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Am I Eligible for Workers' Compensation if I Work from Home



In the wake of the pandemic, many companies were forced to have employees work remotely and not come into the office. If you telecommute, you may still suffer workplace injuries that impede your ability to continue doing your job.

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Don't Miss Workers' Comp Deadlines

If you've suffered a job-related injury, in most cases, you are likely to be eligible for workers' compensation to cover medical treatment expenses and to compensate for lost wages if the injury has reduced or eliminated your ability to perform your job. However, strict Georgia state laws govern how you attain these benefits. There are deadlines involving your claim that must be met and statutes of limitations for filing.



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OUR 2023 SCHOLARSHIP PROGRAM IS HERE!

Congratulations

Attorney Brian H. Sumrall has been selected to Super Lawyers of 2023 List as one of Atlanta's top Workers' Compensation attorneys.



Recipe of the Month

Antipasto Skewers

Make these mini appetizers for a picnic, a party, or add them to a buffet table for guests to grab and go!



Ingredients:

- 20 cheese tortellini
- 1/2 cup [Italian dressing](#)
- 1 cup olives (20 pieces)
- 1/2 cup fresh basil leaves (20 pieces)
- 20 slices of salami or your choice of meat
- 1 pint grape tomatoes (20 pieces)
- 1 jar of marinated artichoke hearts (20 pieces) or any other pickled vegetable of choice
- 20 slices pepperoni
- 6 ounces cheddar cheese (or bocconcini mozzarella balls) (20 one-inch pieces)
- 20 [cocktail picks](#) (6-inch wooden skewers)

Directions:

- Cook tortellini according to package directions. Drain and rinse under cold water to stop the cooking process. Transfer to a bowl and toss with [Italian dressing](#). Cover the bowl with [plastic cling wrap](#) and refrigerate for 15 minutes up to 2 hours. Drain the marinade.
- Prepare the remaining ingredients and arrange them in front of you. Thread the items onto [cocktail picks](#) (or 6-inch wooden skewers), making sure to alternate between different colors and textures. Thread the items in the following order: black olive, basil, tortellini, salami, tomato, artichoke heart, pepperoni, black olive, and cheese.
- Serve with olive oil, balsamic vinegar, a balsamic glaze drizzle, or [pesto](#).

Notes:

How to store: These antipasto skewers are best eaten fresh but will stay in the fridge for 3-4 days in an [airtight container](#). You can combine leftovers for a quick salad if you wish.

Make Ahead: Antipasto skewers can be made up to a day ahead. Don't drizzle with the glaze until it is ready to serve.

Recipe courtesy of [aheadofthyme.com](#)

What's Happening In & Around Atlanta

August 3

[20th Annual Atlanta Underground Film Festival](#)
Village Theatre
Atlanta

August 5

[Sunset Jazz Festival](#)
Cadence Bank Amphitheatre
Atlanta

August 11

[The Bolden Awards – Where Boldness Meets Greatness](#)
Midtown Collective Atlanta
Atlanta

August 19

[Piedmont Park Arts Festival](#)
Piedmont Park
Atlanta

August 25

[Downtown Atlanta: Fun Scavenger Hunt for Families](#)
Georgia Aquarium
Atlanta

August 31

[Spider-Man: Into the Spider-Verse Live in Concert](#)
Atlanta Symphony Hall
Atlanta

September 1

[Georgia Country Music Fest](#)
Jim R. Miller Park & Event Center
Marietta

September 7

[Taste of Atlanta 2023](#)
Historic Fourth Ward Park
Atlanta

September 10

[Monster Jam](#)
Gas South Arena
Duluth

September 17

[Barks & Bites: Doggie Food Crawl on the Beltline](#)
Atlanta Beltline
Atlanta

September 30

[Fall Downtown Classic Car Cruise](#)
Logan Farm Park
Acworth

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



★★★★★ on Google

Crystal "Boss Lady with a vision" Sims
I have worked with Brian for a year helping me with my worker compensation case. He communicates with you and keeps you up to date with everything that's going on. I will recommend to anyone needing assistance, got me enough to start over... thank you for everything!

★★★★★ on Google

Briggs Raad
Highly recommend Brian and his team. Worked with him for a little over a year and never had a problem. I would reach out when I needed help, and they would take care of it and respond in a timely matter.

[Click Here to See More Testimonials on our Website.](#)

A MESSAGE FROM ATTORNEY BRIAN H. SUMRALL

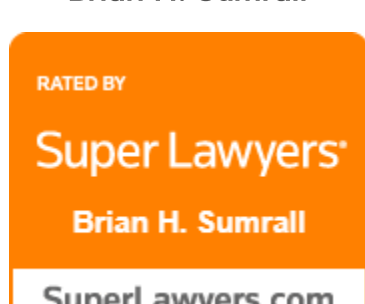
I have been practicing primarily in the area of workers' compensation for over twenty years. However, if you or a friend/family member have any other legal needs, please reach out to me to see if I can assist. I work with a team of expert attorneys in all fields including personal injury, tractor trailer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