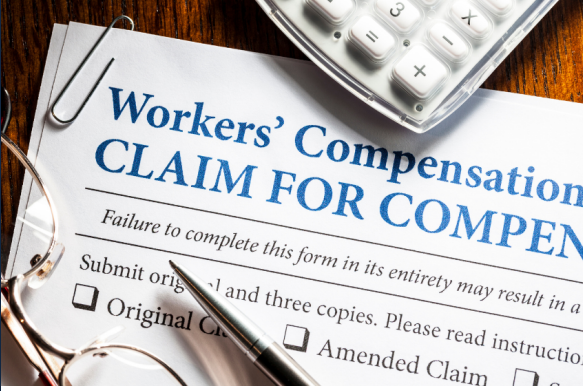




In This Issue...

- Is *Your Workers' Compensation Claim* Affected by these Recent Changes?
- Temporary Disability Benefits: How Much of My Gross Income Is Covered?
- Recipe of the Month: Red, White, and Blue Cake Roll
- What's Happening In & Around Atlanta

Is *Your Workers' Compensation Claim* Affected by these Recent Changes?



The Georgia [workers' compensation system](#) exists to protect sick and injured workers, but its rules, procedures, and reimbursement rates aren't static.

The [Law Offices of Brian H. Sumrall](#) will review workers' compensation changes that took effect during the calendar year 2024. That way, you'll know what to watch for in your claim.

[Click Here to Read More](#)

Temporary Disability Benefits: How Much of My Gross Income Is Covered?

A work injury doesn't just cause physical pain; it can also mean lost income if you're unable to work. Thankfully, the Georgia workers' compensation system provides temporary disability benefits to replace a portion of your lost wages.

But how much can you actually expect?

[Click Here to Read More](#)



Photograph by Kate Morhis

Ingredients

- 1/2 cup vegetable oil, plus more for the pan
- 1 2/3 cups all-purpose flour, plus more for the pan
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/4 cups granulated sugar
- 1/2 cup milk
- 3 large eggs
- 2 teaspoons pure vanilla extract
- 1 teaspoon red gel food coloring
- 1 teaspoon royal blue gel food coloring
- Confectioners' sugar, for dusting
- For the frosting:
- 3 sticks unsalted butter, at room temperature
- Pinch of salt
- 3 cups marshmallow cream
- 1 cup confectioners' sugar
- 1/4 cup milk

Recipe courtesy of [foodnetwork.com](#).

RED, WHITE AND BLUE CAKE ROLL

LEVEL	INACTIVE	TOTAL
INTERMEDIATE	1 HR 30 MIN	2 HR 30 MIN
PREP	COOK	YIELD
45 MIN	15 MIN	10 SERVINGS

Directions

1. Preheat the oven to 350 degrees F. Brush an 11-by-17-inch jelly roll pan or rimmed baking sheet with vegetable oil and line with parchment paper; brush the paper with oil and dust with flour, tapping out the excess.
2. Make the cake: Whisk the flour, baking powder, baking soda and salt in a medium bowl. Whisk the granulated sugar, vegetable oil, milk, eggs and vanilla in a large bowl. Add the flour mixture in 2 batches, whisking until incorporated. Transfer half of the batter (about 1 1/2 cups) to a separate bowl. Tint one batch red and the other batch blue with the food coloring.
3. Spread the red and blue batters across the width of the prepared pan in alternating stripes, making each stripe about 2 inches wide (don't worry if the stripes aren't perfectly straight). Bake until the top springs back when pressed, 12 to 15 minutes. Let cool about 3 minutes in the pan. Dust with confectioners' sugar and spread a clean kitchen towel (not terry cloth) on top. Place a cooling rack on the towel, then invert the cake onto the rack; peel off the parchment. Roll up the cake and towel together, starting at a short end. Let cool completely on the rack, about 1 1/2 hours.

[TO VIEW THE FULL RECIPE CLICK HERE](#)

What's Happening In & Around Atlanta

May 3 – 4

[23rd Annual Crawfish Boil](#)

Atkins Park Restaurant & Bar

Smyrna

May 24

[Atlanta Dessert Festival](#)

Grant Park

Atlanta

June 13 – 14

[The Atlanta Hot Air Balloon Festival](#)

Atlanta Motor Speedway

Hampton

May 10 – 11

[Chastain Park Arts Festival](#)

Chastain Park

Atlanta

May 31 – June 1

[Old Fourth Ward Arts Festival](#)

Historic Fourth Ward Park

Atlanta

June 21

[Bourbon and Brisket Festival](#)

Battery Atlanta

Atlanta

May 17

[Soil Festival 2025](#)

Maddox Park

Atlanta

June 7

[Kulture Festival Car and Bike Show](#)

Rockdale County Earl O'Neal Sports Complex

Conyers

CHECK OUT WHAT OTHERS ARE SAYING ABOUT THE LAW OFFICE OF BRIAN H. SUMRALL



★★★★★ on Google

TreVeen Lee

Brian and his team were exceptional. It was my first time dealing with this type of situation, and they made it a breeze. Thanks a million!

★★★★★ on Google

Jason

Brian is the man who will get it done for you. He's straight up and honest.

★★★★★ on Google

Rob Sharrieff

Very good and helpful lawyer. He made my process very easy and not stressful at all.

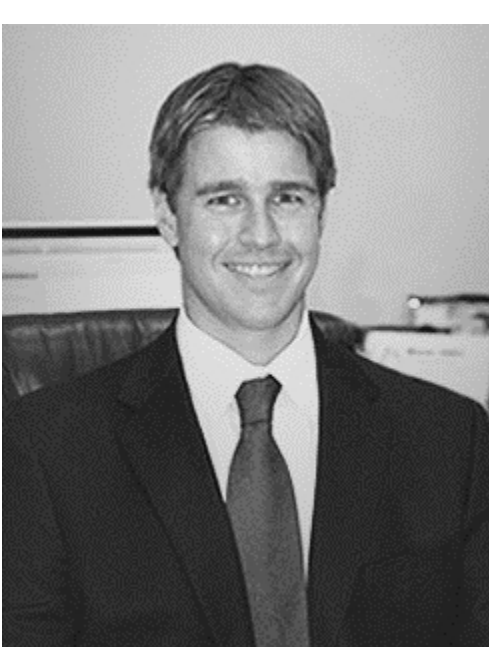
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A MESSAGE FROM ATTORNEY BRIAN H. SUMRALL

I have been practicing primarily in the area of workers' compensation for over twenty years. However, if you or a friend/family member have any other legal needs, please reach out to me to see if I can assist. I work with a team of expert attorneys in all fields including personal injury, tractor trailer and motor vehicle accidents, and premises liability.

If you have been injured by the negligence of a third party, please contact my office to see if I can help. My goal is to provide all current and prior clients with the best legal services no matter what their need. Call me today at 404.857.3835 with all your legal needs

Meet Our Attorney



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