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Holiday 2018

SAYING GOODBYE...

Our colleague, long-time Senior Partner, and good friend, Peter Patton will retire at the end of December.

Peter has represented a multitude of clients over more than 30 years of practice. He's authored articles in professional journals and texts. He's mentored dozens of law students and new lawyers. He's pursued difficult cases and contributed to changing the law with more than 20 published court opinions.

And, over all these years, through highs and lows, he's been a devoted Philadelphia Eagles' fan, steadfast in his support of his beloved Birds!

As Peter begins his next chapter, traveling with his wife Anne and their energetic puppy, Ellie, we wish him the best. We also offer our gratitude to this unique, brilliant, funny, insightful and deeply kind man.

We will miss you, Pete!



...AND HELLO

As we say goodbye to Peter, we are pleased to welcome our newest attorney, Brooke Elmi, to our firm. Brooke joined Galfand Berger as a law clerk in 2017. After passing the bar this October, she became an attorney in our firm's Products Liability and Personal Injury departments.

Brooke graduated *magna cum laude* from Gettysburg College with a degree in Spanish and Latin American Studies. She earned her Juris Doctor from Temple University – Beasley School of Law, where she again graduated *magna cum laude*.

As a fluent Spanish-speaker who has lived and traveled in a number of Central and South American countries, Brooke is passionate about using her language skills to advocate for our Spanish-speaking clients.

When she is not practicing law, Brooke enjoys live music, traveling, and walking with her new husband and their two dogs, Henry and Laika.

Brooke is off to a great start at Galfand Berger. She recently argued and won a tough legal dispute on an important case.

Welcome Brooke!



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This inspirational quote by Maya Angelou reminds us about the true measure of success. Each day, unsung heroes make our communities much better places by helping underserved populations and working people. It is our firm's honor to support the efforts of these organizations.

Several years ago, we decided that instead of sending greeting cards, we would increase our support of these community champions and the groups they represent. We do this as our gift to them and our clients, colleagues and friends.

**“IF YOU
FIND IT IN
YOUR HEART TO
CARE FOR SOMEBODY
ELSE, YOU WILL
HAVE SUCCEEDED.”**

– MAYA ANGELOU

- ❄ Abington United Soccer League
- ❄ Berks Community Health Center
- ❄ Camp Out for Hunger
- ❄ Cathy's Kids
- ❄ Centro Hispano
- ❄ Community Legal Services
- ❄ Esperanza Immigration Legal Services
- ❄ Fleisher Art Memorial
- ❄ HIAS Pennsylvania
- ❄ Kids' Chance of Pennsylvania, Inc.
- ❄ Jobs with Justice
- ❄ Legal Clinic for the Disabled
- ❄ Mazzoni Center Legal Services
- ❄ Mexican Cultural Center
- ❄ PA AFL-CIO
- ❄ Peggy Browning Fund
- ❄ Pennsylvania Immigration & Citizenship Coalition
- ❄ PHILAPOSH
- ❄ Philadelphia VIP
- ❄ SEAMACC
- ❄ The Martha J. Hampton Award
- ❄ The New Sanctuary Movement
- ❄ United Community Services
- ❄ United Labor Council of Reading and Berks County
- ❄ United Steelworkers
- ❄ Victim/Witness Services of South Philadelphia, Inc.
- ❄ Welcoming Center for New Pennsylvanians

Celebrate the holidays with these delicious recipes from our team!

With the holidays approaching, parties and entertaining are in full swing! We wanted to share some of our firm's favorite, easy-to-make, dips. These dishes will steal the spotlight at any holiday gathering. **Enjoy!**

Kim's Cheeseburger Dip

Kim Torres is a paralegal in our Personal Injury department. Her cheeseburger dip is a hit!

Ingredients:

- 1 lb of lean ground beef or turkey
- 8 oz package of cream cheese cubed
- 2 c shredded cheddar cheese
- 10 oz can of diced tomatoes with green chiles
- 6 oz package of real bacon bits divided

Instructions:

1. Brown ground meat.
2. Drain meat and return to skillet.
3. Over low heat, stir in cheeses, tomatoes along with their juices and all of the bacon bits except for 2 tablespoons.
4. Cook while stirring frequently until everything is heated through and well blended. Simmer for ten minutes and serve warm with your favorite chips.

