labor Union Women
- Community Legal Services
- Dominican Union Association
- Esperanza Immigration Legal Services
- Friends of Farmworkers
- HIAS Pennsylvania
- Invisible River
- Jobs with Justice
- Kids' Chance of Pennsylvania, Inc.
- Legal Clinic for the Disabled
- Mazzoni Center Legal Services
- Mexican Cultural Center
- Peggy Browning Fund
- Pennsylvania Immigration & Citizenship Coalition
- PA AFL-CIO
- Philly VIP
- PHILAPOSH or The Philadelphia Area Project on Occupational Safety and Health
- SEAMACC
- The Martha J. Hampton Award
- The New Sanctuary Movement
- United Community Services
- United Labor Council of Reading and Berks County
- United Steelworkers Local 10-1 "Jim McHugh Scholarship Fund"
- Welcoming Center for New Pennsylvanians

**"WHEN WE GIVE  
CHEERFULLY AND  
ACCEPT GRATEFULLY,  
EVERYONE IS BLESSED."**

— MAYA ANGELOU

*Berks Community  
Health Center*



*Pennsylvania  
Immigration &  
Citizenship Coalition*



*Mazzoni Center  
Legal Services*



*Legal Clinic for  
the Disabled*



*Esperanza  
Immigration  
Legal Services*



*Peggy Browning  
Fund*



*Friends of  
Farmworkers*



*The Philadelphia  
Area Project on  
Occupational Safety  
and Health*



# WELCOME ABOARD

*Galfand Berger is pleased to welcome our newest Associate Attorneys, **Brad Smith** and **Deenah Kogan**, to the firm.*

**Brad** joined Galfand Berger last year as a law clerk and became an associate with our firm after graduating from the Temple University James E. Beasley School of Law.

Early on we knew that Brad embraced our firm's mission of helping injured workers, consumers and individuals. While he was still a law student, Brad wrote an award-winning essay titled "Pennsylvania's Mental Lapse: A History of Pennsylvania's Treatment of Mental Disabilities Caused by Mental Stress in Workers' Compensation." The essay discussed how Pennsylvania law treats workers who suffer mental injuries as a result of traumatic events at work. Brad won the Grand Prize in the Workers' Compensation Centennial Essay Contest and was published in *The Pennsylvania Workers' Compensation Centennial: A Narrative and Pictorial Celebration*. Quite an auspicious start for a young lawyer committed to workers' rights!

In his free time, Brad is an avid fan of Philadelphia sports teams. You will often find him at Eagles, Sixers and Phillies games, even after most fans have left the stadium or arena. He's that dedicated! Hope springs eternal.



**Deenah** earned her law degree from the Drexel University Thomas R. Kline School of Law. The recipient of numerous awards, Deenah graduated with Honors for completing over 100 hours of volunteer service.

And, she was the recipient of the Louis D. Brandeis Mayer Horwitz Scholarship Award for her involvement in community service, particularly with her advocacy work for victims of domestic violence.

Deenah graduated high school at age 16 and shortly before graduation, she began working with disabled children. She continued that work through high school, college and law school. For over seven years, she has worked as a client advocate and liaison for individuals with developmental disabilities, and also attended various training programs on Autism and Developmental Disabilities.

A *summa cum laude* and Dean's List graduate of John Jay College with a degree in Forensic Psychology and Criminal Justice, Deenah is committed to serving others and striving to make the world a more caring and just place.

An interesting fact about Deenah: between college and law school, she took a year off from her studies and trained in an intensive martial arts program.



## ...and Happy Retirement

As new faces join Galfand Berger, we also are saying goodbye to our long-time friend and employee, Sherry Houston. Sherry joined our firm in 2000 as a paralegal in our Workers' Compensation Department. She will retire in January. Sherry has been a calming and helpful voice for so many Galfand Berger clients. We will miss talking with Sherry every day but share her joy as she begins this next chapter in her life.

*Happy retirement, Sherry!*

# Fighting For You

*Since 1947, Galfand Berger has been a voice for injured workers, consumers and individuals. We are proud of the many recoveries we've made for our clients this year. While these recoveries will never make our clients whole, they help calm some of the medical, emotional and economic turmoil that a devastating injury brings with it.*

*Below are just a sampling of our firm recoveries:*

**Rick Jurewicz** obtained a \$5 million recovery for the family of a man fatally injured when an 1800 pound paper roll crushed him. The paper roll had been improperly loaded and secured. Simple precautions could have prevented a senseless death.

**Debra Jensen** negotiated a \$2 million settlement for our client who suffered devastating leg injuries when he was hit by heavy construction equipment. The operator of the equipment broke common sense driving rules and industry standards by failing to "look both ways."

**Peter Patton** and **Debra Jensen** partnered in an industrial products case in which a machine malfunctioned, pinning our client against a wall and killing him. Pete and Deb recovered over \$1.5 million for our client's family.

**Mike Malvey** negotiated a \$900,000 settlement for our client, a passenger in a rental car who was badly hurt in a guardrail accident.

**Peter Patton** obtained more than \$500,000 for our client who injured his shoulder in a slip and fall accident.

**Arthur Bugay** obtained a \$500,000 recovery for our client whose leg was crushed when a heavy metal safe fell over during unloading, causing serious physical injuries.

**Arthur Bugay** recovered \$400,000 for our client who suffered amputation injuries while using a table saw that lacked proper safeguards for users.