Gabby's Guacamole

Gabby Raful is a partner in our Workers' Compensation department. We love her guacamole and her tip for keeping it fresh.

Ingredients:

- 7-9 avocados
- 4-5 medium tomatoes
- 1-2 onions finely chopped
- 1 bunch of cilantro chopped
- 3 jalapeños peppers finely chopped
- 1 lemon
- Salt, garlic salt and pepper to taste

Instructions:

1. Cut all the vegetables and set aside half of it.
2. Smash half of the cilantro, onions, and jalapeños with some of the lemon juice and garlic salt.
3. Peel and smash the avocados with the already smashed vegetables. Leave some chunks. Do not puree.
4. Using a fork, mix the remainder of the vegetables with the avocado and add salt, pepper and lemon to taste.

Pro Tip: *If you are refrigerating, for later use, avoid the guac discoloring by putting one of the seeds from the avocado in the middle, add a small amount of lemon juice on top, and covering with clear plastic wrap.*

Cheryle's Pumpernickle Bowl

Cheryle Ricchini is a legal secretary in our Personal Injury department. Her pumpernickel bowl is a filling recipe for holiday parties or game night!

Ingredients:

- 1 Pkg. Vegetable Soup Mix
- 1 Pt. Sour Cream
- 1 10 oz pkg. frozen chopped spinach cooked according to package directions-and well drained
- 2 T Mayonnaise
- You can add chopped water chestnuts if you like

Instructions:

1. Mix all ingredients above and refrigerate several hours to blend flavors. In the meantime, cut the top off from a loaf of unsliced, pumpernickel bread. Scoop out the insides into bite size pieces.
2. Fill the cavity with the dip and place on a platter with bread pieces arranged around the boat.

Dip bread pieces and enjoy.

Be Safe on the Roads

The winter holidays are an especially dangerous time to be on the roads, according to the National Highway Traffic Safety Administration (NHTSA). The agency reports that 29 people die each day in the U.S. due to alcohol-related vehicle crashes. During this time of year, many people are attending holiday parties where alcohol is served. As such, the risk of being involved in a drunk driving accident is higher.

The Dangers of Drunk Driving

Alcohol has many detrimental effects on driving ability including:

- Decline in visual and auditory function
- Decreased concentration and alertness
- Loss of judgment
- Poor muscle coordination
- Reduced coordination and balance
- Slowed reaction time

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Continued from "Be Safe on the Roads"

Drunk driving accidents can lead to injuries, sometimes fatal. Those who are injured in a drunk driving accident in Pennsylvania may be able to bring a car accident claim against the alcohol vendor or social host who provided the alcohol to the person who caused the accident.

Dram Shop Liability in Pennsylvania

According to the Pennsylvania Liquor Code, alcohol vendors (like bars or liquor stores) may be liable for damages if they sold, furnished or gave alcohol to the person who caused the accident while he or she was "visibly intoxicated." Alcohol vendors may also be held liable if they violate the Pennsylvania Liquor Code or if they sell alcohol to someone under 21 years old.

Social Host Liability in Pennsylvania

In Pennsylvania, individuals who serve alcohol at private functions such as a dinner or birthday party (known as "social hosts") can be held responsible for any injuries that are caused as a result of furnishing alcohol to minors under the age of 21. This includes any harm that a minor – who has been served alcohol – causes to themselves or to others. Unlike a bar or restaurant that has a liquor license, a social host who serves alcohol to an adult is generally not responsible for any injuries caused by that adult, even if it was readily apparent that he or she was intoxicated. However, regardless of their legal liability, at any party where alcohol is served, social hosts should always ensure that their guests have non-alcoholic beverage options and a way to get home safely.

Damages in Drunk Driving Dram Shop and Social Host Liability Claims

Claimants in Pennsylvania have two years from the date of their injury to file a personal injury claim, according to the statute of limitations. Damages in dram shop and social host liability claims may include medical bills, lost wages, lost future wages, loss of household services, property damage and pain and suffering.

Galfand Berger LLP Represents Victims of Drunk Driving Accidents

If you were injured in a drunk driving accident, and have questions about your rights, please contact our firm at **800-222-USWA (8792)** for a free consultation.