**Michael McGurri**n obtained a \$290,000 recovery on behalf of our client, whose husband died at work when a toxic chemical exposure caused his fatal heart attack.

**Michael Malvey** recovered \$250,000 for our client who broke her ankle when she slipped on a wet floor in a hotel lobby.

**Michael Malvey** negotiated a \$230,000 settlement for our client, a warehouse worker, who was struck by a forklift and suffered injuries to his lower leg.

**Michael McGurri**n obtained a \$185,000 recovery for our client who suffered severe arm injuries when he fell on stairs at his job.

**Gabriela Raful** obtained a \$175,000 recovery for our client who lost the tip of his ring finger in a unguarded meat packing machine. This recovery was in addition to his workers' compensation settlement.

**Michael McGurri**n recovered \$170,000 for our client who was injured in a motor vehicle accident while driving in the course and scope of her employment.

**Arthur Bugay** recovered \$150,000 for our client who suffered elbow injuries while using a defective road saw.

**Michael McGurri**n secured a \$140,000 settlement for our client, a construction worker who sustained a work-related low back injury, caused by heaving lifting.

**Gabriela Raful** negotiated a \$140,000 settlement for our client, who suffered head injuries in a trucking accident.

**Gabriela Raful** obtained a \$125,000 recovery for our client who suffered back injuries but continued to work in a light duty capacity. ■

*If you or a loved one has been injured, please call our law firm at 1-800-222-8792 or email us at [mail@galfandberger.com](mailto:mail@galfandberger.com) to speak with an experienced attorney.*

## 2016 Top-Ranked Law Firm

Galfand Berger is honored to announce that it is again a **Martindale-Hubbell® U.S. Top Ranked Law Firm**. Our attorneys are proud to be acknowledged by this distinction, as it reflects on Galfand Berger's integrity, proficiency and competence as a leading Philadelphia injury law firm.



AV® PREEMINENT™  
Martindale-Hubbell®  
Lawyer Ratings

## GB Favorite Firm Recipes

Twice a year, our Galfand Berger family joins together for a potluck luncheon to celebrate the arrival of Spring and the bounty of Fall. Each person brings in a dish to share. Several members of our Galfand Berger family are known for favorite dishes that we devour! We thought we would share two of them with you. In future issues of *In Brief*, we will share some others.

Marisol Cruz joined our firm nearly 25 years ago. Fresh out of high school, Marisol worked in our mail department, became a receptionist, a file clerk, file room manager and was recently promoted to Assistant Director of Administration. At each firm celebration, we all look forward to Marisol's **Arroz con Gandules (Rice & Piógena Peas)**! We hope you enjoy!

### Galfand Berger, LLP

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## Arroz con Gandules (Rice & Piógena Peas)

**Serves:** 4-6 **Prep time:** 25 mins. **Total time:** 1 hr.

### Ingredients:

- 14 oz. of frozen Goza gandules (*pigeon peas*) – rinsed in cold water
- 3 cups of Goza medium white rice – rinsed in cold water
- 2 ladle spoons of Achiote oil (*Annatto oil*)
- 8 oz. of Salchichón (*Spanish summer sausage*), cubed
- 1 ladle of sofrito (*finely puree of green and red bell peppers, sweet peppers, cilantro, onions, garlic, tomatoes*)
- 4 oz. of Goya tomato sauce
- ¼ cup Goya Manzanillas Olives Stuffed with Minced Pimientos
- 1 tbsp. of Adobo (*blend of crushed garlic powder, onion powder, salt, black pepper, and dry oregano*)
- 3 tsp. finely chopped fresh cilantro

### Directions:

1. In a 6 quart Caldero pot, add the cubed Salchichón and simmer over moderate heat for about 5 minutes while stirring. Set aside.
2. Add the Achiote oil, sofrito, tomato sauce and the adobo to the Caldero pot and simmer for another 5 minutes while continually stirring.
3. Turn up the heat to moderate high and add 2 cups of water and add the Gandules. Simmer for 5 minutes while stirring.
4. Add the rice, Salchichón and Manzanillas Olives and stir all ingredients completely.
5. Add enough cold water to the pot of rice (*just skimming the top of the rice*). Once the water starts to boil, reduce the heat to low and cook covered for 15 minutes.
6. Stir the rice every 15 minutes and continue to cook until done (*about 1 hour*).
7. Once cooked, sprinkle fresh chopped cilantro on top of rice.

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## GB Another Favorite Firm Recipe

Cheryle Ricchini joined Galfand Berger in 2004 as a legal secretary in our personal injury department. She works hard helping two busy attorneys keep atop their heavy caseloads. But when it's time for a holiday luncheon, Cheryle still makes time to prepare her **Country Styled Scalloped Corn**, a perfect holiday side-dish.



### Country Styled Scalloped Corn

#### Ingredients:

- 1½ c Butter Melted
- 2 Eggs Beaten
- 16 oz. Can Whole Corn (*Drained*)
- 16 oz. Can Cream Style Corn
- 8 oz. Sour Cream
- 1 Box Jiffy Corn Muffin Mix

#### Directions:

1. Melt butter and beat eggs then combine all ingredients, adding muffin mix last. Stir until combined.
2. Pour into greased 7x11 dish.
3. Bake 35-40 minutes at 375° until lightly browned.
4. Can be prepared ahead; refrigerate until time to cook.

## Reach Galfand Berger on Social Media



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